Traditional Batch Cooked Liquorice

BCH have been providing first class process equipment for the confectionery industry since 1835.

We continue to provide these unique solutions to our clients worldwide, continually adapting and innovating to meet the growing popularity of the artisan liquorice market.

Batch Liquorice Cooking

BCH offer both Batch and Final Moisture liquorice cooking solutions.

Liquorice slurry with a water content of around 30-35% is prepared in a BCH liquorice slurry mixing vessel, prior to transfer into the Batch Cooker.

The Batch Cooker is a stainless steel, steam jacketed mixing vessel, mounted on load cells to enable correct input and output weights. Thereby we are able to control the desired moisture content of the liquorice cooked paste.

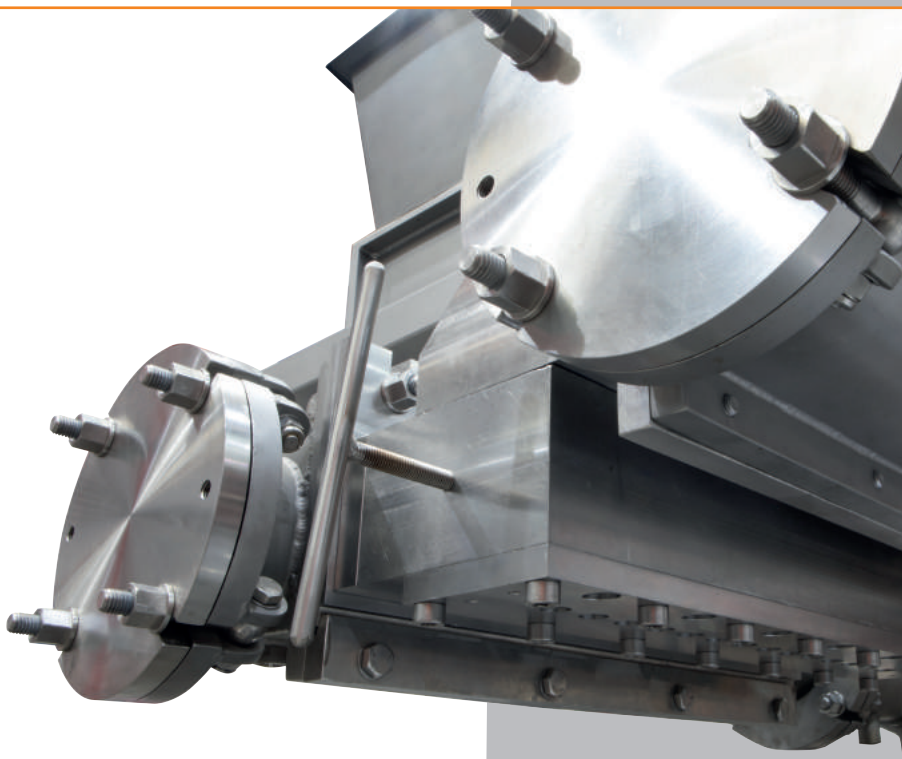
Features:

- Large steam jacketed surface area for fast moisture evaporation, with automatic temperature control system.
- Heavy duty agitation system complete with close fitting scraper design, ensuring:
  - Even product dispersion
  - Fully gelatinised paste
  - Clean jacket surface
- Stainless steel load cells ensuring that the desired moisture content of approximately 18% has been achieved before transfer to the liquorice refiner or extruder.
- Large diameter outlet valve to enable the thickened paste to transfer to the downstream BCH extruder.
- Ingredient inlet manifolds and valving to accommodate automatic addition of all liquid and dry ingredients.

Refining

Many of our customers benefit from the use of the BCH refining machine which screens products prior to extrusion. This solution improves the texture of the mass as well as removing any uncooked starch particulates or foreign bodies. The quick release sieve plate assembly allows fast change over during production.

Extrusion



Our extruders are designed to achieve throughputs between 50 and 1500kg per hour.

The side flow die configuration enables extrusion over widths of between 300 and 1200mm, executed at right angles to the screw axis.

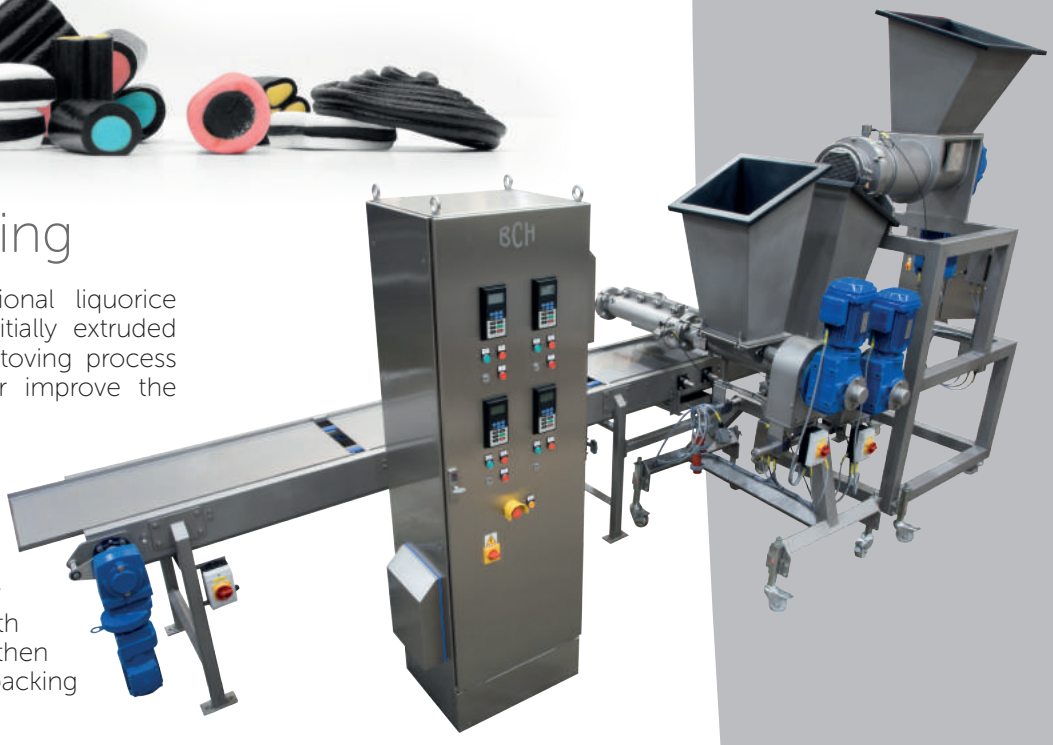
The dies can be designed to extrude sheets, ropes and twisted articles in solid, hollow or co-extruded forms.

BCH's unique design provides a cost effective, high output system with consistent uniformity of product weight across the die width. This uniformity is achieved by careful design of the screw across the die mouth, therefore regulating/throttling plates/screws can be incorporated into the dies. A positive displacement pump can be provided for each individual rope for certain products.

For die changing and cleaning, the extruders can be wheeled off line. An optional CIP pump can also be provided. The main barrel of the extruder is water jacketed to minimise start up times and maximise extrusion efficiency.

The option of adding sugar paste through a secondary side flow extruder and manifold configuration allows the user to produce a wide range of co-extrusion shapes.

Cooling & Cutting



Often in the case of traditional liquorice production, the product is initially extruded onto trays then placed in a stoving process (typically overnight) to further improve the products characteristics.

BCH's guillotines offer the capability of efficiently cutting a range of article lengths in preparation for further applications, such as coating with oil or sugar/sour. Products can then be transferred onwards to the packing line.

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