

HULLING MILLS



Machines used for removing the hulls or outer coverings of various seeds and grains such as rice, oats, barley, and coffee beans. The hull or husk is the outermost layer that needs to be removed before the seeds or grains can be processed further.

- The process of hulling involves passing the seeds or grains through a machine that uses a combination of friction, impact, and compression to remove the hull.
- Hulling mills are commonly used in the food industry and are an essential part of the processing of many crops.



Products that are commonly processed using hulling mills

1. Rice: Used to remove the outer husk of rice grains.



2. Coffee: Using hulling mills to remove the parchment layer and outer skin.



3. Oats: Remove the inedible outer husk before they are further processed.

4. Buckwheat: The outer shell of buckwheat seeds, known as the hull, is removed using hulling mills.

5. Sunflower seeds: Removed using hulling mills to produce the inner kernel.



6. Spelt: Remove the outer hull before they are used in baking or other food products.

7. Millet: Remove the outer layer before they are cooked or used in other food products.



Principle

- 1. Feeding:** The food product is fed into the hulling mill through a hopper.
- 2. Friction:** Inside the hulling mill, the food product comes into contact with abrasive surfaces, which rub against the outer layer of the food product. The friction between the abrasive surfaces and the food product generates heat and causes the hull to loosen.
- 3. Pressure:** Pressure is applied to the food product to separate the hull from the edible portion. The pressure can be applied using a variety of methods, including rolling or crushing.
- 4. Separation:** The separated hulls are removed from the food product using a separator or sieves, leaving behind the inner, edible portion.

