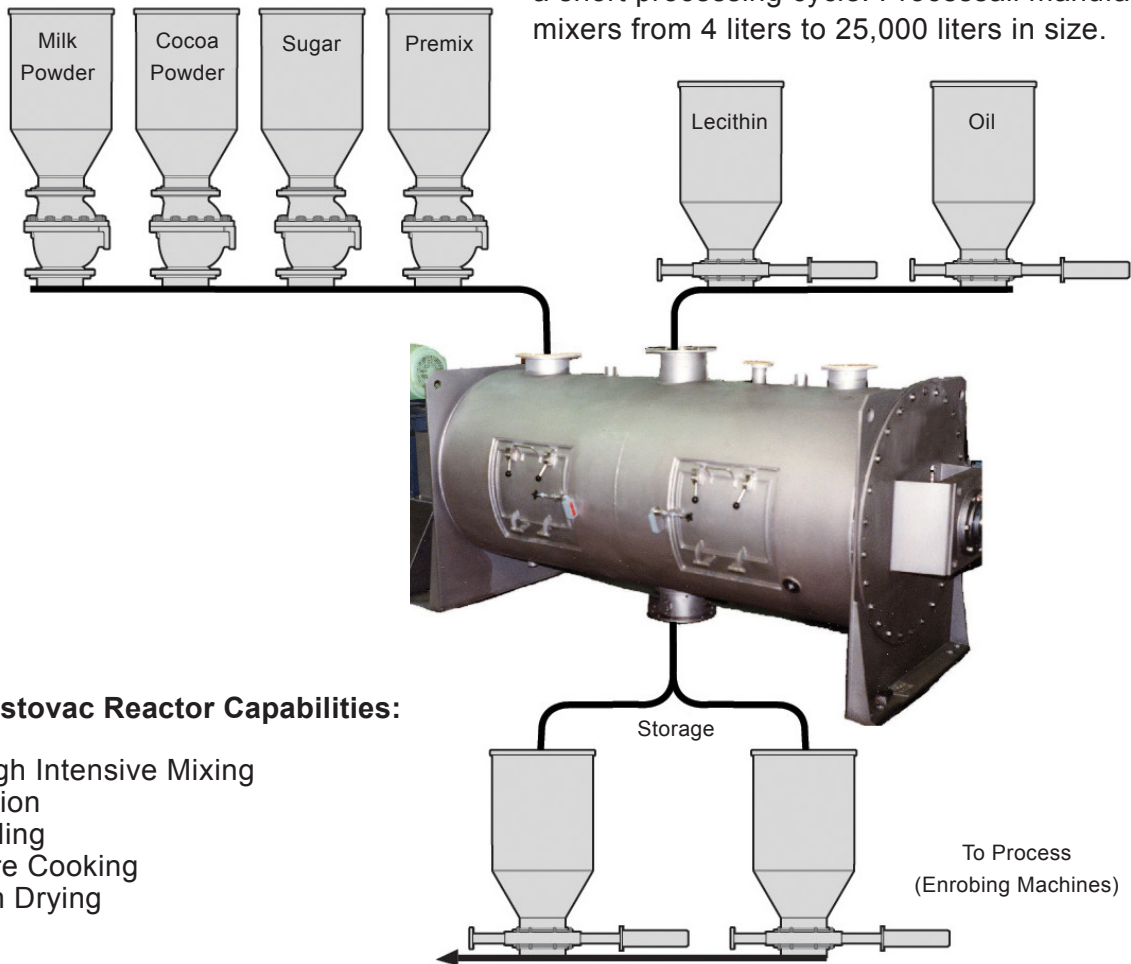




Processall's Chocolate Processor is capable of performing as a combination mixer, refiner and conch. The fluidized bed mixing, combined with built-in extra high shear mills, provides the chocolate industry with the most universal tool. This one processor reduces costs by eliminating several pieces of equipment, saving space and reducing material handling.

Chocolate flavored compound coating prepared in a Processall Mixmill® Mixer:

Dry ingredients can be charged to the Processall Mixer after all liquid ingredients added. With the aid of the high intensive mix action of the plows, the dry ingredients are dispersed and wet milled simultaneously. This process eliminates the need for premixing, dry milling, dust collection system and pneumatic handling. This results into a very smooth, high quality dispersion; all accomplished in a short processing cycle. Processall manufactures mixers from 4 liters to 25,000 liters in size.



Processall Prestovac Reactor Capabilities:

- Thorough Intensive Mixing
- Dispersion
- Wet Milling
- Pressure Cooking
- Vacuum Drying

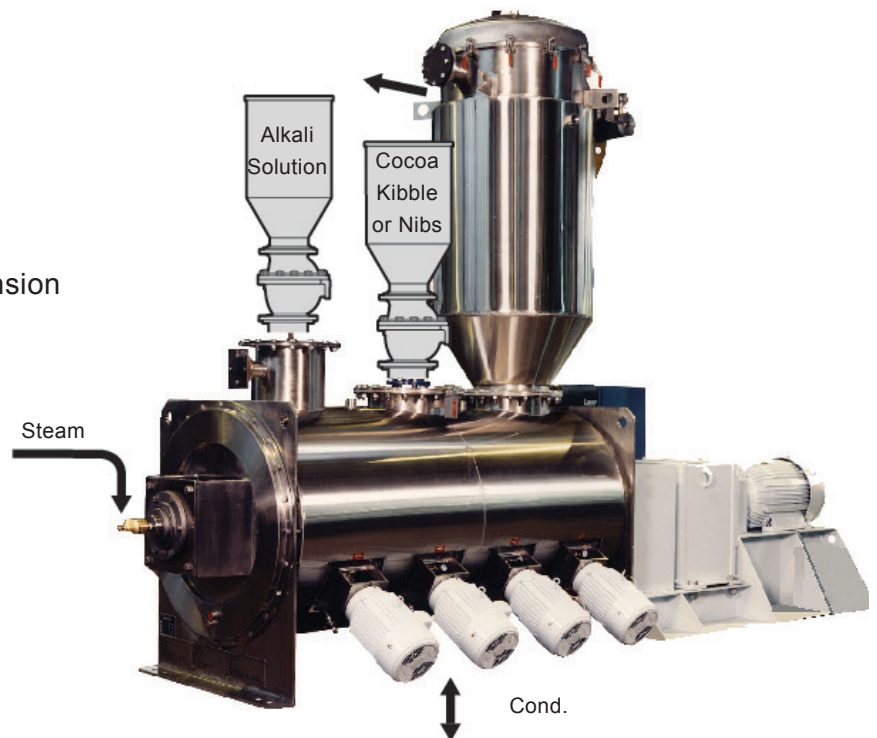




Additional areas Processall can contribute to the chocolate technology:

1. Alkalization (Dutching)

- Improved Taste
- Improved Solubility and Suspension
- Color Development
- Bacteria Reduction



2. Sterilization

- Micro Organisms Killed or Inactivated
- Use of Steam in the Process Instead of Ethylene Oxide
- Quick Steam Diffusion
- Moisture Can be Removed, and Product Dried in the Same Vessel

