CIP Flow OptimizerWheat/Rye

Low-dust processing flour for machine dough kneading









Smooth production and lower cleaning costs

CIP Flow Optimizer is purely a processing flour which guarantees optimum separation even with long processing and dough rising times. This hydrothermally refined and agglomerated flour is free of additives and is declared as a rye or wheat flour. Extremely low-dusting and economical in use, CIP Flow Optimizer ensures a smooth production process and reduces cleaning costs for machines and air filtration systems.



Conventional dusting flour

CIP Flow Optimizer

Dust-free working environment

The dusting behaviour of the flour is modified by a special physical treatment method. In Heubach dust tests, CIP Flow Optimizer has been categorised in the lowest dust class 1 ("very low", < 50 mg/kg). A low-dust working environment is not only healthier for employees but also helps reduce cleaning costs for production machinery and air filter systems.



Conventional dusting flour

CIP Flow Optimizer

Small quantities achieve great effects

Thanks to the special surface quality of the flour particles, CIP Flow Optimizer is especially freely flowing and enables consistent dusting with all duster types. This makes it possible for the separating flour to be dosed very precisely, making it very economical in use and very easy to separate from the food trays used. Belts and metal sheets dusted with CIP Flow Optimizer are quicker to brush off, and less brushed material accumulates.



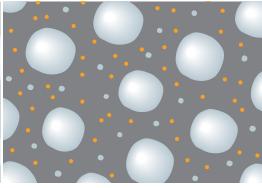
A clean affair all round

CIP Flow Optimizer prevents dough and dough pieces sticking and adhering during mechanical and manual processing. The moisture of the dough is absorbed and locked into the agglomerates of the processing flour. This ensures that the doughs and dough pieces can always be easily and cleanly separated from the working surface or machine parts and that no dough remnants are left behind. The risk of mould growth is reduced, and unnecessarily frequent downtimes for machine cleaning are avoided. Maintenance and cleaning intervals of production and filtration systems can be extended accordingly. This increases the availability of the systems.

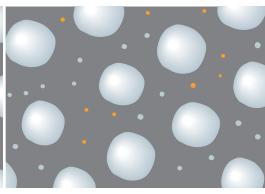
Conventional release flour



Large particles and loose fine dust.



Moisture is poorly absorbed.

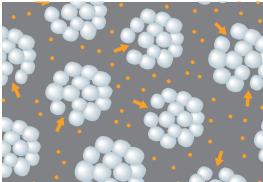


Particles remain undissolved.

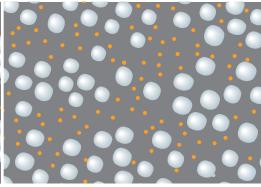
CIP Flow Optimizer



Agglomerates and bound fine dust particles.

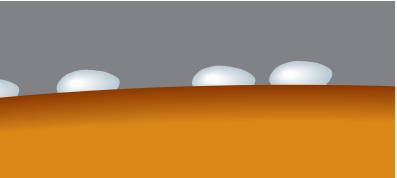


Moisture is absorbed quickly.

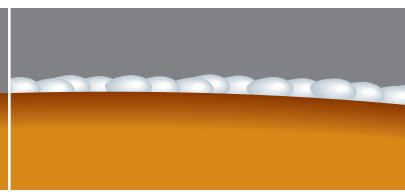


Agglomerates dissolve and retain moisture.

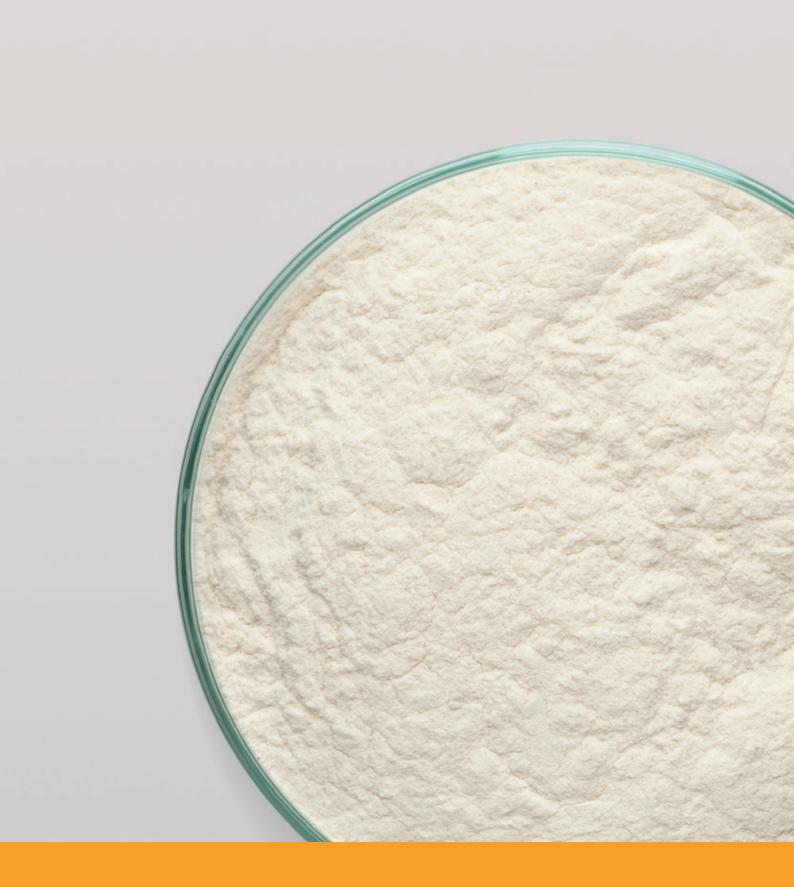
Improved glossy finish



Conventional dusting flour: The large, undissolved particles produce a dull, unattractive surface finish.



CIP Flow Optimizer: As agglomerates dissolve into small particles, a homogeneous, glossy finish is achieved.



Cleaning In Place (CIP)

- Reduces dust load in plants and rooms
 - → extended cleaning intervals, lower risk of respiratory problems
- Minimises the adhesion of dough on machines and equipment, thus preventing mould growth
 → less cleaning, greater production output
- No stiffening of crust → baked product retains its naturally glossy finish
- Precision dosing → accurate application, no wastage

