

New method and device for melting sugar

The innovation

The presented invention concerns a new process for the melting of sugar in the food technology sector and in particular for the manufacture of confectionery.

Traditional cauldrons are still commonly used for the melting of sugar. The disadvantages of the current state of the art are the accumulation of granulation when insufficient heat is generated, carbonisation in the event of over-heating and a disproportionate effort involved in the respective cleaning process. In addition, the discontinuous production method is too cost-intensive in comparison with a continuous process.

In particular, significant improvements in quality are achieved with the present patented process. As a result, the creation of new and improved end products is possible.

The process is the following:

- Pre-heating of sugar in a fluid-bed channel just below melting point.
- Transfer to the cyclone or melting tube.
- The sugar dropping through the melting tube is controlled by counter-flow hot air and automatically melted (as individual droplets).
- The sugar melt can be continuously removed on leaving the melting tube.

This constitutes an innovation based on fluid dynamics and comprises all the advantages of a controlled, automated and gentle process.



Advantages at a glance

- Continuous process
- Low energy consumption
- Requires little maintenance
- Easy to control
- High quality
- Gentle on the product
- Simple and quick cleaning process possible
- Design of new products/mixtures possible

Keywords

- Confectionery
- Smelting
- Food technology

To acquire a licence for this new technology, please don't hesitate to contact us!

Areas of application

- Food technology
- Sugar melting
- Manufacture of confectionery
- Manufacture of spirituous beverages

Patent status

The invention is filed internationally and partially granted. It is owned by ZYLUM Beteiligungsgesellschaft mbH & Co. Patente II KG. The application was filed in September 2004.



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