
MARKETING INFORMATION*Applications in the FOOD sector*

Extracts Department**MALT**

In plants for the production of soluble malt from ground barley, meant for direct consumption or as an ingredient of sweets or other products, the chemical-physical analyses carried out by the automatic analyzers are aimed at automatic regulation of the extraction and concentration process.

A malt production plant can be represented as shown in the figure below.

PROCESSES INVOLVED:**Extraction**

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

The malt solution outlet is regulated in such a way as to ensure that there is no under-extraction (with loss of yield) or over-extraction with greater energy waste during the subsequent concentration phase.

For this phase, the **UR20** refractometer is used, with a scale in **BRIX** degrees or **% D.R.** (dry residue), mounted on the outlet pipe.

Concentration

The extract is sent to the next concentration phase and subsequently for lyophilization (if necessary).

For the concentration phase, the **UR20** refractometer is used, having a scale in **BRIX** degrees or **% D.R.** (dry residue), mounted on the outlet pipe.

