

THE RIGHT INGREDIENTS FOR YOUR SUCCESS IN STARCH PRODUCTION

ANDRITZ technology, automation and digitalization, and proven service

ANDRITZ

Expertise that comes full circle



Need to optimize your natural starch ingredient? Improve the taste or solubility? Reduce your energy consumption in the wet and drying process or ensure minimum downtimes? Whatever your specific need, our aim is to put all the right solutions at your fingertips to ensure success. With one of the broadest portfolios of separation solutions and more than 100 years of experience in the food industry, we have a full array of tools for optimizing both performance and quality.

"Working for many years with ANDRITZ's siphon peeler centrifuges, we see that these machines are reliable and capable of handling a wide variety of difficult-to-dewater products."

PIM VAN DER GRAAF
Process development leader
for Starch & Dextrins, Cargill

Maintaining the nature of your product while increasing quality and yield

Starch. An indispensable, sustainable ingredient for many products. Whether you're producing native or modified starches from tapioca, potatoes, wheat, or corn, we have the in-depth process knowledge and a range of technologies as well as service, automation and digitalization solutions to help make your operation successful.

THE RIGHT SOLUTION

Being an ingredient supplier nowadays isn't easy. Consumers are more demanding and want to know whether the ingredients used are healthy, sustainable and natural. Here, the focus lies on clear labeling as well as non-GMO, vegan and gluten-free products. But starch is also applied as a binder and stiffener in the textile, paper and packaging industries, and animals love their feed when it contains starch because this gives it a great taste. So depending on the final use, different modifications are required.

Meeting all these requirements and ensuring that the optimum process is applied can be challenging. To help you respond to these challenges, ANDRITZ has developed innovative processes for starch manufacturing.

YOUR GOALS COME FIRST

Having served the food industry for more than 100 years, rapidly changing demands are not unknown to us. In fact, we're working to respond to them every day for customers ranging from niche local producers to vast multinational operations. We have the in-depth process knowledge and a range of technologies as well as service and automation solutions to help make your operation successful.

YOUR ADDED VALUE WHEN WORKING WITH ANDRITZ

- Higher yield
- Very low energy consumption
- Lowest downtimes, longer lifetimes
- Maintenance-friendly
- Excellent and stable, homogeneous product quality (e.g. improved viscosity and increased solubility)



Leading solutions for producing native and modified starches

ANDRITZ has acquired extensive knowledge on starch dewatering and drying through multiple projects at different starch manufacturing plants. With the current portfolio, we are able to respond to the requirements for low energy consumption, minimum starch losses, hygienic operation as well as better taste and viscosity of the final product.



• Feed



• Size reduction/grinding



• Corn wet milling

MILLS

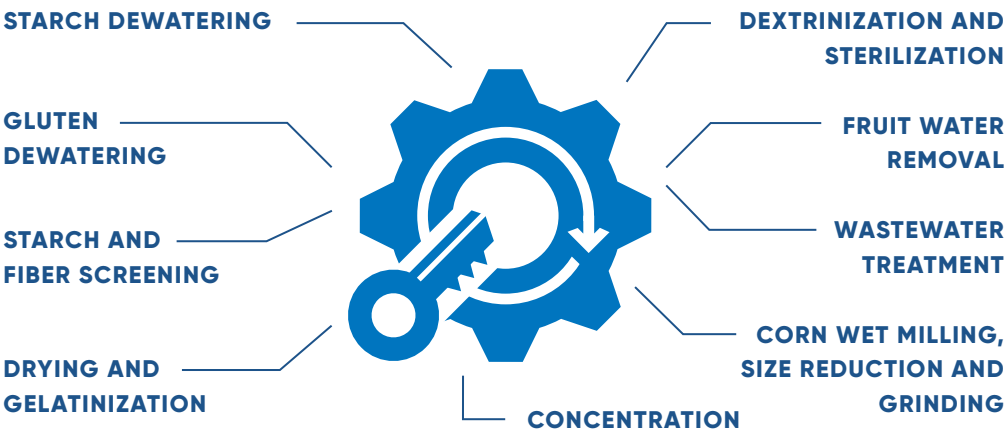
DISC MILLS
HAMMER MILLS
PELLET MILLS

EVAPORATORS



• Light steep water
• Sweeteners
• Lactic acid
• Lysine
• Stillage

Key process steps we serve



ANDRITZ portfolio

CENTRIFUGES

PEELER CENTRIFUGES



- Starch dewatering

DECANTERS



- Fruit water removal
- Starch pre-washing
- Wastewater treatment
- Bio-ethanol treatment

DRYERS

CONTACT DRUM DRYERS



- Modified starch
- Dextrinization process

PADDLE DRYERS/ROASTERS



- Modified starch
- Gelatinized starch

FLUID BED DRYERS



- Post-drying of starch to low moisture levels
- Thermal treatment of special starch, germ, and sweeteners

RING DRYER



- Integrated wheat gluten screw press for gluten dewatering
- Gluten meal and fiber
- Native and modified starches
- Vital wheat gluten
- DDG, other derivative products

FLASH DRYER



- Native and modified starches

SPRAY DRYER



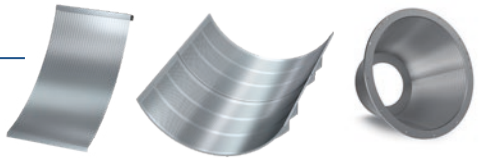
- Maltodextrin

PUMPS

PROCESS PUMPS



SCREENS

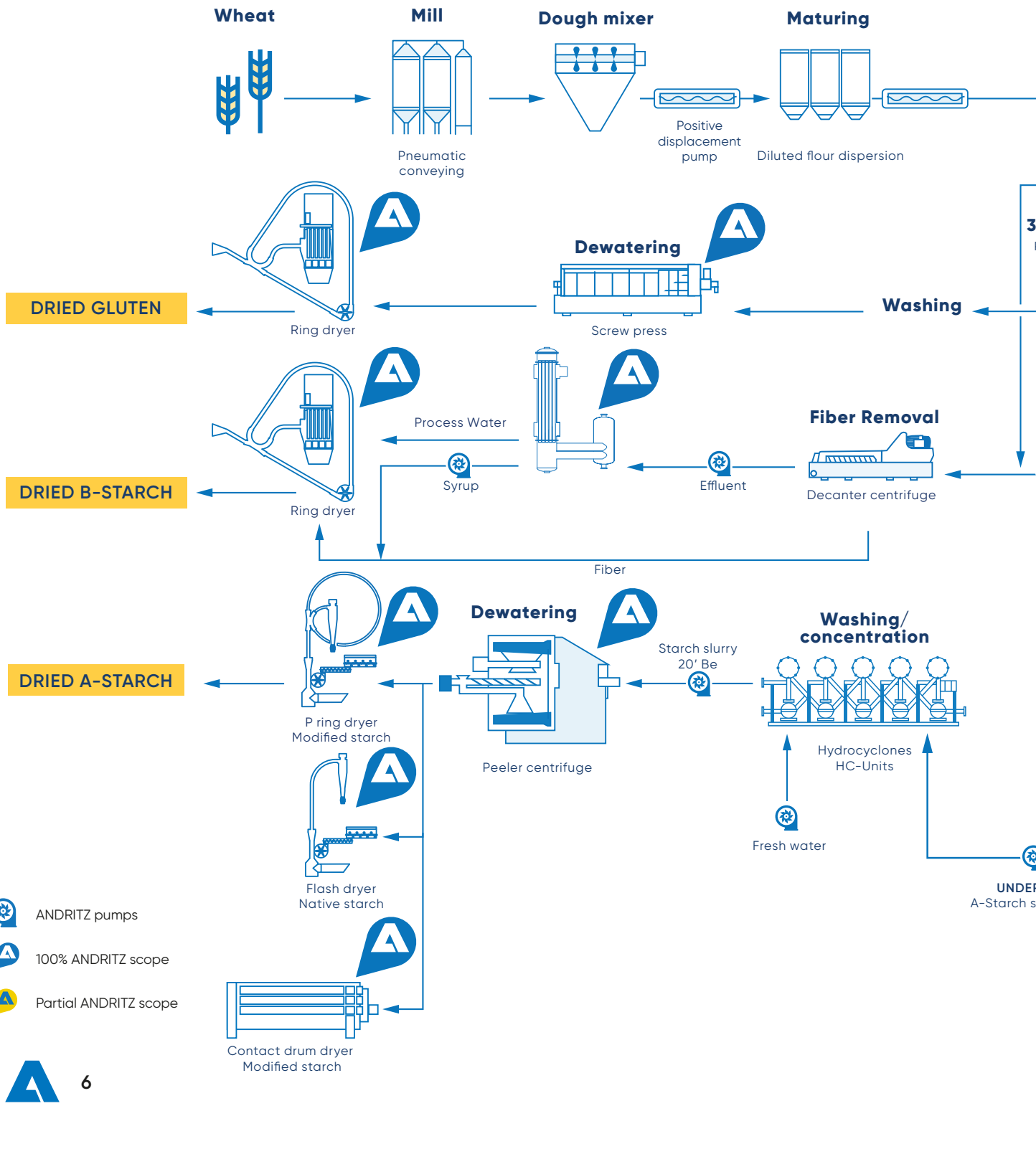


- Screens for water treatment and recycling
- Screens for grinding, rasping and slicing
- Screens for filtration, separation and dewatering
- Screens for static and vibrating dryers

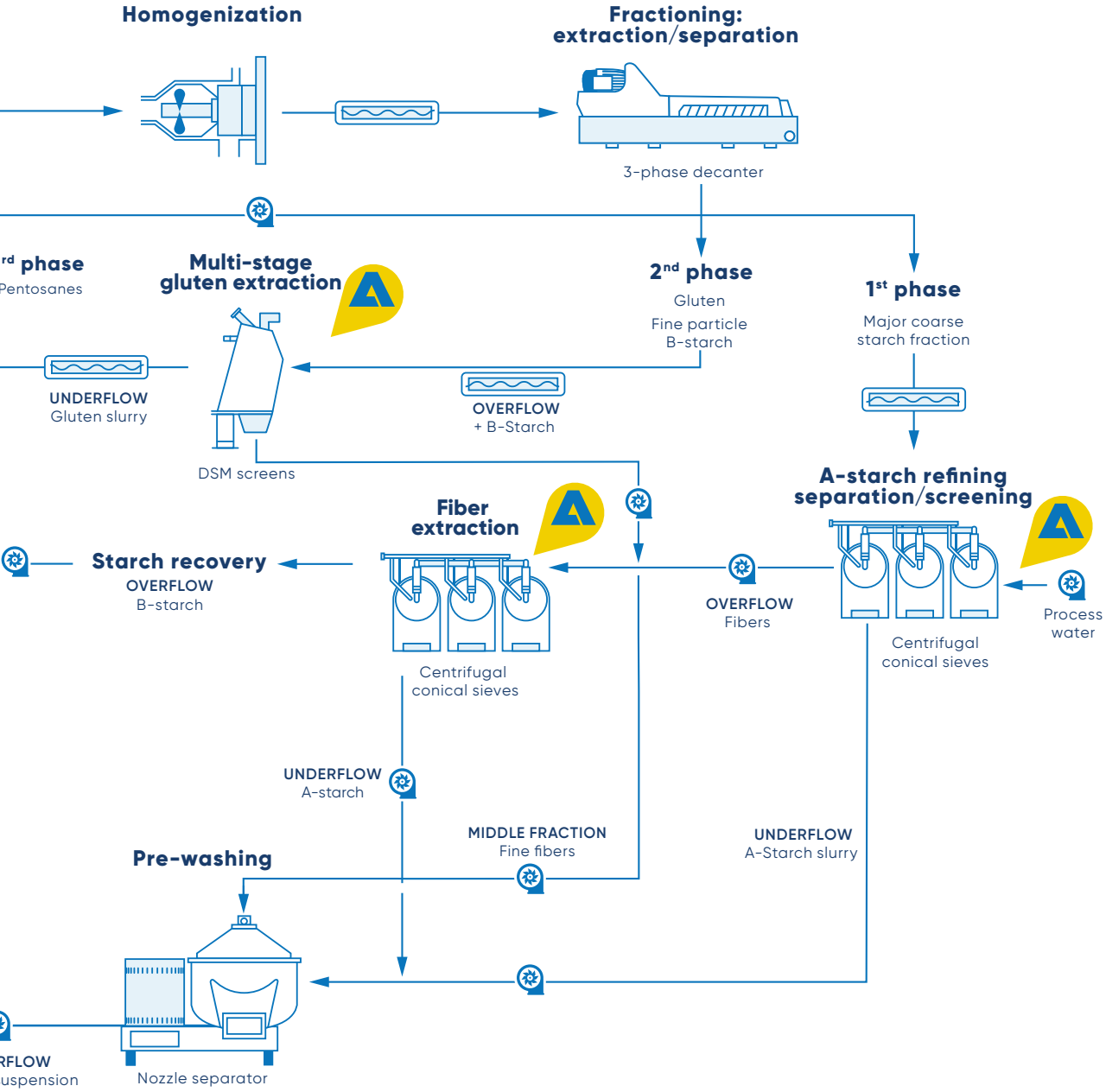
OTHERS

- Vacuum filters
- Belt presses
- Rotary valves and double agitator mixers
- Belt dryers
- Clarifying separators
- Screw presses

Where we support your wheat starch process

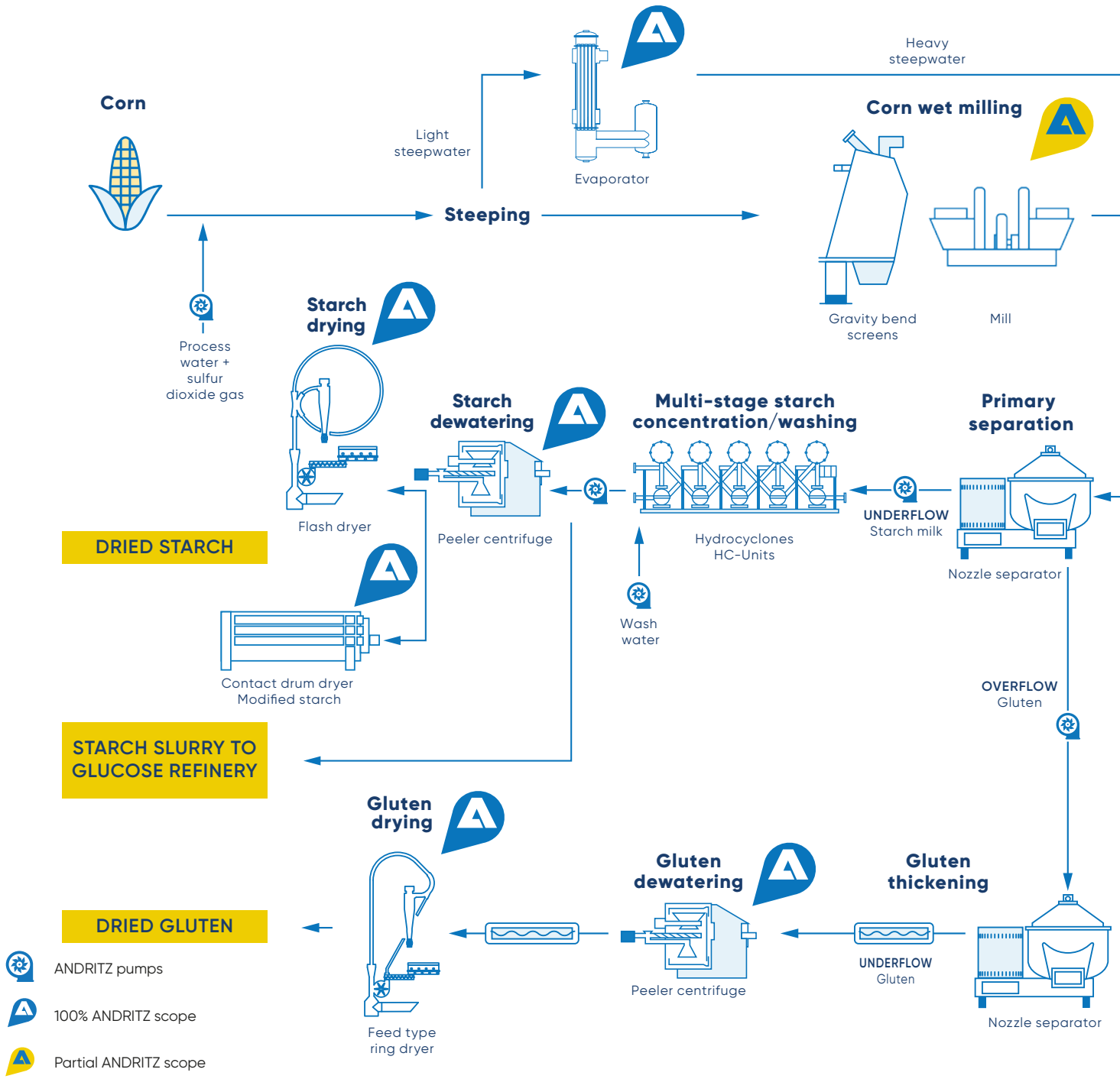




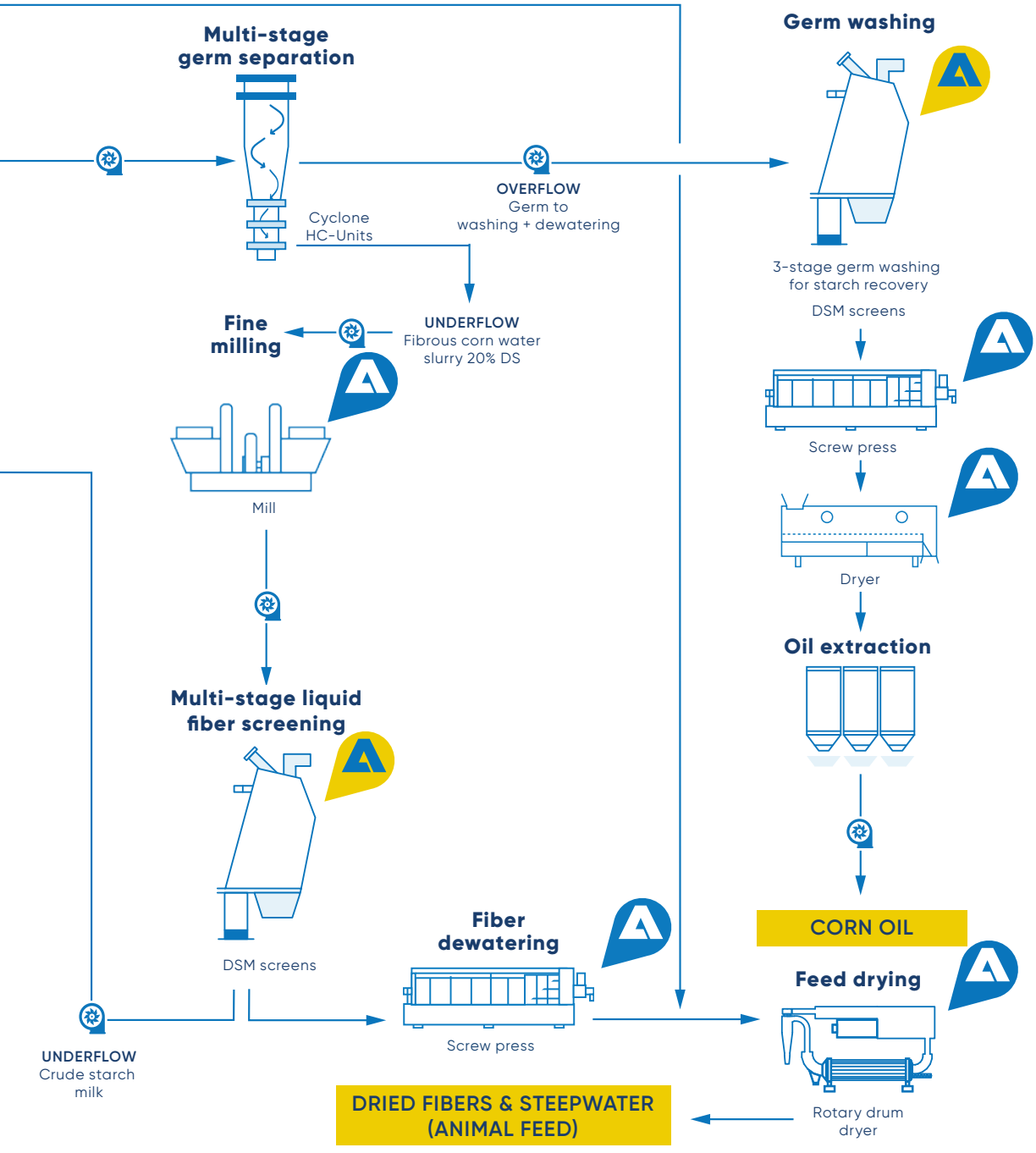

Homogenization
Fractioning:
extraction/separation
3-phase decanter
rd phase
Pentosanes
Multi-stage
gluten extraction
2nd phase
Gluten
Fine particle
B-starch
1st phase
Major coarse
starch fraction
UNDERFLOW
Gluten slurry
OVERFLOW
+ B-Starch
DSM screens
A-starch refining
separation/screening
Fiber
extraction
Starch recovery
OVERFLOW
B-starch
OVERFLOW
Fibers
Process
water
Centrifugal
conical sieves
Centrifugal
conical sieves
UNDERFLOW
A-starch
MIDDLE FRACTION
Fine fibers
UNDERFLOW
A-Starch slurry
Pre-washing
RFLOW
uspension
Nozzle separator



Where we support your corn starch process

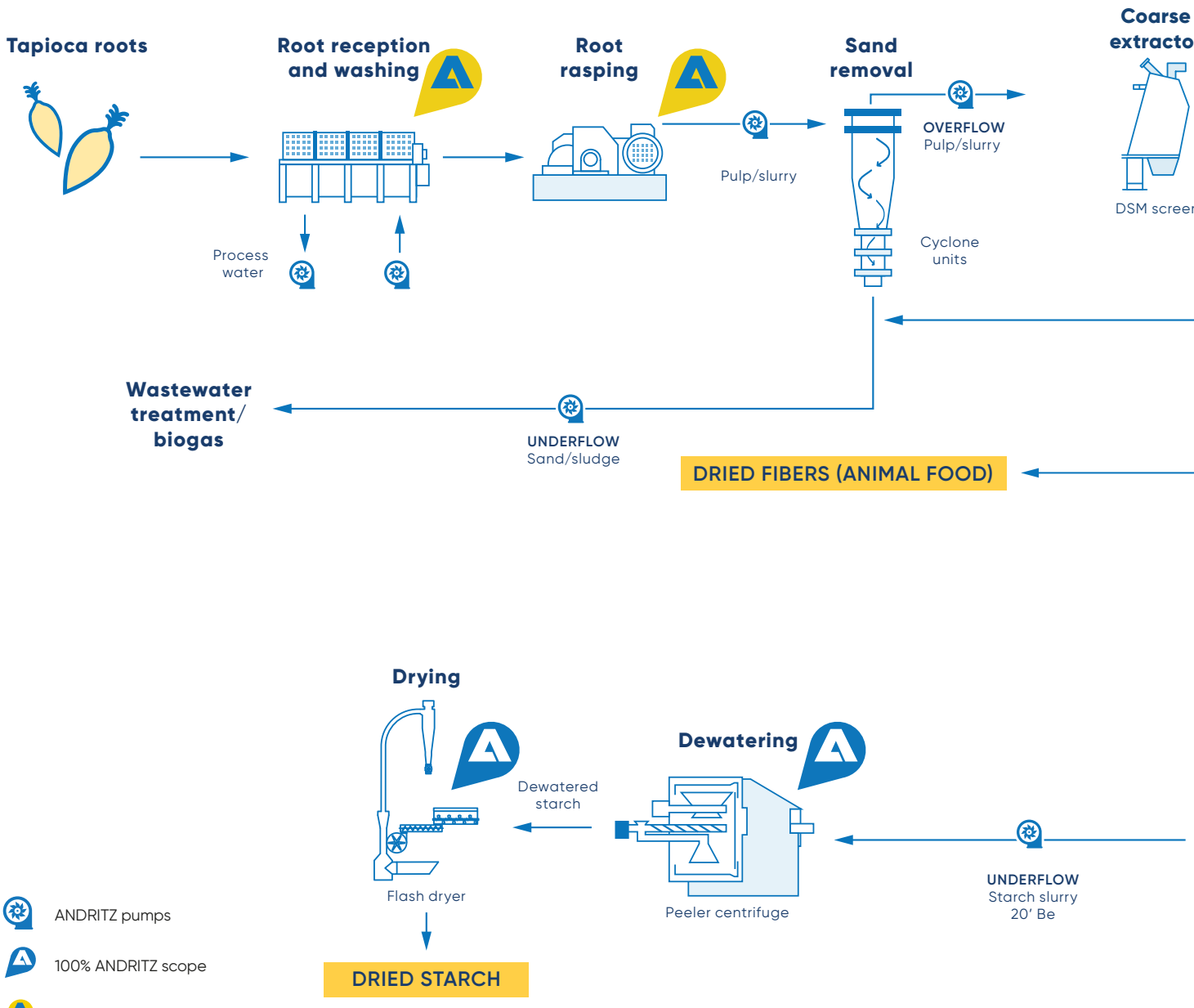




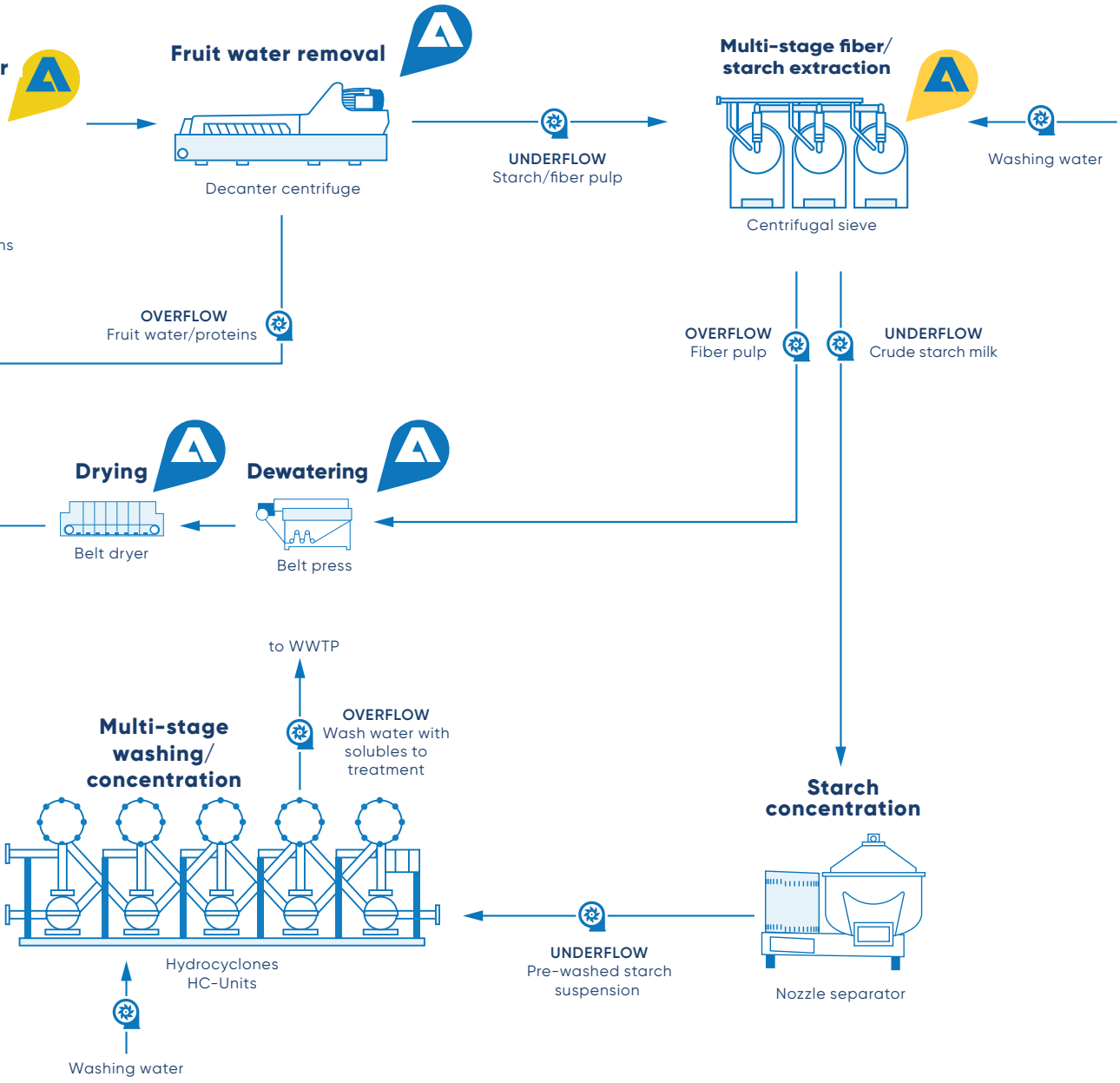

Multi-stage germ separation
Cyclone HC-Units
OVERFLOW
Germ to washing + dewatering
Germ washing
3-stage germ washing for starch recovery
DSM screens
Screw press
Dryer
Oil extraction
CORN OIL
Feed drying
Rotary drum dryer
DRIED FIBERS & STEEPWATER (ANIMAL FEED)
UNDERFLOW
Fibrous corn water slurry 20% DS
Fine milling
Mill
Multi-stage liquid fiber screening
DSM screens
Fiber dewatering
Screw press
UNDERFLOW
Crude starch milk



Where we support your tapioca starch process

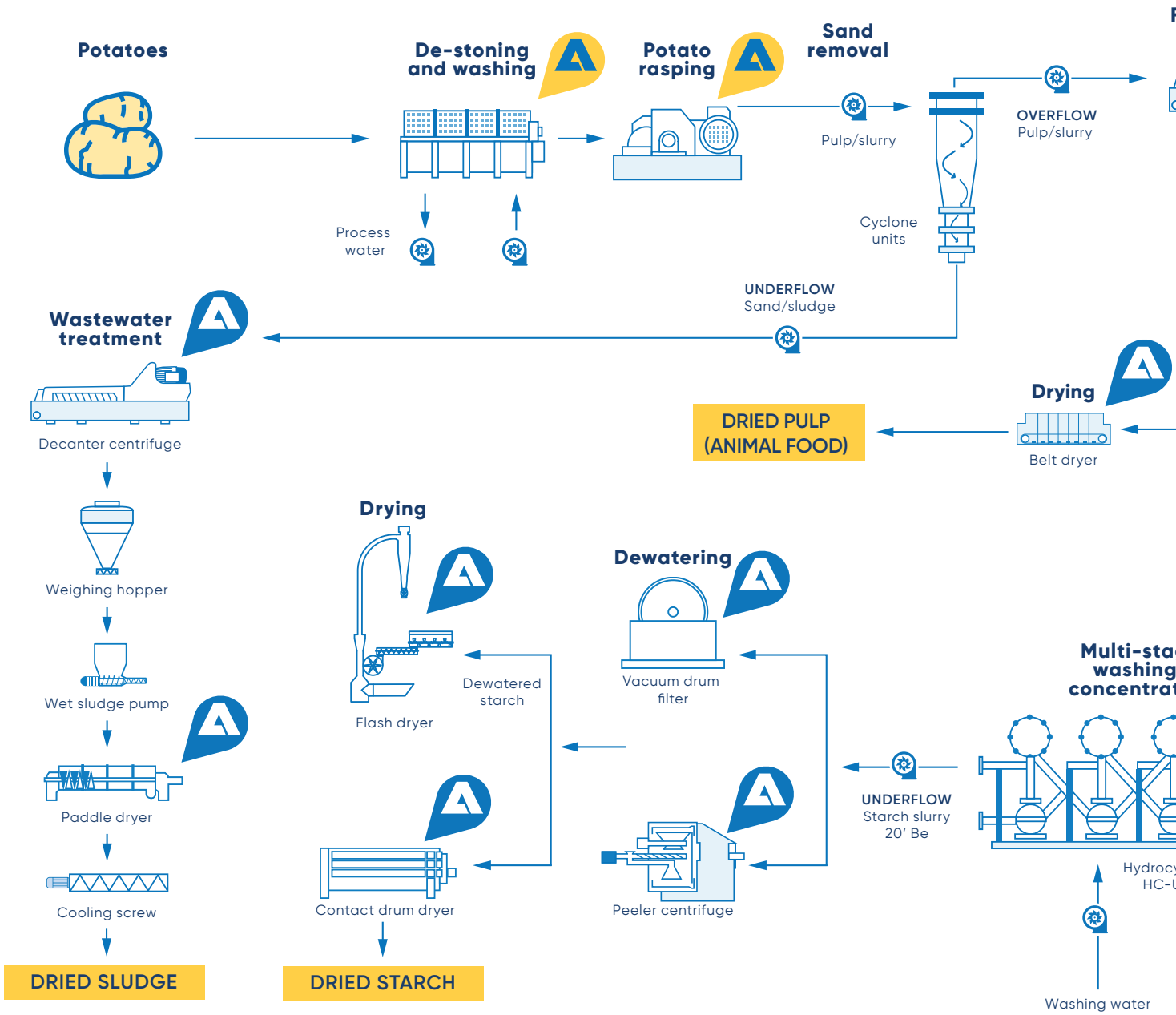




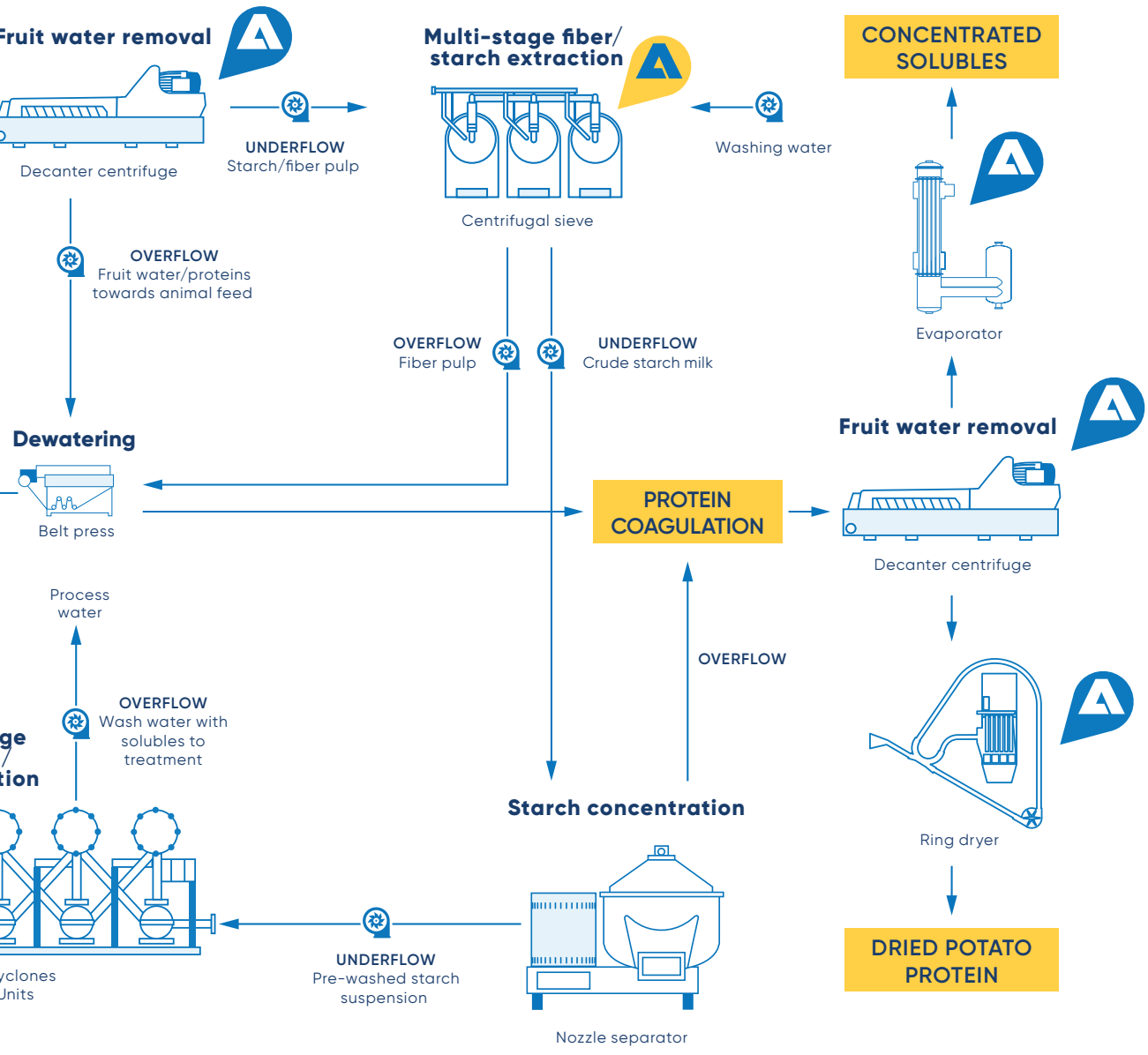

Fruit water removal
Decanter centrifuge
UNDERFLOW
Starch/fiber pulp
Multi-stage fiber/
starch extraction
Centrifugal sieve
Washing water
OVERFLOW
Fruit water/proteins
OVERFLOW
Fiber pulp
UNDERFLOW
Crude starch milk
Drying
Belt dryer
Dewatering
Belt press
to WWTP
OVERFLOW
Wash water with
solubles to
treatment
Multi-stage
washing/
concentration
Hydrocyclones
HC-Units
Washing water
UNDERFLOW
Pre-washed starch
suspension
Starch
concentration
Nozzle separator



Where we support your potato starch process






Fruit water removal
Decanter centrifuge
UNDERFLOW
Starch/fiber pulp
Multi-stage fiber/
starch extraction
Centrifugal sieve
Washing water
CONCENTRATED
SOLUBLES
Evaporator
OVERFLOW
Fruit water/proteins
towards animal feed
OVERFLOW
Fiber pulp
UNDERFLOW
Crude starch milk
Dewatering
Belt press
Fruit water removal
Decanter centrifuge
PROTEIN
COAGULATION
Process
water
OVERFLOW
Wash water with
solubles to
treatment
OVERFLOW
Starch concentration
Ring dryer
DRIED POTATO
PROTEIN
UNDERFLOW
Pre-washed starch
suspension
Nozzle separator
ANDRITZ pumps
100% ANDRITZ scope
Partial ANDRITZ scope

Solutions for starch dewatering and drying

Peeler centrifuge



The well-known ANDRITZ horizontal peeler centrifuge with its siphon basket design is the world's leading starch dewatering machine and ensures a constant, low level of residual moisture with high capacities of up to 300 t/d and minimum starch losses in the process.

YOUR BENEFITS

- Siphon design ensures a constant, low level of residual moisture
- Minimum starch losses in the process ensure high capacities
- Low energy consumption due to constant rotational speed
- Gentle peeling for minimized particle breakage
- Reliable emergency system in case of power shutdown
- Highly efficient, automatic CIP cleaning procedure for hygienic production

Paddle dryer/roaster



The ANDRITZ Gouda paddle dryer is a machine with multiple functionalities for the starch manufacturing process, like drying, heating, roasting and cooling. In dextrinization, the dryer roasts the starch till the required molecular structure is obtained.

YOUR BENEFITS

- Uniform product quality
- Improved viscosity
- Increased solubility
- Color treatment of starch (yellow or white)

Contact drum dryer

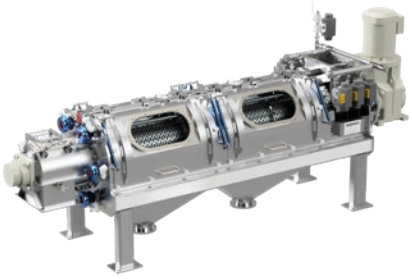


The ANDRITZ Gouda contact drum dryer is the heart of a starch modification installation – a process to improve freezing and dew stability. ANDRITZ offers processing solutions for starch modification, from the initial design, through laboratory tests and engineering, to delivery of the required industrial equipment.

YOUR BENEFITS

- Improved solubility
- Improved organoleptic quality
- Improved freezing and dew stability
- Less gel syneresis
- Increased cloudiness of gel and films

Gluten screw press



The high-performance ANDRITZ Dedert screw press is a leading solution for mechanical dewatering of vital wheat gluten, delivering exceptionally efficient liquid–solid separation. The screw press features a high-pressure clean-in-place (CIP) system providing 360° and full-length coverage with minimal moving parts. The CIP feature automatically cleans the screw press while the plant is in operation without any operator intervention.

YOUR BENEFITS

- Hygienic and compact design
- Robust design for viscous applications
- Efficient dewatering
- Easy maintenance
- Operator safety
- No downtime due to maintenance

Flash dryer



ANDRITZ Dedert flash dryer is a pneumatic system, ideal for drying thermally sensitive products due to its short residence time. Features a low-impact feed disperser for introducing material into the drying system.

YOUR BENEFITS

- Simple economic design
- Short residence time (<1 second)
- 1-pass configuration for native starch products
- Low-impact disperser for feeding wet product into the dryer
- Gentle treatment of the material and higher product quality through uniform co-current drying
- Custom designs and sizes from pilot to large commercial scale
- Available with an extended flash duct to provide additional residence time

Ring dryer



ANDRITZ Dedert ring dryer is an energy-efficient pneumatic dryer that delivers higher product quality compared to other drying technologies. It features a manifold classifier allowing semi-dry solids to internally circulate until fully dry.

YOUR BENEFITS

- Simple economic design
- Extended residence time (<5 seconds)
- Versatile design used for drying modified starches and co-products (gluten, fiber)
- Can operate in an open circuit or partial gas recycle(PGR) configuration for optimal thermal efficiency
- Potential energy recovery using dryer exhaust gases
- Custom designs and sizes from pilot to large commercial scale
- Available in P-type, Feed-type, and Full-ring arrangements

Spray dryer



ANDRITZ Dedert spray dryers are flexible solutions for drying a wide range of products in the food industry. The spray drying system can be single or multi-stage, with integrated fluid-bed processing for post-drying, agglomeration, cooling, and conditioning.

YOUR BENEFITS

- Available with rotary or nozzle atomization
- Innovative air bearing atomizer – ABA technology
- Versatile design used for drying starch and maltodextrin products
- Hygienic designs with CIP systems available
- Various chamber configurations available depending on the product requirements
- Potential energy recovery using dryer exhaust gases
- Custom designs and sizes from pilot to large commercial scale

Evaporator



ANDRITZ Dedert evaporators can be used to concentrate steepwater, a variety of sugars from starch. It is a staple in the industry, known for its low energy consumption.

YOUR BENEFITS

- Available in falling film and forced circulation
- Shell and tube, and plate evaporator designs available
- Innovative spray nozzle distribution system for viscous feeds
- Can operate using various energy sources, including:
  - Steam
  - Electrical energy (MVR technology)
  - Dryer exhaust gases
- Energy efficient
- Custom designs and sizes from pilot to large commercial scale

Decanter centrifuge



The ANDRITZ decanter centrifuge F acts as key equipment for tapioca/potato fruit water removal or corn gluten dewatering. In the starch washing step, it can concentrate the starch from typically 20°Be to 25°Be and the fine fiber is removed with the liquid phase.

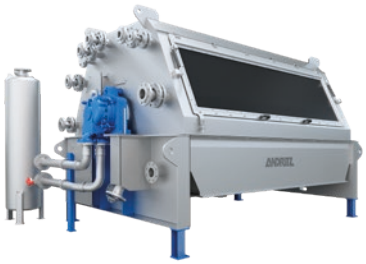
YOUR BENEFITS

- Optimum product quality (special feed chamber ensuring gentle treatment)
- Increase in yield (e.g. for tapioca starch: less starch in the fibers/pulp from the fourth extraction stage due to improved starch extraction efficiency and less pasty material sticking to the fibers)
- Longer production time without requiring manual or automatic cleaning and thus, lower cleaning costs
- Less fresh water consumption because less water is needed to clean the pasty material off the screen

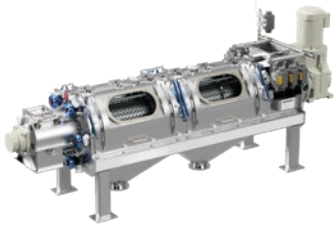
"ANDRITZ drum drying technology is flexible enough to meet all our needs – from wheat to potato to dent or waxy corn starch. This turnkey flexibility allows us to control everything from the residence time for drying to the viscosity."

DR. ANTON YAKOVENKO
Production Manager at Allstarch in Germany

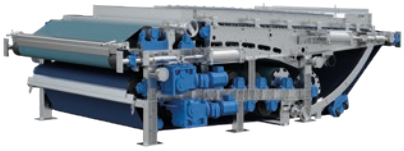
Additional technologies



VACUUM FILTERS
for potato starch and corn gluten dewatering



SCREW PRESSES
for gluten and fiber dewatering



BELT PRESSES
for fiber dewatering



FLUID BED DRYER
for starch drying



BELT DRYERS
for fiber drying

Solutions for corn wet milling, mixing and pumping

Disc mills



ANDRITZ disc mills for the corn wet milling industry cover the widest range of power and capacities for each stage of grinding. The range of machinery and aftermarket components coupled with decades of experience in the corn wet milling industry make ANDRITZ the leader in the industry. Additionally, ANDRITZ manufactures and designs replacement grinding plates for all brands of disc mills.

YOUR BENEFITS

- Disc mills designed uniquely for the corn wet mill industry to reduce maintenance time
- Outboard V-belt drives except for the directly coupled units
- Optional plate positioning packages

Hammer mills

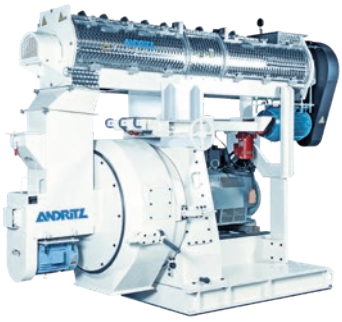


ANDRITZ offers high-performance hammer mills for optimum size reduction of raw material. Decades of experience and highly qualified product specialists make us a strong partner in the supply of hammer mills for size reduction. The ANDRITZ range of hammer mills covers the need for extremely fine or coarse grinding at high capacity.

YOUR BENEFITS

- Robust design with replaceable wear liners
- Large screen areas with a non-restrictive flow through design grinding chamber
- Door interlock system to insure zero rotation before entry

Pellet mills



Today's demands for high-quality products also require advanced pelleting equipment. Decades of pelleting experience and detailed know-how of the pelleting process have resulted in a range of well-proven ANDRITZ pellet mills. Additionally, ANDRITZ manufactures and designs replacement dies and rolls for all brands of pellet mills.

YOUR BENEFITS

- High-performance and hygienic design
- Easy and fast maintenance
- Low energy consumption

Process pumps

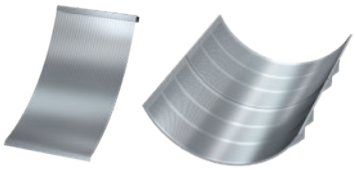


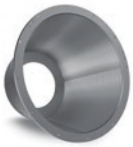
ANDRITZ offers innovative and targeted pumping solutions throughout the entire starch production process – from raw material preparation to extraction and fiber separation and on to final washing and concentration.

YOUR BENEFITS

- Efficiencies of up to 90%
- Modular assembly system
- Cost reduction if self-priming centrifugal pumps are used instead of positive displacement pumps

Screens





As a manufacturer with all technological options, ANDRITZ delivers the following components for the starch industry: 120° Bent Screens (DSM) used in corn wet milling for fiber washing, drilled screw press baskets (half-screens, cylindrical or conical baskets) for fiber and germ dewatering, and conical centrifuge baskets made of wedge wire, ConiPerf, or drilled.

YOUR BENEFITS

- Improved product quality
- Longer service life
- Higher efficiencies

Rotary valves



ANDRITZ offers a line of heavy-duty rotary valves that can function as a volumetric metering device (feeder), airlock and combined feeder/airlock for both pneumatic conveying and atmospheric applications.

YOUR BENEFITS

- Full-length removable inspection panel; inspection panel allows for easy cleaning and tip adjustment/replacement without removing inlet or outlet components
- The precision-crafted, closed-end eight blade rotors maintain two blade air seals without loss of pocket capacity

Double agitator mixers



This versatile, continuous mixer blends all types of products, including dry free-flowing granular materials, thin slurries and high-moisture materials. Mixing intensity, retention time and material characteristics can be controlled simply by changing agitator speed or paddle angle.

YOUR BENEFITS

- Compact design allows installation in low headroom areas
- New series design to reduce maintenance downtime
- Optional discharge weir for applications with high liquid volume

Automation and digitalization solutions for starch producers

ANDRITZ automation and digitalization solutions help starch producers make their processes more stable, transparent, and efficient. The portfolio ranges from modular control systems to advanced sensors, analysis tools, and AI-based optimization solutions that support smarter operation across the entire separation process.

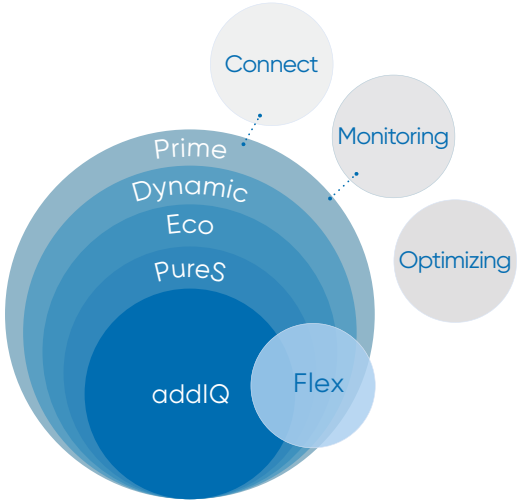
At the core of this portfolio are the modular ANDRITZ addIQ control systems, which can be tailored to specific applications, machine types, and regional requirements. For starch processes, they are available as addIQ PureS, addIQ Eco, addIQ Dynamic, addIQ Prime, and addIQ Flex. Additional digital functionalities such as ANDRITZ Connect, ANDRITZ Monitoring, and ANDRITZ Optimizing can be added depending on the selected system and application requirements.

addIQ control systems

FEATURES	PURE S*	ECO	DYNAMIC*	PRIME	FLEX
Compact retrofit design	✓				Customized solution to meet specific customer mill standard
Cost-efficient solution for standalone machines	✓	✓			
Specific machine control functions		✓	✓	✓	
HMI panel for monitoring and parameter setup	7″	7″ with upscale possibility	10″ touchscreen with upscale possibility	15″ touchscreen	
Easy integration into overall control systems		✓	✓	✓	
Ready for future functional updates		✓	✓	✓	
Basic trending functions		✓	✓	✓	
Monitoring and control of machine and machine auxiliaries			✓	✓	
High-end trending, optimization and diagnostic functions				✓	
ANDRITZ Connect	Option	Option	Option	✓	
ANDRITZ Monitoring	Option	Option	Option	✓	
ANDRITZ Optimizing	Option	Option	Option	Option	

*only available for selected equipments

GET AN OVERVIEW
ANDRITZ addIQ control systems



ARGOS

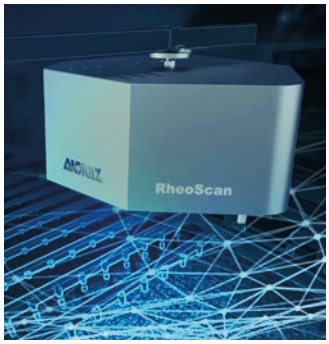


ARGOS is a family of AI-powered optical measurement systems that enhance performance across the starch production process. ARGOS for screw presses optimizes dewatering efficiency by continuously monitoring filtrate quality and supporting automatic process adjustment. ARGOS for contact drum dryers ensures stable drying conditions by monitoring product distribution and fill levels in real time. By detecting irregularities in real time and providing continuous process insight, they help ensure stable operation, consistent product quality, and improved process efficiency across the starch production chain.

YOUR BENEFITS

- AI-driven optimization of critical dewatering and drying processes
- Continuous process monitoring for improved stability and consistent product quality
- Early detection of process deviations with real-time alerts enables faster operator response
- Increased equipment reliability and reduced risk of unplanned downtime
- Reduced material losses and lower operating costs through more efficient operation

RheoScan



RheoScan uses optical measurements of the product or feed suspension to optimize belt press performance by automatically adjusting belt speed and feed rate. The system also monitors belt condition and detects clogging early, alerting operators so they can initiate cleaning before efficiency is impacted.

YOUR BENEFITS

- AI-based continuous self-optimization
- Stable cake dryness and improved dewatering performance
- Remote monitoring provides full operational transparency

VibePro



VibePro is an intelligent vibration monitoring system for critical rotating equipment such as decanter centrifuges. It provides continuous condition monitoring and detailed diagnostics to safeguard machine performance and reliability.

YOUR BENEFITS

- Continuous vibration and condition monitoring enables early fault detection, extends equipment lifetime, and supports predictive maintenance
- Improved plant safety helps reduce unplanned downtime



Turning ideas into industrial reality

At the ANDRITZ Food Innovation Xperience center (FIX), customers and experts work together to turn process ideas into scalable production concepts. Combining investigative trials, analytical measurements, advanced automation, and process expertise, the center helps validate feasibility, define process parameters, and create a sound basis for industrial implementation.

IMAGINE – EXPLORE – CREATE

The FIX center in Gouda, the Netherlands, is a development and technology hub for the food and feed industry, bringing together cutting-edge separation, dewatering, and drying solutions in one location. Its purpose is clear: to help customers find the ultimate manufacturing process for their specific requirements and translate it into a robust and practical line solution.

FROM PILOT TESTING TO PROCESS SCALE-UP

Pilot testing is a central part of this approach. In the center's fully equipped test environment, customers can evaluate new process concepts under realistic conditions and generate a reliable basis for scale-up to industrial production. Pilot plant tests typically take three to four days, including preparation and cleaning, usually require around 100 kg of product, and include a report.

Beyond pilot testing, the center also offers feasibility tests, tests on site, engineering support, and R&D activities. This allows customers not only to validate new ideas, but also to optimize existing processes, improve equipment and product performance, and develop robust manufacturing solutions tailored to their specific requirements.

SCALING UP WITH PERFORMANCE AND SUSTAINABILITY IN MIND

It also supports customers in optimizing existing processes, reducing carbon footprint, and valorizing side streams. This is especially relevant as food and feed manufacturers must respond quickly to changing market demands, consumer expectations, regulations, and environmental requirements. In this context, faster scale-up, more efficient production processes, and lower environmental impact, including freshwater consumption and CO_2 footprint, become key advantages.

To support this work, the center is equipped with the latest dewatering, drying, extraction, and milling technologies from ANDRITZ. This enables feasibility studies, pilot plant tests for scale-up, and R&D activities under food-grade and even ATEX conditions.

GET AN OVERVIEW
ANDRITZ Food Innovation Xperience center (FIX)

The right solution for any separation challenge

PEACE OF MIND, COST EFFICIENCY, AND SUSTAINABILITY – ALL FROM ONE TRUSTED PARTNER.

Regardless of your industry – whether environmental, chemicals, mining and minerals, or food and beverage – efficient separation processes are essential for high product quality, reduced waste, and the responsible use of valuable resources. With our advanced technologies, comprehensive services, and smart automation and digitalization solutions, we deliver peace of mind today and lasting success for tomorrow – efficiently, responsibly, and with measurable impact. What's more, with us you also gain access to one of the world's largest OEM manufacturers for solid/liquid separation for well-known brands such as 3Sys Technologies, Bird, Dedert, Delkor Capital Equipment (Pty) Ltd., Escher Wyss dryers, Guinard Centrifugation, KHD Humboldt Wedag, Krauss-Maffei centrifuges, dryers, and filters, LENSER Filtration, Netzsch Filtration, REINEVELD centrifuges, Rittershaus and Blecher, Royal GMF Gouda, Sprout Bauer, and Vandenbroek.

SEPARATION EQUIPMENT AND SYSTEMS

- Decanter and filter centrifuges
- Filter presses
- Dryers
- Presses and screens
- Extractors
- Thickeners
- Evaporators and crystallizers
- Disc and drum filters
- Screening and filtration components
- Specialized thermal systems



FULL-SERVICE OFFERING

- OEM spare and wear parts
- Maintenance and repairs
- Service agreements
- Automation and digitalization
- Machine and process optimization
- Second-hand and rentals

AUTOMATION AND DIGITALIZATION SOLUTIONS

Site assessment and integration • Advanced process control and artificial intelligence • Simulation and training • Digital twin technology • Data analytics and prediction • Electrification, instrumentation and controls

Enabling the green transition

As a technology leader in a changing world, we strive to make a positive impact on our environment. We believe that what we do today can make a difference tomorrow and in the future. We drive change and enable our customers to achieve their sustainability goals and make the world greener with our sustainable solutions in decarbonization, circular economy, renewable energy, and environmental technologies. It all starts with your specific process requirements and ends with a system that gives you the best results – day in and day out, for decades to come.

ANDRITZ. FOR GROWTH THAT MATTERS.

A WORLD OF SEPARATION SOLUTIONS

ANDRITZ provides mechanical and thermal solid/liquid separation technologies, complemented by comprehensive services, automation, and digitalization solutions for the chemicals, environment, food and beverage, as well as mining and minerals industries. Our customized, innovative solutions focus on minimizing resource consumption and maximizing process efficiency, thus making a substantial contribution towards sustainable environmental protection. With over 150 years of experience and more than 2,700 separation specialists around the globe, we are a driving force in the evolution of separation solutions – enabling industries to meet tomorrow's demands responsibly. **ANDRITZ. FOR GROWTH THAT MATTERS.**

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