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CITRIC ACID – DISSOLUTION

DESCRIPTION OF THE PROCESS

Citric acid is a substance produced industrially from fermentation of beet molasses: it leaves the production factory in dry solid state and it's used as acidifier/preservative agent in other industries. The dissolution process, therefore, refers to a sub-process transverse to many factories of the food and pharmaceutical industries: the solid citric acid is dissolved in water and used as additive in the preparation of the final product.

OBJECTIVES OF THE APPLICATION

The **Maselli UR24 process refractometer**, normally installed in bypass on the recirculation pump of the dissolution circuit, monitors the progress of the dissolution cycle, using this information to continuously control the process.

MORE MASELLI ANALYZERS IN THE SAME PLANT:

The **Maselli UR24** process refractometer is used also in the following **in-line applications**:

1. Citric acid - **Molasses cut: dilution**
2. Citric acid - **Concentration**
3. Citric acid - **Crystallization**
4. Citric acid: mother liquid – **Sub-product recovery: Concentration**

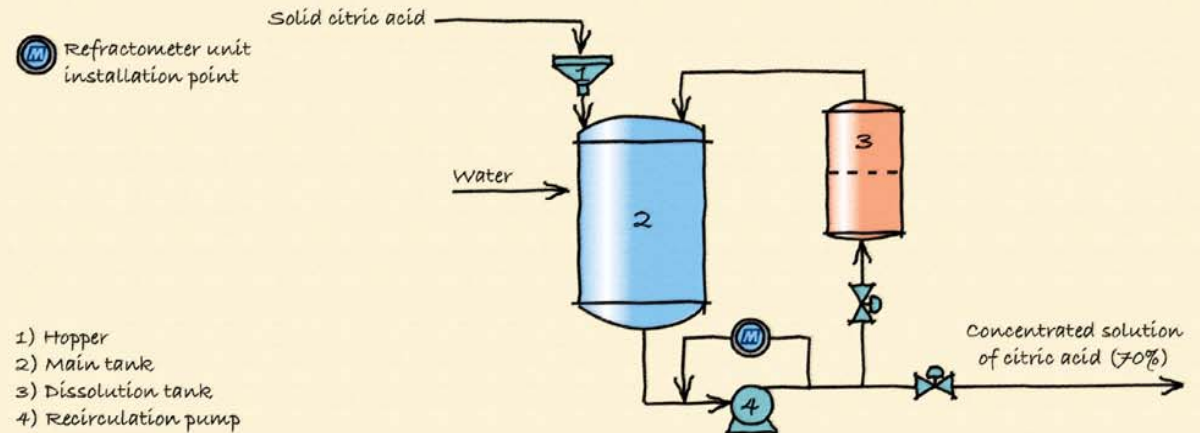
BENEFIT OF THE APPLICATION

The **Maselli UR24** delivering max accuracy in comparison with other technologies allows:

1. to continuously monitor the process running with semi or fully automatic procedures.
2. to reduce costs depending on the laboratory analyses and deriving from a manual conduction to.
3. to reduce non-conforming production.
4. to improve the standardization of the final product.

**COST SAVINGS
GUARANTEED!**

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Maselli UR24 process refractometer

- Range: Brix
- Construction in 1 piece or with remote control panel
- Friendly user interface
- Data acquisition software
- No need of routinary maintenance
- Web based trouble shooting

