

Extracts Department

COFFEE

In plants for the production of coffee meant for filling sweets and for lyophilization, starting from ground coffee, the chemical-physical analysis carried out by automatic analyzers are aimed at regulation of the continuous extraction process.

A plant for the production of liquid coffee can be represented as shown in the figure below.

PROCESSES INVOLVED:

Extraction

The extractor is a machine that is supplied continuously with hot water and freshly ground coffee.

The output of the coffee extracted (liquid) is adjusted in such a way that the concentration of the coffee is constant.

For this phase, the **UR20** refractometer is used, having a scale in **BRIX degrees** or **% D.R.** (dry residue), fitted after the filters, on the outlet pipe, the signal from which is used to modify the liquid coffee flow at the outlet.

