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(54) Title: CONTINUOUS BINDER LIQUID AGGLOMERATION METHOD

(57) Abstract: The present invention relates to method for continuously producing soluble agglomerated food powder comprising plant-based powder, said method comprises the steps of -providing food powder, -pre-wetting the food powder with steam in a continuous mixer, -providing a liquid binder, -feeding the prewetted powder via a steam nozzle into an air-drying system while spraying the liquid binder via a binder liquid nozzle onto the pre-wetted powder and injecting steam into the pre-wetted powder in at the same time to form agglomerates of the pre-wetted powder, - drying and cooling the soluble agglomerated food powder. The invention also relates to the method making use of an agglomeration system said system comprises - an air-drying system (10), - a pre-wetting unit (1) comprising a continuous mixer (13) and a first steam nozzle (14) for injecting steam into the continuous mixer (13), - a fluidization unit (2), - a second steam nozzle (3), and - a binder nozzle (4) adapted to spray liquid binder into the powder from second steam nozzle (3) and injecting agglomerated powder into the airdrying system. (10).



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