solution for insect powder processing

Model: INS line



The Normit team developed a solution for blanching flour worms and similar insects, and cooling the product, preparing it for further processing.

Objective: Blanching at a temperature close to 75°C and subsequent cooling to 5°C.

Equipment for the processing of high protein content products such as of insects (crickets, grasshoppers, meal worms, fly larvae or black soldier fly etc.)





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Conveyor with hopper:

The belt conveyor support forms a very strong and quality steel structure. 50L hopper volume is at a given angle (38 °), the conveyor has an adjustable height of 540-840mm.

Belt Blancher

Such product as insects reacts sharply to high temperature and mechanical stress. A blanching heat treatment is required, capable of killing bacteria, but it must not destroy useful substances. Furthermore, it is necessary to minimize the mechanical impact during blanching - a screw or drum blancher will destroy the structure of crickets or grasshoppers.

Knife Mill

In a specially designed knife mill, the product is comminuted at high speed by impact and shearing forces. The final fineness of the product depends on the selected sieve insert. There are different sieve inserts available for different products.

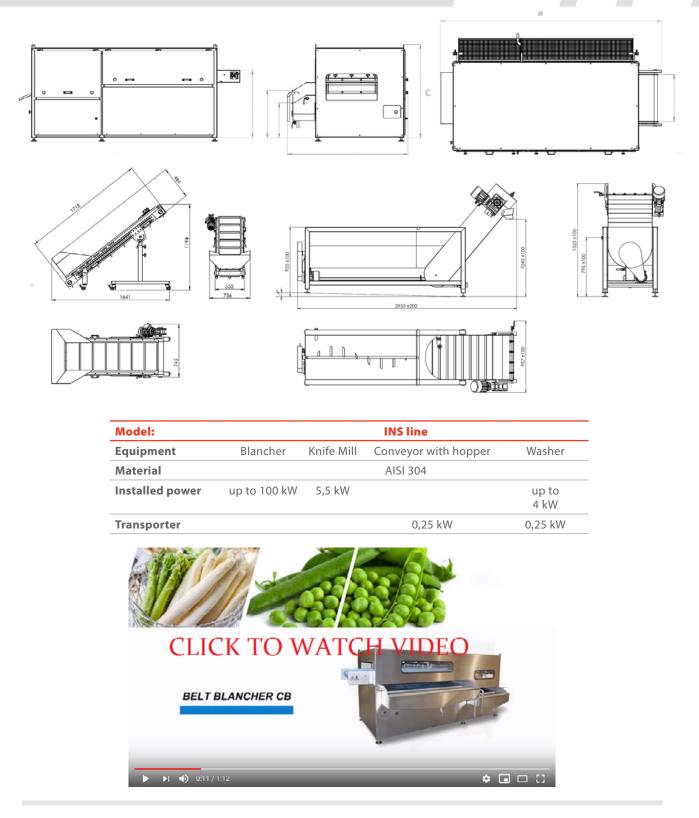
Continuous washer with discharge conveyor belt

The machine consists of an operating tank filled with water, a system for mixing the product and moving it further, and an unloading conveyor. Our specially designed mixer ensures that the product is mixed in an ideally uniform fashion and moved towards the unloading section.



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