

Material Balance for Processing 100 t Fresh Fruit Bunches

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Steam admitted : 25 t Steam exhausted : 17 t (approximate values) Heat lost = 46 560 MJ	STERILIZATION Pressure cooking at 3 bar about 90 min		CONDENSATE OUT: 20 t (Water with 1% residual oil) TO EFFLUENT POND Oil loss = 0.1% to FFB	
BUNCH STRIPPING-ROTARY DRUM: 17 rpm Separates fruit from bunches			EMPTY FRUIT BUNCH: 23 t Oil loss: 0.52% to FB	
STERILISED FRUIT: 66 t				
DIGESTION 45 min: 90°C-95°C : steam heating. Stirrer 5 rpm, 5 sets of blades				
CRUDE OIL: 40 t Oil 55%, water 35%, solids 10%	PRESSING 10 rpm Twin screw rotates opposite directions		PRESS CAKE 26 t	
CRUDE OIL (46.5% to FFB) Water dilution (40%) 18.5% to FFB to get: Oil 39%, water: 54%, solids 7% in DCO			NUT and FIBRE mixture FIBRE: 13 t conveyed to the fibre cyclone and conveyed to boiler firing platform (oil loss = 0.55% FFB)	
VIBRATING SCREEN: (to remove fibrous tailings)			NUT 13 t (oil loss: 0.05% to FFB)	
DILUTED CRUDE OIL TANK (65% to FFB)			Nuts dried in steam/ air heated silos 70°C for 14 hr	
Options: 1. De-sanding tanks 2. Primary clarifiers 3. Coalescence plate separator 4. horizontal clarifier To remove as much oil and solids as possible to reduce residual oil in the underflow of the final clarifier			NUT CRACKERS	
VERTICAL CONTINUOUS CLARIFIER			Cracked mixture: kernel and shell	
SLUDGE 40 t	PALM OIL 20 t (with dirt)		CRACKED MIXTURE SEPARATION 1. hydro-cyclones 2. Clay-bath separators 3. winnowing systems (dry)	
SLUDGE CENTRIFUGE/ DECANTER	PURIFIER			
Waste water clarification (Oil loss: 0.55%)	Recovered oil to clarifier	PURE PALM OIL (OER = 20%)	WET KERNEL	SHELL: 7 t sent to silos
PALM OIL MIL MILL EFFLUENT also from sterilisers 10% nut station 5% 65% (Total oil loss = 1.77% to FFB)		VACUUM DRYER	KERNEL DRYING SILOS 14 hr at 70° C	
		PALM OIL STORAGE TANKS	PALM KERNEL BULK STORAGE SILOS	

Note: Data presented here may not necessarily be the same for all mills.