

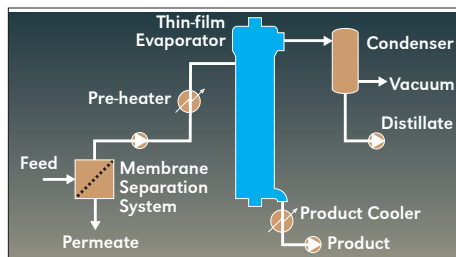
Need to concentrate temperature sensitive pharmaceutical or food products?



Maintain product quality with LCI short residence thin-film evaporation.

Temperature sensitive pharmaceutical and food products with the highest quality standards are successfully concentrated by LCI thin-film processors. Diluted feedstocks can be concentrated to final specification in seconds without recirculation (as in recycle streams) thereby preserving quality and yield.

As the solids content of the stream increases, temperature sensitivity and viscosity generally increase—creating the need for short residence time. Agitated thin-film technology uniquely fulfills these needs while inducing high heat transfer rates.



Sample Applications

- | | |
|--|--|
| Concentration of enzymes | "Drying" of lecithin to 99.5% |
| Purification of vitamins | Concentration of cheese-related products to 65% TS |
| Concentration of proteins | Concentration of fruit and vegetable puree |
| Concentration of biological solutions | Concentration of egg products |
| Stripping of solvents from vegetable and plant/herbal extracts | Cooking/caramelization of candies |
| Removal of water and solvents from fermentation broths | Concentration of various sugar solutions to 99.9% |
| Concentration of penicillin and related products | |



LCI Corporation
704-394-8341
info@lciCorp.com
www.lciCorp.com