



GRINDING SYSTEMS FOR PRESS CAKE AND POMACE



f.l.t.r. Rapeseed press cake, Brewer's grain, Currant pomace, Almond press cake

Fruit and other plant components are processed under high pressure to produce oils and juices by separating the liquids from the solid plant components. The solid residue is known as press cake from the production of plant oil and as pomace from the production of juice.

Press cake and pomace are very valuable: they contain many raw fibres, proteins as well as minerals, and are an ideal ingredient in food, animal feed, fertilizers, fuel products and even for the manufacture of packaging materials.

With JEHLICH milling technology, press residues in various shapes can be gently processed to fine powders and made available to a range of uses.



EXAMPLES: PROCESSING PRESS CAKE AND POMACE

Get an overview of possible applications and performance data for grinding selected press cakes and pomaces.

Application	Feed d90 [mm]	End fineness d90 [µm]	Throughput rate REKORD 630 [kg/h]
Almond	4	200	1,500
Apple	10	200	500
Apricot	100	250	1,300
Aronia	5	250	700
Beetroot	4	570	400
Cocoa	10	35	600
Coconut	60	650	700
Coffee	70	350	1,000
Currant	7	350	700
Flax	20	200	1,300
Hemp	10	100	1,200
Mustard	4	190	900
Peanut	40	140	1,200
Peanut, roasted	40	30	1,000
Pumpkin seed	18	150	1,300
Rose hip	150	370	1,000
Sesame	20	200	1,700
Sunflower	25	110	1,500
Walnut	20	150	1,300
Wheat germ	2	180	600

TURNKEY SOLUTIONS - INDIVIDUALLY DESIGNED

Request your individual press cake and pomace grinding solution. Expect a customized, safe and energy-efficient plant layout with high availability and flexibility, also for future market requirements. From us you may receive single mills as a component for integration into your existing installation, and complete turn-key systems for processing your products consistently and in accordance with current hygiene, ergonomic and safety standards.

We are designing our systems on the basis of many years of product experience and with confirmational tests in our modern JEHLICH application centre.

