

Comparison:

**Steam peeling –
mechanical peeling**

Can steam peeling of e.g. potatoes be replaced by mechanical peeling machines?

The steam peeling process cannot be used in all areas. But, as they say where they do use such a process, relatively low percentages of waste are produced. We can confirm this common opinion.

In the past, too, steam peeling (e.g. in the drying and French fry industry) was preferable to mechanical peeling.

These days, however, one can also achieve very low levels of waste with mechanical peelers. It is possible to remove only the outermost skin. We have already achieved waste percentages of approx. 4 %. Please see our Internet entry here www.dornow.de / Peeled Products / Point 21.: "Potatoes, peeled with micro-soft-peeling, from 2.7 % peeling waste".

Before decisions regarding the purchase of a peeling system can be made, the investor should check carefully that he should not select a mechanical peeling process.

We give you the chance to carry out test peelings in our Peeling Test Center with various peeling systems using your raw produce. Please refer to our link "Peeling Test Center" on our Internet site.

Our mechanical peeling processes are, moreover, cold peeling processes that work without water! The generation of steam is not required. No "cooked" potato starch gets into the waste water! Experts know what savings can be made by that fact alone!

These days, there already are mechanical roller peelers with an internal diameter of approx. 2.5 m and with roller lengths of up to 4 m! They can achieve high levels of performance.

(In our Peeling Test Center we can also convince you that even cooked potatoes (waxy varieties), cooked beetroot, etc., can be peeled quickly with our machines.)

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, 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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