

# DORNOW

## food technology

**DORNOW food technology GmbH**  
**Willstätterstr. 12**

**D-40549 Düsseldorf, Germany**

**Fax: ++49-(0)211-596883**

Date:

Ref:

**Sender (please write carefully)**  
**with your phone, fax number and e-mail address:**

QUESTIONS ABOUT PEELING	ANSWERS
1. Tubers/roots to be peeled? Which? What kind of?	
2. Raw products kg/h?	
3. <b>Sorting features</b> of the raw goods? <b>Size? Cross section? Unsorted? Length? Width?</b>	
4. Is there much <b>earth</b> and mud sticking to the products?	
5. What is the peeled <b>produce</b> used for? Which finished product is to be produced?	
6. Required <b>degree of cleanness</b> of the peeled products? Totally clean? Half-clean?	

### 2. page "Questions about Peeling"

7. Required <b>waste percentage</b> ? (please give figures as realistic as possible!)	
8. <b>State of the raw products</b> ? Good, medium quality, bad?	
9. Will the peeled products be <b>processed immediately</b> ?	
10. <b>For how many days</b> will the peeled material be stored (durability)?	
11. Are you of opinion that <b>carborundum peeling</b> (= abrasive peeling) will do?	
12. Is <b>blade peeling</b> to be used?	
13. Is <b>combined carborundum and blade peeling</b> to be applied?	
14. Is <b>steam peeling</b> to be applied?	
15. Is the <b>delivery</b> of the peeled products to be effected <b>under water</b> in big bins? <b>Weight? Weight unit(s)?</b>	
16. Is the peeled produce to be treated <b>with Drywite</b> (anti-oxidation agent to avoid decolouring)?	
17. Delivery in simple <b>plastic bags</b> ? <b>5,10,15 kg?</b>	

### 3. page "Questions about Peeling"

<b>18. Delivery in vacuum-sealed bags? 5,10 kg?</b>	
<b>19. Delivery in plastic buckets under water? 1, 3, 6 kg?</b>	
<b>20. Is durability to be achieved by <b>heat treatment (sterilization, pasteurization)</b> of the peeled goods in <b>plastic bags</b>?</b>	
<b>21. Which <b>degree of automation</b> is the machine/plant supposed to have? <b>Fully/non/semi-automatic</b>?</b>	
<b>22. Are there many <b>stones</b> to be found in the raw products?</b>	
<b>23. Are the peeled products to be <b>cut/sliced</b>? <b>Description of the cut/sliced pieces/shapes</b>?</b>	
<b>24. <b>Description of your further ideas/conceptions</b>:</b>	
<b>25. <b>Additional description, eventually as enclosure</b></b>	

Please answer all questions as thoroughly as possible. Even if you are not able to give comprehensive and detailed answers to all questions, it will nevertheless be a good orientation for us to know your objectives.



A list of interesting articles and essays regarding the topics of the preparation and processing of tubers and vegetables and associated specialist areas can be found at our Internet site at [www.dornow.de](http://www.dornow.de), Treatises.

**Review of your current peeling results or  
before the purchase of a peeling machine or system:**

**Realistic test peelings with the most diverse peeling systems,  
with the most diverse tubers and root vegetables, some fruit, with your raw  
produce are possible in our Peeling Test Center!**

This paper contains non-committal notes. We do not lay claim to completeness. Alterations reserved.  
Our order confirmation, accepted by our customers, is in effect upon delivery. - The presentation of a  
new edition of this treatise will substitute for any previous versions.

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