

WHEY AND DAIRY BASED PERMEATE POWDERS

C.E. ROGERS SPRAY DRYING SYSTEMS CONSISTENTLY PRODUCE PREMIUM QUALITY POWDERS

The C.E. Rogers Company calls on over thirty years of experience in designing spray drying systems which produce the finest whey and dairy based permeate powders for human consumption on the market today.

Our process is based on effective product crystallization and multi-stage spray drying, which produce a truly non-hygroscopic powder that generates premium market pricing.

The C.E. ROGERS Method

Product is concentrated to 60% TS and flash cooled to less than 100°F.

Concentrate is then crystallized prior to introduction to the spray drying system.

After adequate crystallization the concentrate is introduced to the spray dryer where 90% of the water is removed in the main chamber.

The high moisture powder is crystallized further on our lactose conversion belt before introduction to the secondary drying stage.

The properly crystallized, high moisture powder is then directed to a fluid bed system which conditions the product before it's dried to its final moisture content, and then cools it.

From the fluid bed the powder is pneumatically conveyed to the powder packaging system.

BENEFITS:

- Produces non-hygroscopic whey and dairy based permeate powder unmatched in the industry today.
- Spray drying system is extremely energy efficient.
- Gentle drying profile aids powder quality and return.
- Flexible spray drying system can dry numerous dairy products.

**WHEN POWDER
QUALITY IS THE KEY**

MULTI-STAGE/MULTI-USE
PROCESS SPRAY DRYING
SYSTEMS

Consistently Producing Premium Quality Powders

**C/E/ROGERS
COMPANY**

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