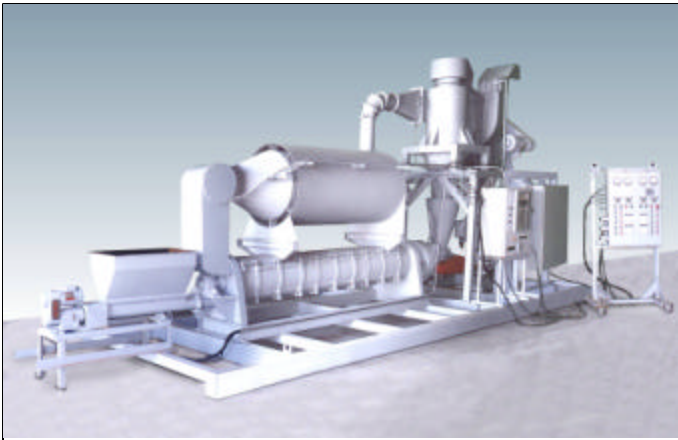


AST DRYER CASE STUDY



Tofu Waste

Scott Equipment has recently had a great deal of success with a Tofu and Soymilk Processor/Manufacturer in the Northeast. This company tested and eventually purchased a Scott AST Dryer for their waste stream application. The trials conducted in our test facility armed the customer with the information they needed to make an informed decision and move forward.



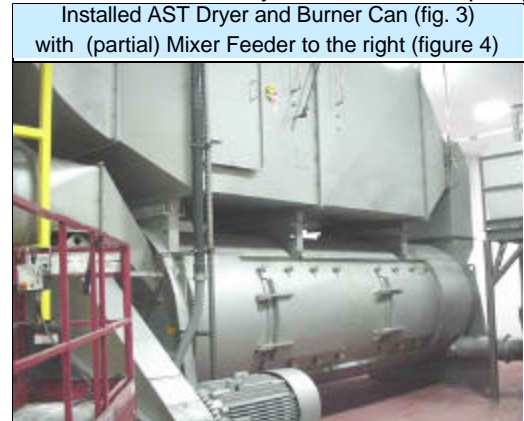
Previously, the customer had been sending their waste tofu (okara) and soymilk out in a wet form at a great cost to their operation. However, with the advent of the Scott AST Drying System, what was once a loss has become a source of profit, as the dried material is a marketable feed commodity with a respectable protein content. The finished product is of a golden brown color and has a very appealing aroma.

The drying system operates on a back-mix principle whereby some of the finished product is returned to a mixing and feed system to diminish the moisture level of the incoming feed stream. The waste tofu can actually be dried straight (without back-mix) and is used as

the “seed” to start the process (soymilk cannot be dried straight due to it’s moisture content). Incidentally, the waste tofu generally runs at about 65% moisture. Once a sufficient quantity of seed has been generated from the dried okara, waste soymilk (85% moisture) and the dried add-back (10% moisture) is added with the raw okara (65% moisture), resulting in a mixture that has a moisture level in the vicinity of 55%. A Scott High Speed Blender is used to mix the materials together and a Mixer/Feeder is used to introduce the feed material into the dryer. The process is able to perpetuate itself until such time that shut down and clean up becomes mandatory, which is determined by the customer’s quality control standards. The



Installed Tender Blend Cooler (fig. 1) and Product Collector (fig. 2)



Installed AST Dryer and Burner Can (fig. 3) with (partial) Mixer Feeder to the right (figure 4)

finished product leaves the drying system at 160 degrees Fahrenheit and is immediately cooled in a jacketed vessel (a Scott Tenderblend mixer) to a temperature on the order of 100 degrees Fahrenheit. From there it is pneumatically conveyed to the add-back system and Scott modular load out bins. This customer has been very pleased with the system to date as it has met and exceeded all of their expectations. If you would like more information on tofu/soymilk drying or other AST Dryer applications, please contact Scott Equipment Company to request additional information (800/394-2591) or visit our web site at www.scottequipment.com. ♦