

Prilling



BENEFITS

- ENCAPSULATION OF ADDITIVES
- WIDE RANGE OF PARTICLE SIZES
- UNIQUE ENGINEERED PARTICLES
- FREE FLOWING POWDERS
- UNIFORM SPHERICAL PARTICLES
- INEXPENSIVE PROCESS
- DUST FREE POWDERS

PRILLING – THE AVEKA ADVANTAGE

Prilling, also known as spray congealing, spray chilling, or melt atomization, is the process of atomizing molten liquids or mixtures and cooling the resultant droplets to form prills or beads as the final product. In general, materials that are solid at room temperature, stable in the molten state with a relatively low viscosity, and have a low melt temperature can be used in this process.

Examples of materials that have been successfully prilled include low molecular weight polymers, phytosterols, waxes, fats, hydrogenated vegetable oils, and hydrated salts such as alum. Materials that are easy to prill generally have melting points below 200°C and melt viscosities lower than 200 cP.

Prilling allows for a wide range of possible matrix materials and additives making it ideal for applications in many markets. For example, prilling has found uses in the food industry as a delivery system and for taste masking, in the cosmetic industry for emollients and exfoliates, and in the chemical industry for lubricant and fragrance delivery.

AVEKA Group

*AVEKA Inc
AVEKA Manufacturing
Cresco Food Technologies
AVEKA Nutra Processing
AVEKA CCE Technologies*

Prilling Offers Unique Benefits

- Process for converting solid materials into free-flowing powders
- Creates spherical, uniformly sized particles (10 to 1,000 microns)
- High process efficiencies with throughputs 1-2,000 lbs/hour
- Capability of processing blended materials
- Design of customized engineered particles: encapsulation of additives such as pigments, oils, polymers, flavors and fragrances to create unique beads



Prilling Equipment

The AVEKA Group is equipped to design, scale-up and manufacture prilled products.

- AVEKA Inc provides development of food-grade prills and production of customized industrial prills. Industrial prill sizes can range from 10-250 microns under ISO 9001:2008 certification with minimum batch sizes of 400 lbs.
- Cresco Food Technologies is equipped to produce food grade prills under Orthodox Union Kosher and Organic certifications in 500-100,000 pound lot sizes.

Quality Pledge

- Commitment to safety
- Prioritize customer satisfaction
- Consistent, exceptional product
- Strong business partnerships
- IP model that works for everyone
- ISO 9001:2008 certified
- USDA, FSIS inspected, certified
- Kosher certified
- Certified Organic
- FSSC 22000
- HACCP Program

Let us work with you to develop an innovative plan to take your idea from concept to commerce.