



Qualistock™ Plus

Continuous deodorising at its best

Developed for highly demanding processors seeking reliable, consistent and efficient product quality, Desmet Ballestra's Qualistock® (patented) technology has become a reference in the field of edible oil refining, with over 1,000 deodorising plants benefiting from its unique features.

Faithful to its continuous involvement in R&D and technical improvement, Desmet Ballestra Oils & Fats is now offering an evolution of the Qualistock® concept, with improved operating efficiency and better oil quality.

With the new Qualistock™ Plus, oil refiners benefit from an advanced solution that not only enhances the properties of the main deodorised oil, but also offers a better valorization of the nutritional components coming out of the refining process (Tocopherols, FFA, PFAD...).

Qualistock™ Plus main features

- ▶ **Flexible design:** adaptable to various operational conditions
- ▶ **Energy efficient:** high heat recovery, low steam consumption
- ▶ **Easy erection:** full single vessel concept
- ▶ **High process performance:** excellent oil quality, less oil loss
- ▶ **Easy maintenance:** better access to all internal unit operations
- ▶ **Proven design, proven features:** the expertise of the world leader in edible oil refining

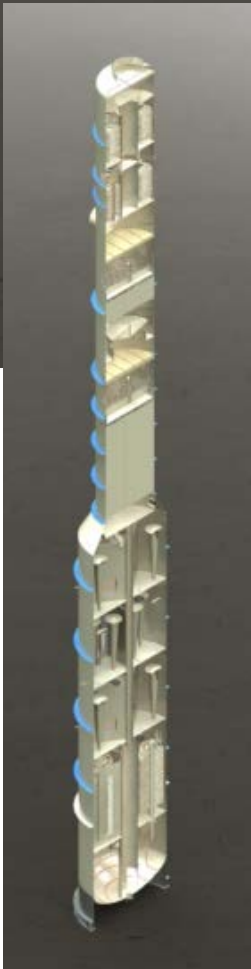
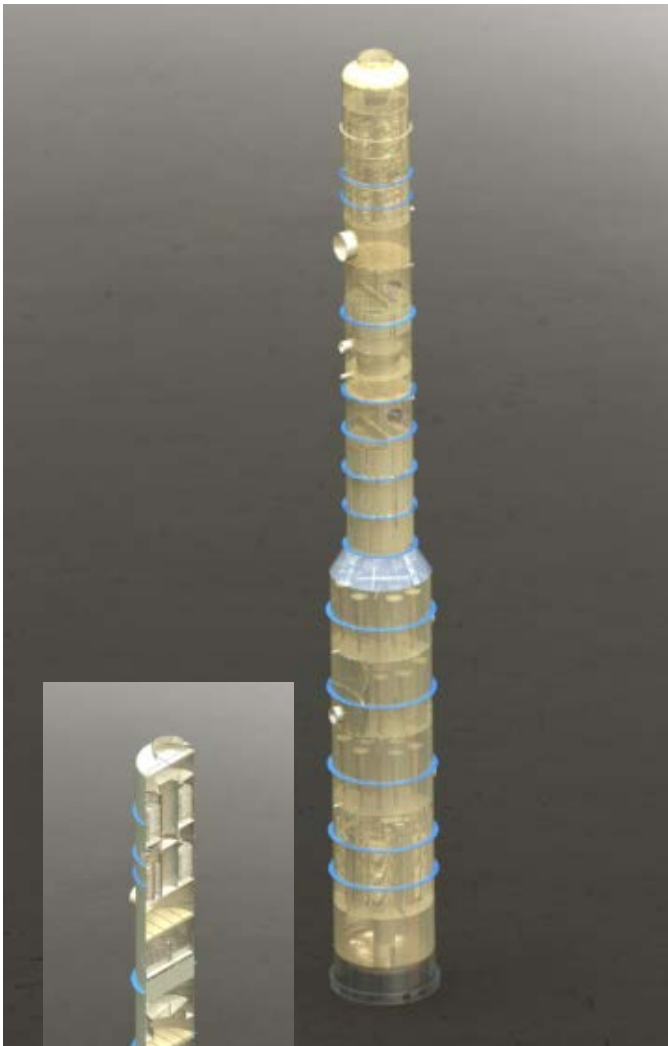
Oils & Fats

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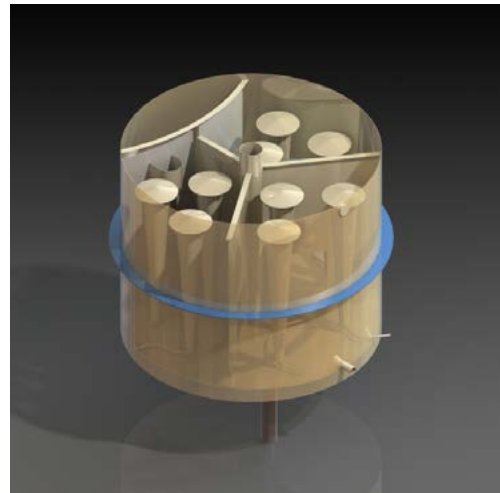
Science behind Technology

www.desmetballestra.com

General Design



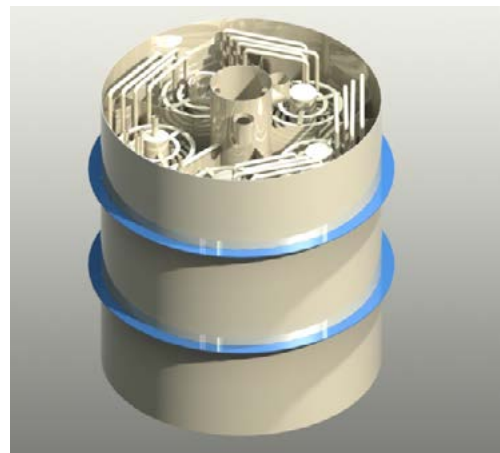
Deodorising trays: easier access for inspection and maintenance operations



Demister and final HP steam heating trays: final oil heating with minimal oil carry-over



Oil-oil heat recovery tray: full heat recovery under vacuum



Oils & Fats

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For more information on Qualistock™ Plus for your specific process, contact your local Desmet Ballestra office!

Science behind Technology

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