



GRINDING SYSTEMS FOR **SUGAR, SWEETENERS AND SWEETERY**



f.l.t.r. sugar, crocant, candy mass, date sweet

Sugar is obtained mainly from sugar beets and sugar cane and is applied in numerous food products. As low-calorie alternatives, various artificial sweeteners and sugar alcohols are used.

For the application of these raw materials in sugar confectionery, bakery products, fruit preparations and others, they each require specific properties such as a suitable particle size and maximized total surface.

With JEHLICH milling technology, sugar, sweeteners as well as rework confectionery can be gently processed to the desired target size for broad industrial needs.



PRACTICE EXAMPLES

JEHMLICH sugar and sweeteners grinding systems produce consistent and replicable results for each product. Get an overview of applications and respective performance data with JEHMLICH technology.

Application	Feed d90 [mm]	End fineness d90 [µm]	Throughput rate [kg/h]
Allulose	150	1,400	1,000
Cane sugar	1	15-100	5,000
Date sweet	40	230	900
Isomalt	2	400	1,400
Lactose	10	200	2,100
Maltodextrin	0.4	40	700
Mannitol	100	320	1,400
Sorbitol	2	220	1,800
Sugar, brown	1	15-100	5,000
Sugar, white	0.9	15-100	5,000
Tagatose	0.8	30	600

JEHMLICH technology is also designed for the production of confectionery or for the preparation of rework.

Application	Feed d90 [mm]	End fineness d90 [µm]	Throughput rate [kg/h]
Bonbon rework	20	1,700	2,000
Candy mass	200	1,800	1,000
Caramel bonbon	300	6,000	1,000
Caramel bonbon rework	20	550	1,500
Cocoa sugar mixture	0.8	15	600
Crocant	300	4,000	450
Protein sugar mixture	150	30	700

TURNKEY SOLUTIONS - INDIVIDUALLY DESIGNED

We prepare your customized and energy-efficient plant solution with high availability and flexibility, also for future market requirements. From us you receive mills as individual components for integration into your existing technology and complete turnkey systems that process your products reliably and in accordance with current ATEX, 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 JEHMLICH application centre.



Status: January 2023