

**Title****PROCESS FOR DRYING BEER YEASTS WITH THE APPLICATION OF THE CONVENTION****Authors**

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**Description****EN**

The invention relates to a process for drying brewer's yeast with the application of convection, and can be applied to enterprises in the food industry, in research laboratories and research centers related to the drying process. The process of drying the brewer's yeasts with the application of convection, according to the invention consists in: feeding the dryer tub with yeast, taking the yeasts from the vat by the rotating drum, which has a rotation of 0.05 rpm. and which is immersed 1/3 of its diameter in the yeast tank; the thickness of the yeast layer on the surface of the rotating drum is 0.005 m; in the first stage, hot air with a temperature of 50°C and a flow rate of 740 m<sup>3</sup> / h is blown inside the

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rotating drum, which in turn heats the surface of the drum. so that by a rotation their humidity is reduced from 72% to 53%; thus the dry yeasts are removed from the surface of the rotating drum by a side-mounted squeegee, and also accumulated in the tank, from where, in the second stage, they are repeatedly taken by the drum and dried to 24% humidity, with a temperature regime of 58°C and a double rotation of the drum; the third stage involves the application of a temperature regime of 65°C and four rotations of the drum with the repeated taking of the yeasts from the tank, so the final humidity reaches the figure of 12%. During the drying process the flow of hot air remains constant.

Class no.

**3. Agriculture and Food Industry**