

s 2009 0034

The invention refers to the food industry, namely to a process for grapeseed processing with obtaining of grapeseed oil and food powder.

The process, according to the invention, foresees cleaning of seeds from impurities, drying at the temperature of 50...60°C up to the humidity of 10...12%, pressing with obtaining of oil and oilcake, afterwards the obtained oilcake is milled into two stages: in the first stage at a hammer mill up to the dimensions of 1...2 mm, and in the second stage at a roller-mill up to the dimensions of at most 90 µm with subsequent separation through a sieve with the aperture dimension of 80...90 µm.

Claims: 2