

Quadro® Comil®

POWDERIZATION OF DRIED CHILI PEPPERS

BACKGROUND

Chili pepper is a "hot" spice used in the majority of Mexican-style dishes. The size reduction of chili pepper is limited by the hard chili pepper seeds. These hard seeds are very difficult to mill. Therefore, it is important to select a screen with holes that are slightly larger than the chili pepper seeds. Also, chili peppers are heat sensitive. Therefore heat rise may be a concern at a finer particle size.

COMIL® PERFORMANCE

To produce chili powder, Quadro recommends the following tooling run at double standard speed:

- Screen: a grater screen ("G" screen)
- Impeller: a square bar impeller (1607 impeller)

A discharge particle size range of 20 to 40 U.S. std mesh may typically be achieved with the Comil®. Actual particle size distribution will vary, depending on the product characteristics specific to the infeed material, such as moisture content and size of the seeds.

SUMMARY

The Quadro® Comil® easily sizes dried chili pepper to powder form without heat buildup.

