

Food E-Newsletter Winter 2010

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Powder Handling Fundamentals

April 20-22
New York, NY
[INTERPHEX](#)

Powder and Bulk Solids Handling

[ASME/AIChE Courses:](#)
March 15-17
Las Vegas, NV
June 7-9
Houston, TX

Fundamentals of Solids Handling

May 4-6
Chicago, IL
[PTXI](#)

Solids Handling: Lab, Lecture & Lunch

July 15
Tyngsboro, MA

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Greetings from Jenike & Johanson!

Have you ever wished you could reduce production costs while increasing product quality? Often seemingly simple process steps, like transferring ingredients or a product from one location to another, blending or packaging, can lead to costly flow or segregation problems. [Jenike & Johanson](#) has nearly 45 years of bulk solids handling experience with solving all types of solids handling, processing and conveying problems in the foods industry.

Why Your Ingredients May Not Flow Like They Should



Cocoa powder is an ingredient used in a wide array of confectionery products. But with its high fat content and small particle size, cocoa powder can be anything but sweet to handle. Flow problems such as no flow or erratic flow due to [arching](#)

(bridging) and [ratholing](#) can cause caking, flooding and density variations, require operator intervention, and reduce the live capacity of a bin. Even if your powder is seemingly dry it may still build up on your bin walls and/or cake due to moisture migration. These flow problems can be addressed through a systematic design approach based on [measurable material properties](#).

Sugar Prices at 29-Year High

Strong demands for sugar catapulted prices above 30 cents a pound intraday trading to a 29-year high reported the Wall Street Journal on January 28, 2010. With the rising costs of ingredients, product lost due to [degradation](#), dusting, and spillage can have a significant impact on your profit margins. Sugar dust is also highly explosive so spillage and dusting can cause loss of life. By



analyzing your existing system and developing [recommendations](#), engineers at Jenike & Johanson can help minimize lost profit, reduce safety concerns and improve your bottom line.

Food Safety is a Serious Matter

With food borne bacteria like E. coli, salmonella, and listeria resulting in loss of life and costly product recalls, every effort must be made to keep food products safe while maintaining consumer confidence.



Food manufacturers take food safety issues very seriously, but one area that is often overlooked is the impact of product flow through bins or hoppers. For example, consider a food or grain silo that discharges material only through a central channel leaving

stagnant material to remain on the wall for an uncontrolled period of time. Stagnant material can contribute to conditions that lead to potentially harmful microbial growth. [Read more.](#)

Nanoscience and Microparticles: Small Particles Can Lead to Large Problems

Advancements in nano-particle processing offer new opportunities for functional foods, but along with these opportunities are new challenges. The handling of nano-particles or micro particles can lead to a myriad of problems such as rate limitations, flooding, and density variations. Click [here](#) for an example of Jenike & Johanson's scientific approach to address these problems.

Thank you for taking the time to read our food newsletter. We hope that you will visit our [website](#) and contact us if we can be of [assistance](#).

Sincerely,

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