

The Peeling of Subtropical And Tropical Fruit And Root Vegetables On DORNOW Roller Peeling Machines and On Disc-Peeling-Machines (MSS)

(Ready-made products: juices, essential oils, dry products, peeled fruit for direct sale)

Manioc, cassava (= tropical roots)

The tropical roots are cut into fairly big pieces and then peeled on mechanically working DORNOW special roller peeling machines. Machines of this type are used in Africa. Some touch-up work is necessary, from time to time, by inspection personnel. In general, however, considerable savings in staff can be achieved. - The peeled roots are **dried** after further treatment.

Oranges

DORNOW peeling machines are in operation in Spain for peeling deep-frozen oranges. Essential oils are obtained from the skins. From the inner parts juices are produced in form of **deep-frozen juice drops (globules)**.

Pineapple

Pineapple fruit can be excellently peeled in a half-frozen or deep-frozen state. The **quality of juice** leaves nothing to be desired.

Kiwis

Kiwis can be peeled. Final product: e.g. **jam, concentrate** etc.

Other subtropical or tropical fruit and roots

Many of them can be peeled. Very sensible fruit have to be half-frozen or deep-frozen before.

Remarks:

1. The DORNOW peeling machines can work in most instances without waste water.
2. The machines are available in different sizes.
3. They were designed for a 24-hours operation.

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
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