

Title (en)

Method and device for manufacturing of flour

Title (de)

Verfahren und Vorrichtung zur Herstellung eines Mehles

Title (fr)

Procédé et dispositif pour la fabrication de farine

Publication

**EP 1577014 B1 20060927 (DE)**

Application

**EP 04405573 A 20040913**

Priority

CH 4272004 A 20040315

Abstract (en)

[origin: CH694267A5] Untreated flour and air are introduced into a pulverizing mill (12). The impact velocity is at least 150 m/s. During the treatment, the mean residence time of the particles in the mill, is at least 0.003 s/kg per cm<sup>2</sup> of rotor surface. An independent claim is included for corresponding equipment. Preferred Features: Variant processing conditions, based on the foregoing, are described. The flour temperature immediately following the mill is preferably 40-60[deg]C, and 70[deg]C at most. Residence time is controlled by the air quantities supplied to the flour before entry into the mill and following its exit from the mill. It is controlled by changing the rotary speed. The impact mill is a pinned disc mill.

IPC 8 full level

**B02C 9/04** (2006.01); **B02C 13/288** (2006.01); **B02C 23/20** (2006.01); **B02C 23/24** (2006.01)

CPC (source: EP)

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DOCDB simple family (publication)

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