

KEIT

INDUSTRIAL ANALYTICS

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Edible Oil Refining:

Improving Production Efficiency
with the **IRmadillo**



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Case Study: Florin AG Improves Neutralization Efficiency

Florin AG is the largest manufacturer of edible oils and fats in Switzerland. They process a wide range of oil types, including rapeseed (canola) and sunflower, with varying levels of oleic and linolenic acids.

They are using the IRmadillo to monitor the levels of free fatty acids (FFAs) on the inlet of the centrifuge. This allows Florin to dose exactly the right amount of caustic solution to neutralize the FFA.



Above: The IRmadillo installed on the inlet of the centrifuge at Florin AG

"The IRmadillo is ideal for use in production facilities... It is possible to measure various parameters simultaneously and directly."

Steffen Muller
Project Leader R&D, Florin AG

The IRmadillo can measure the amount of FFAs in the crude oil no matter what the feedstock is. This means that Florin can be sure that their product is always of the same high quality, no matter what type of oil they are processing.

Florin AG's IRmadillo will pay for itself in one year.

What can the IRmadillo measure?

- Free fatty acids (FFAs)
- Phosphorus
- Soaps
- Moisture
- Metals
- Sulphur
- Nitrogen
- Iodine value
- Phospholipids: hydratable and non-hydratable
- ...and more!

Right: Installation locations for the IRmadillo in the edible oils manufacturing process

Case Study: Valtris Improves Degumming Process

Valtris Champlor, France, processes 150,000 tonnes of crude oil per year. Their oil is used in a range of products, from biodiesel to human consumption. They process oil from a range of sources with highly variable amounts of phosphorus.

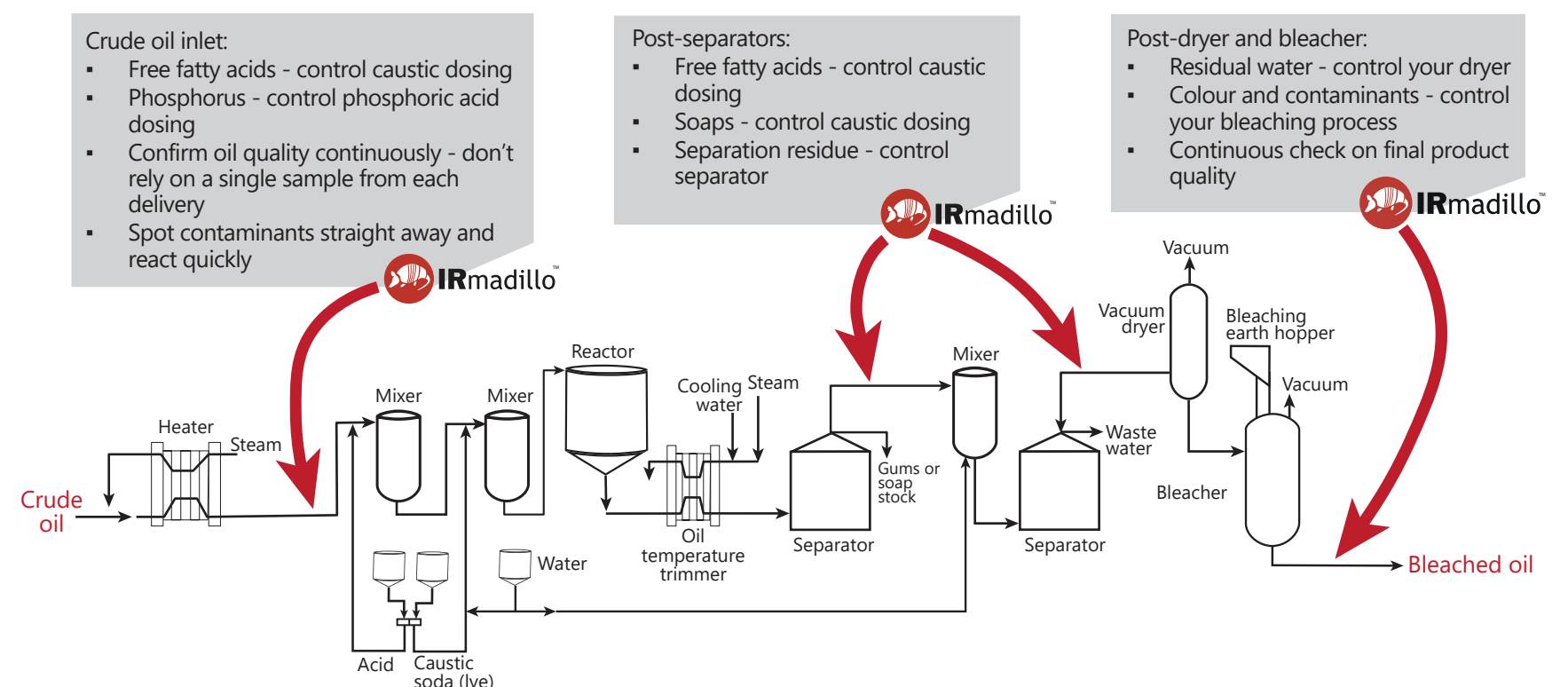
"The IRmadillo has proven to be a very reliable analyzer providing useful data."

Peter Pratt
Development Manager, Valtris

Valtris have cut phosphoric acid use by 11% and sodium hydroxide use by 13% using the IRmadillo.

Valtris have installed the IRmadillo after the centrifuge, measuring phosphorus, calcium, magnesium and FFAs in the degummed oil. They are using these measurements to optimize phosphoric acid dosing efficiency, reducing chemical use while avoiding the risk of variation in product quality.

Valtris are saving €90,000 per year with the IRmadillo.





Find out more about how the IRmadillo can save you money in your edible oil refining process! Call us on +44 (0) 1235 431260 or scan below:



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