# STUDY OF THE VIABILITY FOR THE CREATION OF A LYOPHILISED COMPANY PROMOTING SUSTAINABLE CRITERIA AND BASED ON THE STRAWBERRY INDUSTRY

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QUICK

FREEZING

CREATION OF THE VACUUM

(Tº<-10°C, P<2mm Hg)

DESORPTION OF THE UNFROZEN

AQUEOUS PHASE ((Tº 50-60°C)

VACUUM

BREAK

## **OBJECTIVES**

- To study the world of the lyophilized products
- To explore the freeze drying equipment and its sustainability
- To have a deep look to the freeze drying process and its energy consumption
- To make two business proposals based on lyophilisation; on a large and a small scale.

# LYOPHILISATION PLANT PROPOSALS

(Sale radius of km0 for the small dimensions freeze drying plant)



	SMALL DIMENSIONS FREEZE DRYING PLANT	LARGE DIMENSIONS FREEZE DRYING PLANT
STUDY BASED ON:	Mercabarna	Geographical Area of Huelva
FRESH PRODUCT VOLUMES	138, 5 Kg/Day	130.120,5 Kg/Day
LYOPHILISED VOLUMES	13,5 Kg/Day	12.681,5 Kg/Day
FRESH PRODUCT PRICE	2,75 €/Kg	1,81 €/Kg
LYOPILISED PRODUCT PRICE	152,2 €/Kg	97,25 €/Kg
REQUIRED SOLAR PANELS	262	246.750
EQUIPMENT REQUIRED	Cube forming machine "model GA" from URSCHELL: x1	Cleaning machine "KRONEN GEWA 4000": x3
		Cube forming machine "DiversaCut 2110A™" from URSCHELL: x 3/4
		Crusher "Comitrol® model 9300" from URSHELL: x1
	Freeze dryer FD-200 from KEMOLO: x1	Spiral freezer DSF, SSF from SHAOXING: x1 Freeze dryer FD-5000 from
SELLING ZONE	100 Km radius from Mercabarna, Catalunya	KEMOLO: x26 Spain and Europe

### PRODUCT ANALYSIS



### Conventional drying

- H = 10%
- Non rehydration capacity
- Structural damage
- Not suitable for thermosensitive products
- Nutrition and flavour losses



### Lyophilised

- H = 2,66%
- High quality dehydrated product
- Rehydration capacity
- Suitable for thermosensitive products
- Preservation of vitamins and flavour

# EQUIPMENT Product Product Vacuum pump Va

**PROCESS** 

SUBLIMATION (Tº 40-50°C)

STEAM

CONDENSATION

LYOPHILISATION

LYOPHILISED STRAWBERRY

FRESH STRAWBERRY

PRETREATMENT

# CONCLUSIONS

- Freeze drying is the best process to preserve the nutritional and organoleptic properties while providing an added value to the final product.
- It is an expensive process (economically and energetically) and requires a large initial investment.
- The mechanisms to carry out the process in a sustainable way exist.
- The small-scale proposal turns out to be very profitable, as it requires less equipment and we have little volumes to process.
- The viability of the large-scale proposal seems to be reduced as the volumes to process are very big and it requires a huge volume of equipment, that are very expensive. But it is not impossible if investors are available for the initial investment