

Overview

This standard is about the principles of centrifugation in food technology. It is about understanding the technology of centrifugation in food processing. Centrifugation may typically be carried out for; purifying oils, clarification of beer, separation of yeast and sugar refining.

This standard is for you if you need a scientific and technological understanding of the food technology of centrifugation. You need to understand the function of centrifugation. You need to know how centrifugation is carried out and the technology works for the separation of a number of food types.

Performance criteria

You must be able to: See
 IMPPO209S Control separation in food manufacture

Knowledge and understanding

You need to know and understand:

- 1 the definition of centrifugal force
- 2 the purpose of centrifugation of foods in food processing
- 3 the importance of the specific gravity of food components subject to centrifugation
- 4 what types of foods are normally separated by centrifugation processes
- 5 how cream separators work on the centrifuge principle
- 6 the characteristics of cream separators and the equipment used
- 7 how oils can be purified by centrifugation
- 8 how beer can be clarified by centrifugation
- 9 how yeast can be separated by centrifugation
- 10 how sugar can be refined using centrifugation
- 11 the economics of operating continuous centrifugation equipment depending upon food type being processed

Principles of centrifugation in food technology

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