

In the FOOD INDUSTRY

■ For many years, PROCTOR has been the pioneer in establishing new machines and processes that have given the industrial food processor and the individual consumer high quality food products at an economical price. For example, dehydrated onions have been helpful to the industrial user while dry-roasted peanuts are a well accepted consumer food snack. Both of these products and a host of others are a result of PROCTOR's competence in the science of drying. The list below illustrates the many food products that are commercially processed on PROCTOR Conveyor Dryers.

NUTS

Almonds
Cocoa Nibs
Cocoanut (desiccated, toasted)
Brazil (dry roast)
Peanuts (dark and white roast,
dry roast, in shell)
Pecans (dry roast)
Walnuts (dry roast)
Macadamia (dry roast)

FRUITS

Apples
Raisins

VEGETABLES

Beans (navy)
Onion (rings, sliced, diced)
Garlic
Corn (grits)
Peppers
Soy Beans
Beets
Carrots
Potato (sliced, diced,
chips, french fries)
Spinach
Parsley
Celery
Okra

SEEDS

Squash
Sesame
Sun Flower

GRAINS

Corn (grits, starch)
Rice (prepared)

PREPARED FEEDS

Animal Feeds
(extruded, pelletized)
Animal Feed (Laboratory)
Pet Food (dog, bird, cat)
Cattle Feed (prepared)
Fish Food (catfish, trout)
Hay (Bermuda Grass)

INGREDIENTS & FLAVORINGS

Casein
Yeast
Starch (corn, wheat)
Pectin

PREPARED FOODS

Beef Jerky
Bouillon
Cereals (dry breakfast type)
Macaroni
Snacks
Soup Mixes

CONFECTIONS

Fruit Pellets
Marshmallows
Licorice

BAKERY ITEMS

Bread Croutons
Bread Crumbs
Pretzels

MEAT BY-PRODUCTS

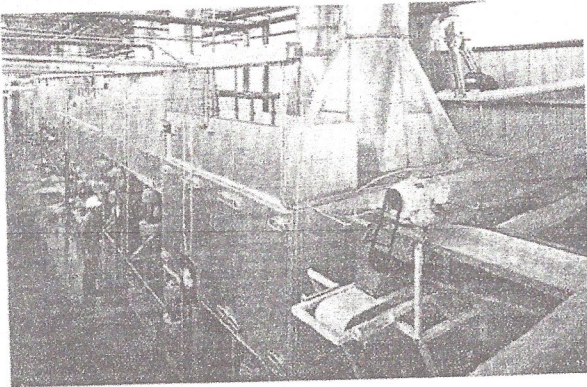
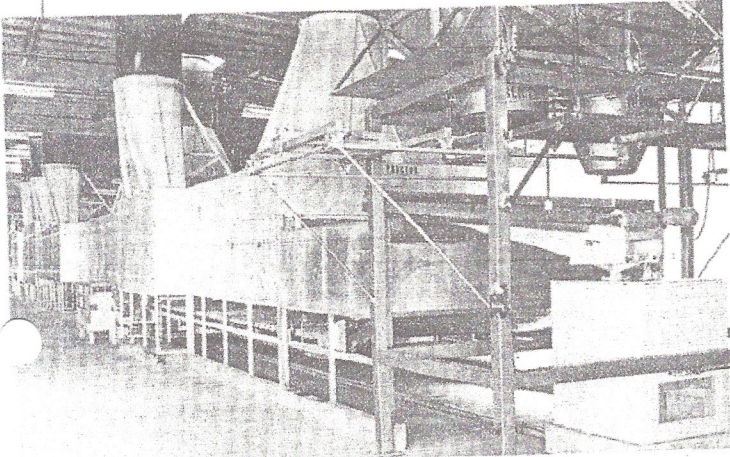
Leather
Animal Hair
Bones

OTHER PRODUCTS

Dog Treats
(candy, biscuits, burger, donuts)
Gelatin
Glue
Soy Protein
Tapioca

PROCTOR Multi-Stage, Single Conveyor Dryers...

offer an efficient solution to drying products with unique characteristics.

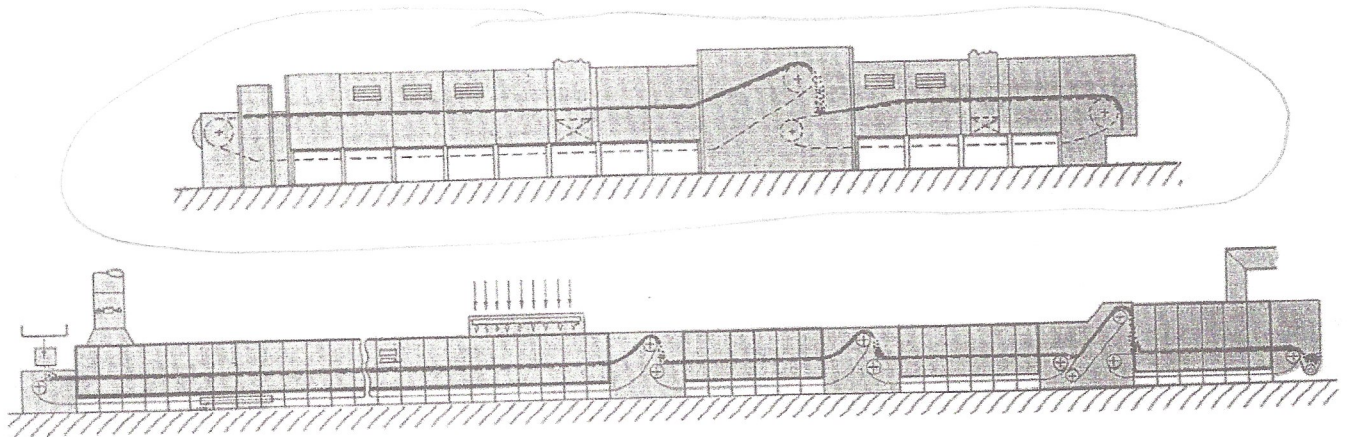


■ For many products that are hard to dry using standard drying techniques, the PROCTOR Multi-Stage Single Conveyor Dryer can be an economical solution. These dryers are basically a single machine incorporating separate temperature controlled zones for varying temperature and humidities. This combination has many advantages including:

- If a partially dried product has a tendency to adhere to the conveyor, a transfer zone located immediately prior to this may eliminate or minimize this common problem.
- Also, the use of a transfer zone can prevent product caking during the drying cycle or the transfer section may be used to turn the product over.
- When drying some products, shrinkage may occur after partial drying even though a full bed of material is conveyed into the dryer. The use of a slower moving second or third stage permits deeper loading resulting in a shorter machine.
- Some products require conditioned air, the addition of moisture or other treatment after a portion of the moisture is removed. The PROCTOR Multi-Stage dryer offers a unique and economical solution as each stage can be separated to perform a given function.

Today, Proctor's capabilities in Multi-Stage Drying have made possible large volume dehydration of products such as onions, potatoes, apples, synthetic fibers and chemical products. The two schematic diagrams below illustrate a simple, two-stage dryer where product turnover is required as well as a large, four-stage onion dryer. Testing of your product by PROCTOR can help you determine the correct, most efficient type of dryer for your needs.

TWO AND FOUR STAGE DRYER





PROCTOR & SCHWARTZ, INC.

DRAFT NO.	DATE	VALUE	TERMS
OUR REF. TK22079-80		YOUR REF.	

XX
 7TH ST. & TABOR RD.
 PHILA., PA. 19120
 PHONE: (215) 329-6400

P.O. Box 458
 LEXINGTON, NORTH CAROLINA
 PHONE: (704) 246-5181

Gentlemen:

We are pleased to enclose the documents designated on the correspondingly numbered line which we trust you will find in entirely good order.

1 Fabrica de Chicoria de S. Roque
Apartado 2
S. Roque-Ponta Delgada, Azores
Attn: Clemente Medeiros

REMARKS:

Shipment consisted of:
 14 ea. 20 ft. containers & One Box

Total Gross Wt.: 164,477 lbs.
 Total Volume: 12,088 cu. ft.

REGISTERED AIRMAIL

2 _____

AIRMAIL ORDINARY MAIL

3 _____

AIRMAIL ORDINARY MAIL

4 _____

AIRMAIL ORDINARY MAIL

CC: INTL. DEPT. (PHILA.)

LEX. PHILA.

Very truly yours,

Proctor & Schwartz, Inc.

By Carole Schnitzer

Dept. International

Original Bill of Lading	Copy Bill of Lading	Commercial Invoice	Insurance Policy/Certificate	Certificate of Origin	Consular Invoice	Weight List	Debit Memo	Credit Memo	Copy of Bank Enclosure
1						3			
2									
3									
4									