



Refining of vegetable oils is essential to ensure removal of gums, waxes, phosphatides and free fatty acid (F. F.A.) from the oil; to impart uniform colour by removal of colouring pigments and to get rid of unpleasant smell from the oil by removal of odiferous matter.

Refining is carried out either on batch operation or as continuous operation. With certain oils even physical refining can be carried out instead of chemical.

For processing less than thirty tones of oil per 24 hours, and when oil has F.F .A. content of 1 % or less normally batch process is recommended. Batch process involves low capital investment, simplicity of operation and low maintenance, making refining economically a viable proposition even at capacity as low as 10 tonnes per 24 hours.

The equipment involved are Neutralizer, Bleacher, Deodorizer, Heat Exchanger, High & low vacuum equipment & Filters.