How does the oil refining process work?

Oil is the most common kitchen utensil in our daily life. Because it is so common, many people ignore it. And even think that oil is insignificant. But in fact, if we don’t have edible oil in our lives. Then we will lose Many foods, no matter what kind of ingredients. Want to cook a rich taste, you must use edible oil.

The improvement of the economic level has made the public's requirements for edible oil more and more stringent.

It not only requires a rich taste, but also requires a very healthy human body. In order to be able to produce edible oil for the public to satisfy customers. Major manufacturers have been constantly updating the oil refining process. Today, the development of science and technology has made a qualitative leap in the food processing industry. As well as the oil refining process.

If you want to produce edible oil with high efficiency and high quality. You must use professional oil refining equipment. What is the specific process of oil refining?

How does the oil refining process work?

The professional technical article in the top six oil refining production lines in terms of cost performance in 2021 shows that professional refining equipment is required to achieve the desired effect during oil refining. At present, most manufacturers use the leaching method when refining, and then go through degumming, deacidification. A series of fine processing steps such as decolorization and deodorization to produce high-quality refined oil. This refining method has many advantages, such as less residual oil in the meal cake, high oil yield, low processing cost, high economic efficiency, etc.

The leaching method is an advanced oil-making process.

Its theoretical basis is the extraction principle. It originated in France in 1843. It is a safe, hygienic, scientifically advanced oil-making process. Now the oily ester produced by the leaching method is used in industrially developed countries. More than 90% of the total output.

The leaching method utilizes the mutual dissolution of oil and

organic solvent.

After the oil is crushed and pressed into chips or puffed, the organic solvent and the oil chips are contacted in a device called an extractor to extract and dissolve the oil in the oil. Then, the solvent in the grease is removed by heating and steam stripping. In this way, the residual oil in the oil residue can be reduced to within 1%. Taking soybeans as an example, the oil extraction rate of the extraction method is 50% higher than that of the pressing method. Oil refining by leaching method requires the use of special solvent oil, which can ensure its complete separation and removal from grease due to its own composition characteristics.

The specific process flow is as follows:

Firstly, the leached crude oil is transported into the oil

refining tank for degumming and neutralization. When the oil and soap are obviously separated and sink quickly, stop stirring, let it stand for a period of time, and then suck out the super clear oil to the washing tank. The soapstock is put into the soapstock bucket from the bottom emptying tube. When the soapstock contains more oil, the soapstock is stopped and the soapstock is pumped into the soapstock tank.

The remaining oil in the refining tank is mixed into the next tank to continue refining.

And the clear oil transferred from the refining tank is washed with water and then enters the decolorization tank for adsorption and decolorization. The decolorized oil is pumped to the plate and frame filter for filtering, then transferred to the polishing filter for further filtering, and then enters the decolorizing clear oil tank after being cooled by the cooler.

The decolorized clear oil is sucked into the deodorizing pot from the clear oil tank through the heat exchange tank for deodorization.

And the deodorized oil is put into the heat exchange tank. After the deodorization is finished, the next pot of decolorized clear oil is sucked into the deodorizing pot through the heat exchange tank and enters the next round of deodorization. After heat exchange, the deodorized oil in the heat exchange tank is cooled with cold water, pumped out for polishing and filtering, and then enters the product oil tank.

Through the above steps, we can get the edible oil that we eat every day. The refining process of edible oil is more complicated, and the technology used is relatively high-end. If you want to refine higher quality edible oil, you must use it. High-quality oil refining equipment, the Refining oil production line produced by our company has been recognized by many manufacturers.

Our company is a professional food machinery manufacturer with very rich R&D and production experience.

The various equipment developed over the years has been exported to Singapore, Canada, Pakistan and other countries and regions, and enjoys a very high reputation in the industry. .

Our Refining oil production line is of very high quality. Both the quality of equipment and the quality of oil production have been recognized by the manufacturer. The oil production rate of this production line will be greatly improved, and the quality of edible oil can also be guaranteed. Meet the national food standards. In addition, we can also provide customized services to facilitate more SMEs.

Edible oil is a kind of fast consumable, and the demand is huge. The use of professional equipment can produce high-quality edible oil. If you need it, please contact us!