# **Non-Dairy Coffee Creamer Production Line**

## **DESCRIPTION**

Non dairy creamer also known as coffee mate, has good water solubility, much more cream and polydispersity, can form steady liquid cream in the water. Non dairy creamer(coffee mate) can improve the internal structure of food,increase aroma and fat,make the taste fine and smooth, so it is a good mate for coffee products. Non Dairy Creamer can be used for the deployment of a wide variety of milk tea, instant cereal, cakes, biscuits and so on.



## The Advantages:

Our Non-Dairy coffee Creamer Production Line (coffee creamer production line) (coffee whitener production line )can make the Advantage of non dairy creamer

- 1. With good dispersion and solubility.
- 2. Enhance the dissolving of milk powder.
- 3. Higher sodium caseinate, provide better price.
- 4.Can use lactose as a carrier, more suitable for formula milk powder.

Technical design conditions reference for Dextrin / Creamer Centrifugal spray

drying tower

According to the company's requirements, purchase one set of centrifugal spray drying

tower (including ancillary equipment and pipelines). The specific requirements are as

follows:

Material Name: Dextrin / Creamer

Feed concentration: 70-75%, feed temperature 30-40 degrees

Product moisture: <4%

Feed flow rate 10-20l/h (adjustable)

Product withstand temperature: <85 degrees, final product temperature 30-35 degrees

Product particle requirements 100 mesh -200 mesh

Material Requirements Food Grade Stainless Steel 316L, Surface Grade 2B

Explosion-proof zone 10 zone, explosion-proof grade IA grade

With purge system

Provide electronic equipment drawings

Responsible for installation and technical guidance

On-site energy: electricity

#### **Features**

Our Non-Dairy Creamer Production Line (coffee creamer production line) (coffee whitener production line) is designed to utmost perfection. Excellent construction design and operational ease features of this plant are further enhanced with its smooth and hassle free operations. Now you can perk up your cup of coffee and enhance your enjoyment by preparing the coffee creamer. SSP supplies total plant on turnkey basis that carries out complete processes ranging from mixing of ingredients to spray drying for production of instant powder.

### The manufacturing process has the following steps

- Mixing of ingredients
- · Homogenization of mixture
- ·Spray drying
- ·Vibrating drying
- ·Sieving
- ·Package

## Friendly Reminder

- 1. This kind of plant are made based on customized design. Not all the features are provided with all designs. The real configurations should be made as per the Contracts or Agreements signed.
- 2.The material for manufacturing the machine can be AISI304 ,316L and so on . It depends on the customer request.
- 3. For the heating method, it can be steam, electricity, gas-furnace and so on.
- 4.For the control system , we can design simple push button , and PLC+HMI is also available for customer ,we can design the control system on request .