CASE STUDY | ***OLEOCHEMICALS***

DRY LECITHIN WITH THIN FILM EVAPORATION

Oleochemicals |

Country: *United States*

Key Benefits: *Product Quality, Known Solution*

Products: *Two LCI Thin-Film Lecithin Dryers, with major components*

Background:

LCI Corporation has supplied over 30 units for lecithin drying since our beginnings as LUWA Corporation. In addition to our units supplied since the 1960's, LCI also supports & services lecithin dryers sold under the Cherry Burrell brand name.

LCI Thin Film Lecithin Dryer Rotor

Problem:

LCI's Client needed to dry soy lecithin gums from ~30% moisture to <1.0% residual moisture. The client wanted to expand their plant production while delivering a higher-value lecithin product to their customers.

LCI Solution:

LCI Corporation's 50+ years of experience designing, supplying & troubleshooting lecithin dryers & systems was utilized to develop a tailored solution. LCI process engineers met with plant operations & corporate project engineers to design a dual-train system to provide turndown flexibility for reaction to market demand.

LCI assisted the Client throughout the design, producment & installation stages. During startup, LCI provided around the clock assistance & training.

End Results:

The LCI Thin Film Lecithin Dryers, coupled with the LCI designed & supplied components *(vapor condensing system, vacuum system, dry lecithin cooler, etc.)* allowed the plant to conclude final lecithin moisture content in *0.26 – 0.32%* range with a Gardner color of ~13.

The plant has been in successful operation since July 2013. The LCI Thin Film Lecithin Drying systems allows the plant to run at the maximum capacity of the installed centrifuges while meeting the dry lecithin moisture & color specifications.

LCI has subsequently been contracted to supply another system to one of the Client's other oil processing facilities due to success of the first system.