



Sesame seeds



Chili



Black onion seeds



Curcuma



Sichuan pepper



Brown cardamom



Cassia sticks



Nutmeg



Cloves



Star anise



Ginger



Liquorice



Srilanka cinnamon sticks



Vanilla



Black pepper powder



Safran



Jamaica pepper



Juniper berry



Black pepper grain



White pepper grain

Milling of Spices

with NETZSCH Fine Impact Mill *CONDUX*[®]

Milling of Spices with Fine Impact Mill *CONDUX*[®]

Processing and refining are the actual tasks of the spice industry – a product which is “suitable for consumption” must be manufactured from the raw spices. One of the main tasks is the grinding of the raw materials. As the flavouring components – mainly essential oils – are very volatile, a particularly gentle grinding procedure must be used.

This task can be carried out easily using the NETZSCH Fine Impact Mill *CONDUX*[®]. Combine your excellent spices with our high quality machines and your success will be inevitable!



NETZSCH Fine Impact Mill *CONDUX*[®] 680

Processing Spices

Spices enrich our life with taste. It is a long way from the seed to the ready packed powder in our kitchen. To preserve a maximum of taste a lot of processes must be considered.

One key process in this procedure is the particle size reduction. A low particle size distribution means great taste and beautiful color. However, if the temperature increase during processing is too great, the taste and color of the spice suffer.

Especially for such sensitive products we have developed some special machines, which enable high grinding efficiency combined with a very low temperature increase.

The *CONDUX*[®] can be equipped with low temperature tools. A big variety of other tools, such as the classical pin disc, can be used with this machine.

Your Advantages at a Glance

- Impact mill for various types of spices
- Various grinding tools
- High fineness
- Low temperatures
- Sturdy design
- Easy to clean

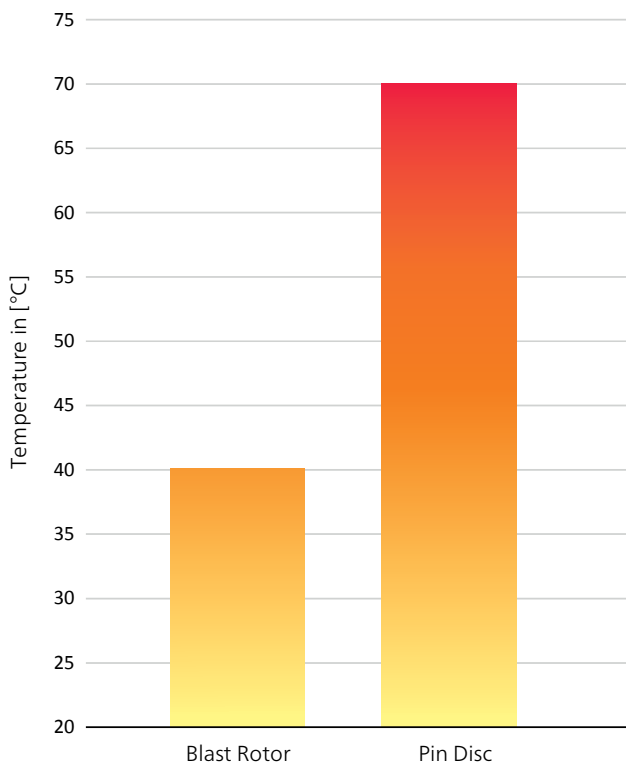


Grinding tool blast rotor & screen cage

Examples of capacities on CONDUX® 300 and CONDUX® 1250

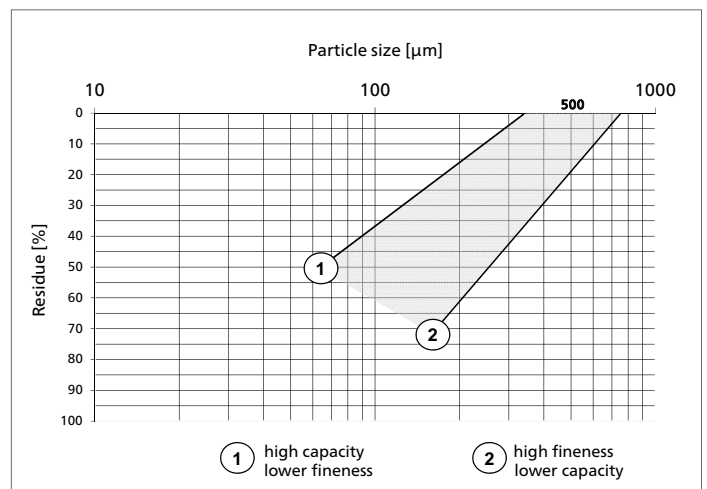
Spice	Fineness [%] < 500 µm	CONDUX® 300 [kg/h]	CONDUX® 1250 [kg/h]
Anis	87	295	3245
Caraway	72	81	891
Chili	99	90	990
Chili	95	150	1650
Cinnamon	97	231	2541
Cloves	96	143	1573
Coriander	92	250	2750
Ginger	96	370	4070
Nutmeg	98	270	2970
Paprika (red pepper)	98	625	6875
Pepper (black)	96	577	6347

Comparison of processing temperatures




Temperature development is dependent upon milling tool

Typical spice finenesses with CONDUX® 300



The Fine Impact Mill CONDUX® is not the only machine we have for spice processing. We also have our proven cutting granulators and reliable tooth disk mills.

www.netzsch-grinding.com



The NETZSCH Group is an owner-managed, international technology company with headquarters in Germany. The Business Units Analyzing & Testing, Grinding & Dispersing and Pumps & Systems represent customized solutions at the highest level. More than 3,700 employees in 36 countries and a worldwide sales and service network ensure customer proximity and competent service.

Our performance standards are high. We promise our customers Proven Excellence – exceptional performance in everything we do, proven time and again since 1873.

Proven Excellence. ■

Business Unit Grinding & Dispersing – The World's Leading Grinding Technology

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