

CASE STUDY - PESTICIDE REMOVAL

Need:

- Paprika Oleoresins, a natural food color, contained traces of pesticides.
- Eliminate the pesticides without affecting color density.

TMC Industries' Proprietary Process:

The product is distilled at the molecular level using a continuous-feed, Centrifugal Molecular Still. The CMS uses high vacuum and just the right amount of heat to where a very thin film of material is applied with an ultra short residence time of < 1 second.

Annual capacity of up to 1 Million pounds.

Benefits:

- Eliminated all the pesticides
- Maintained rich color density
- No thermal degradation or change to the product.
- Rapid turnaround. Job was in and out in 1 week.

Our custom distillation service, using Centrifugal Molecular Stills (CMS), selectively concentrates the oil while removing the unwanted impurities of natural plant and marine oils. Through our process, we gently accomplish deodorization, purification and concentration of valuable components from your products without the danger of oxidation, decomposition or thermal degradation.

For more information on how TMC Industries Inc. can benefit your company as a tolling partner, please contact:

