FACTORY OF EFFERVESCENT TABLETS ETAWA’S MILK BY WET GRANULATION METHOD

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Abstract

Factory of effervescent tablets of Etawa’s milk is planned to operate in a semi-continuous operation for 330 days/year with a production capacity 14,000 ton/year, and established in areas Kaligesing, Purworedjo-Central Java Province. With fresh raw materials (42% fat content) using wet granulation method.

The process of making milk effervescent tablet consists of 3 stages. The first stage is to separated cream skimmed from milk then skim milk sterilization by means of pasteurisation at 65°C operating conditions for 15 minutes after the homogenization globula size to 2 microns. The second stage is to concentrate the milk to a concentration of 55% and then drying to form a skim milk powder. The third stage is to mix powdered milk with addictive substances then form the effervescent tablets to be obtained by means of wrought products effervescent tablets.

To achieve the production capacity, the use of fresh Etawa milk as a raw material for 151,852.364 kg/day. And for each of the addictive ingredient needed maltodextrin 893.142 kg/day, sucrose 8038.277 kg/day, aspartame 4465.710 kg/day, Citric acid 6698.564 kg/day, tartaric acid 5358.852 kg/day, sodium bicarbonate 8931.42 kg/day, and PVP 1786.283 kg/day.

Keyword : Effervescent Tablets, Milk Goats Etawa, A Methode of Granulation Wet