

Design, Fabrication and Testing of an Automated Mechanical Chile Destemmer

A Presentation at
The 24th International Pepper Conference 2018, Fort Myers, Florida

Nag Kodali, Ph.D.
DeStem Cell, LLC
November 2018

Mechanical Destemmer

Questions:

What?

Why?

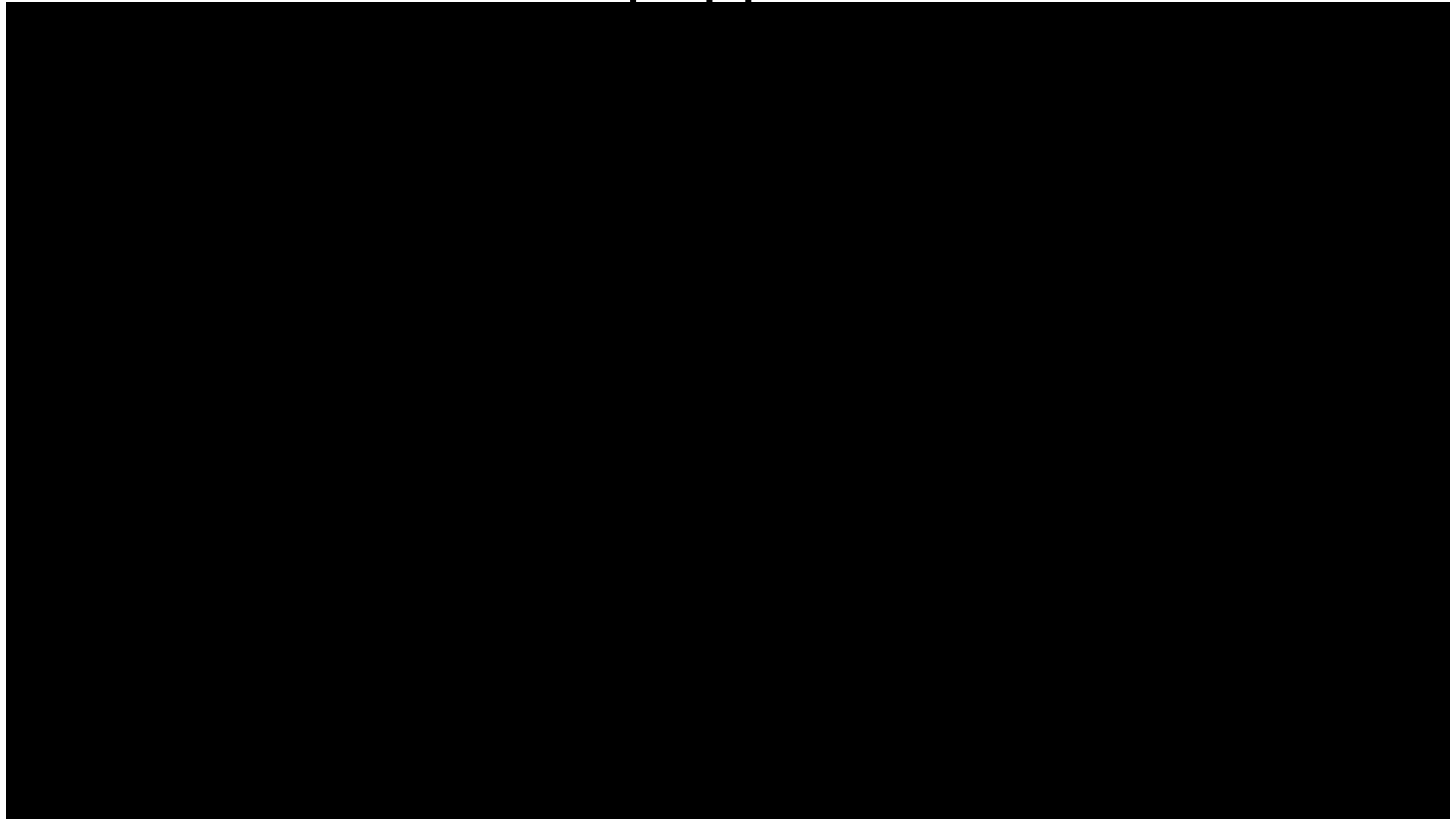
How?

What is the current status?

Where is it going?

What is a Mechanical Destemmer

A mechanical device that separates the stem from the pod of a fresh pepper



Why a Mechanical Destemmer

Current Harvesting Practice:

- Hand picked

- Stem left behind on the plant

- Transported to a cannery the same day

- Processed and canned within 24 hours

Why a Mechanical Destemmer

Issues Facing the Industry:

Example: New Mexico Chile Industry 1995 – current

Acreage: 40,000 to 10,000

Shortage of farm workers

Increasing competition from foreign markets

Drastic reduction in Jalapeno acreage

Similar issues in AZ and CA

Why a Mechanical Destemmer

Answer to the Problem:

Transition from manual harvest to mechanical harvest

Two Components to Achieve Transition:

- a) Mechanical Harvester
- b) Mechanical Destemmer

How to Destem Mechanically?

Cut or Snap the Stem?

Two methodologies:

a) Imaging followed by a cut (blade or water)

- expensive, data intensive

b) Completely mechanical

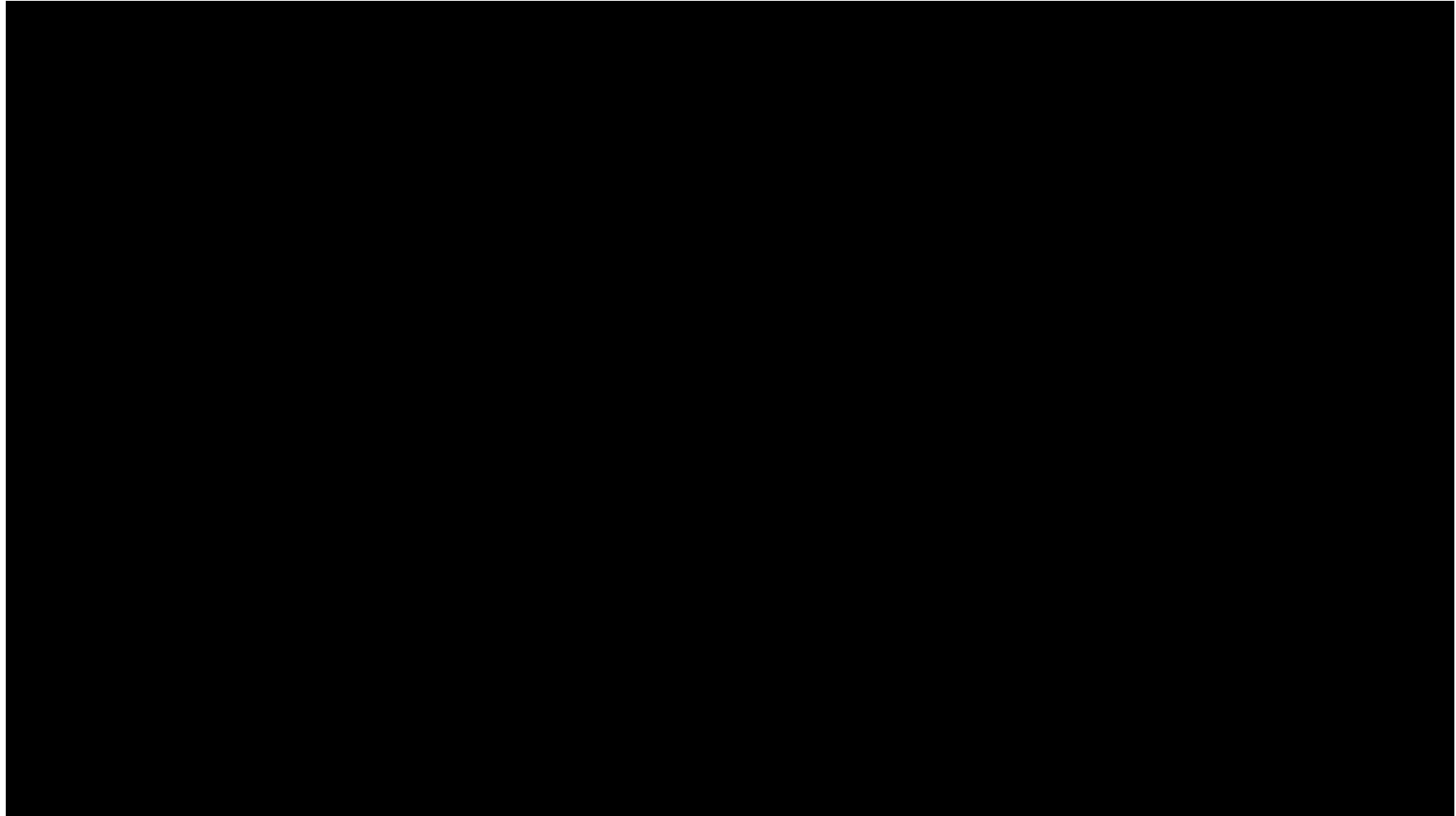
- less expensive, easier maintenance

Key Factors in Mechanical Approach

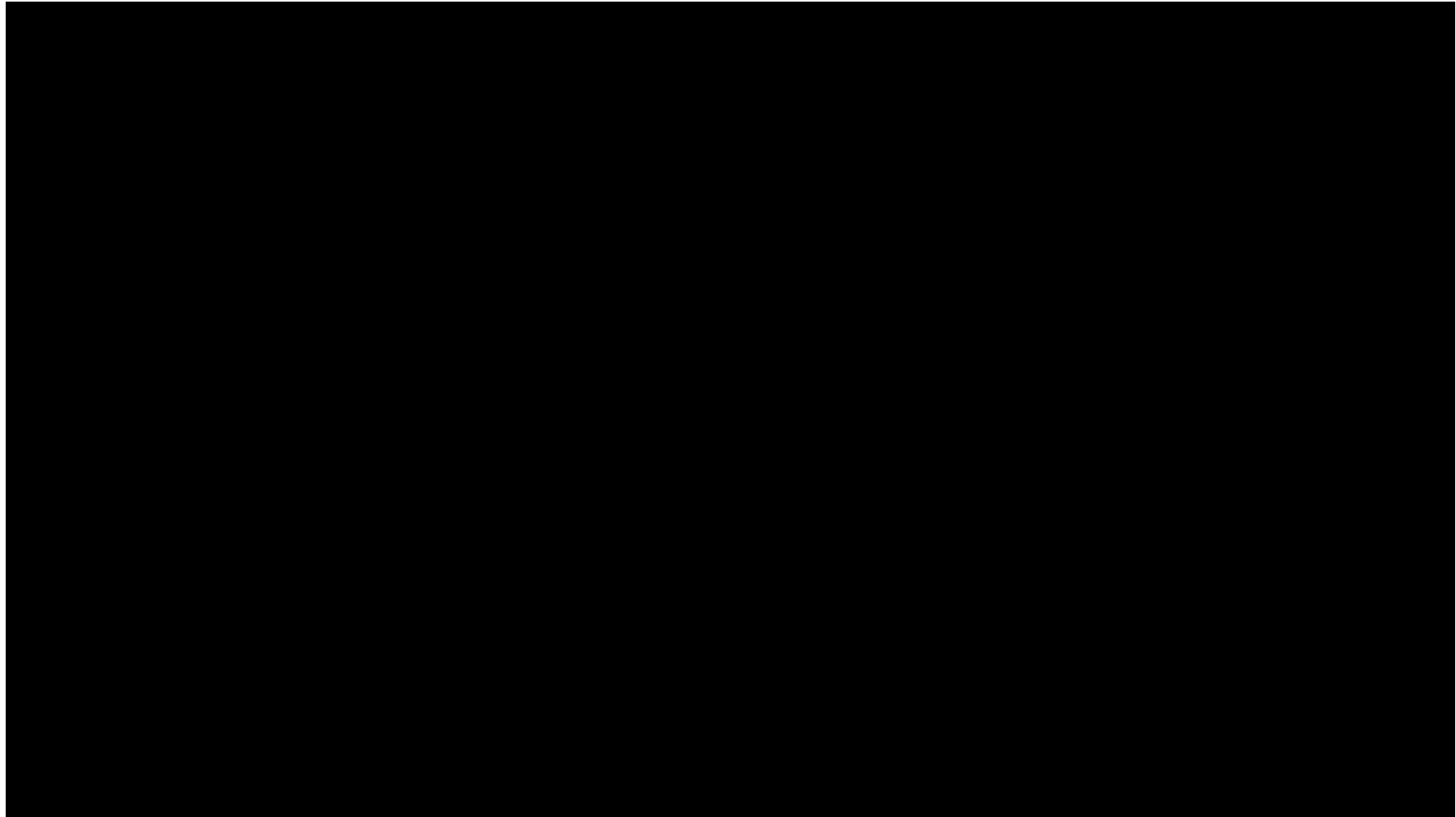
1. Feeder
2. Singulation
3. Pepper Orientation
4. Stem Alignment
5. Stem Detachment

Step 5 is the most important factor

Stem Detachment



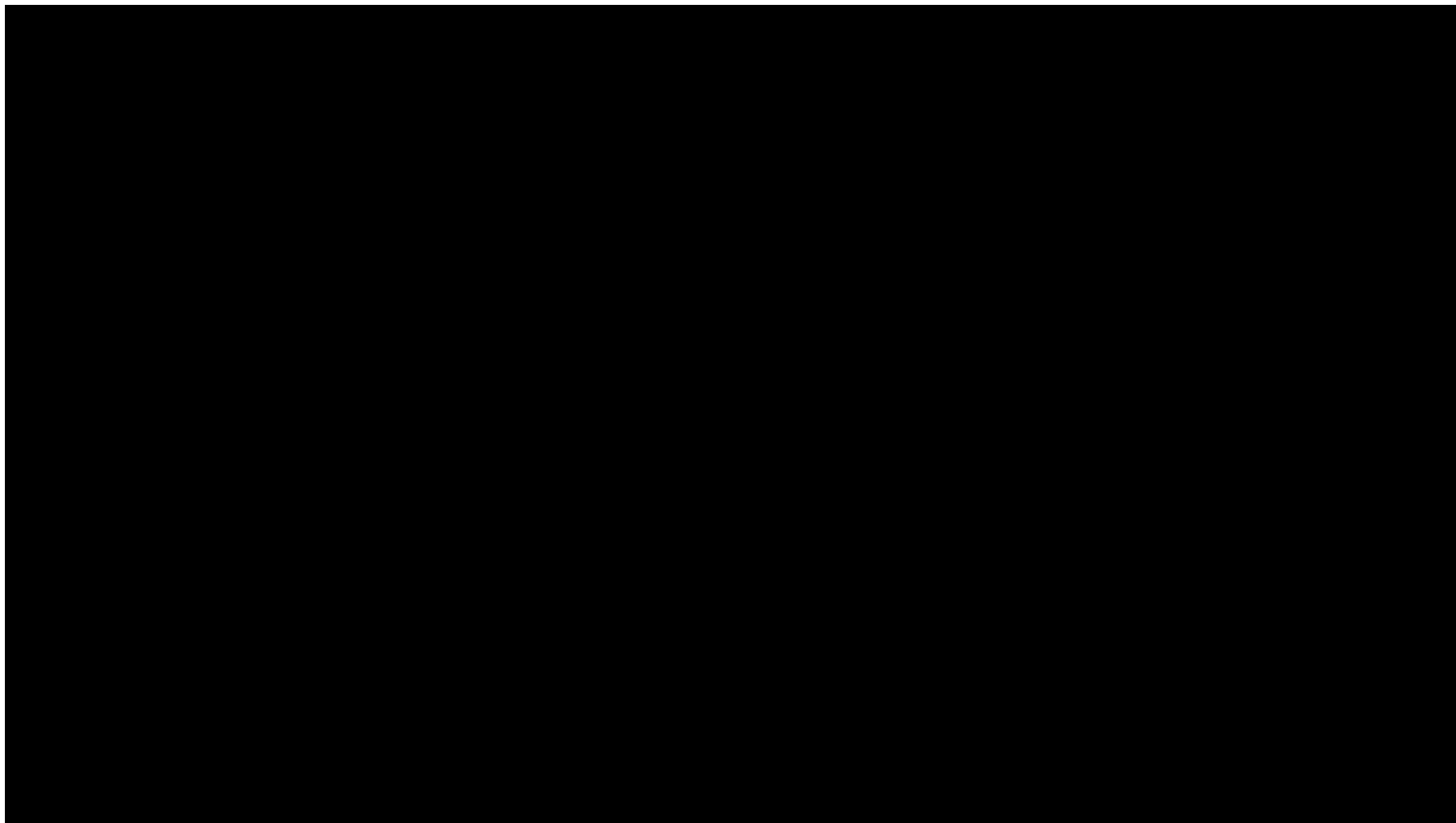
Stem Detachment



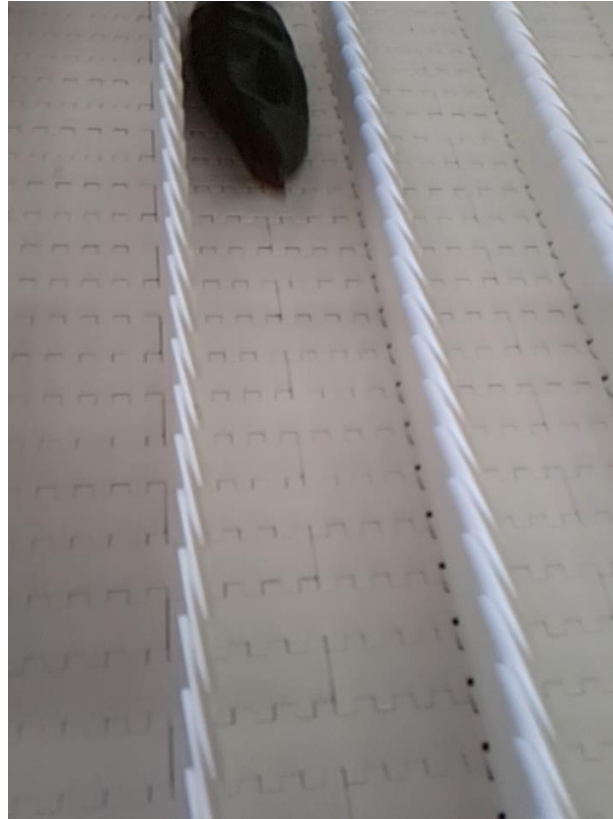
Stem Detachment



Pepper Orientation



Orientation Capture & Pepper Transfer



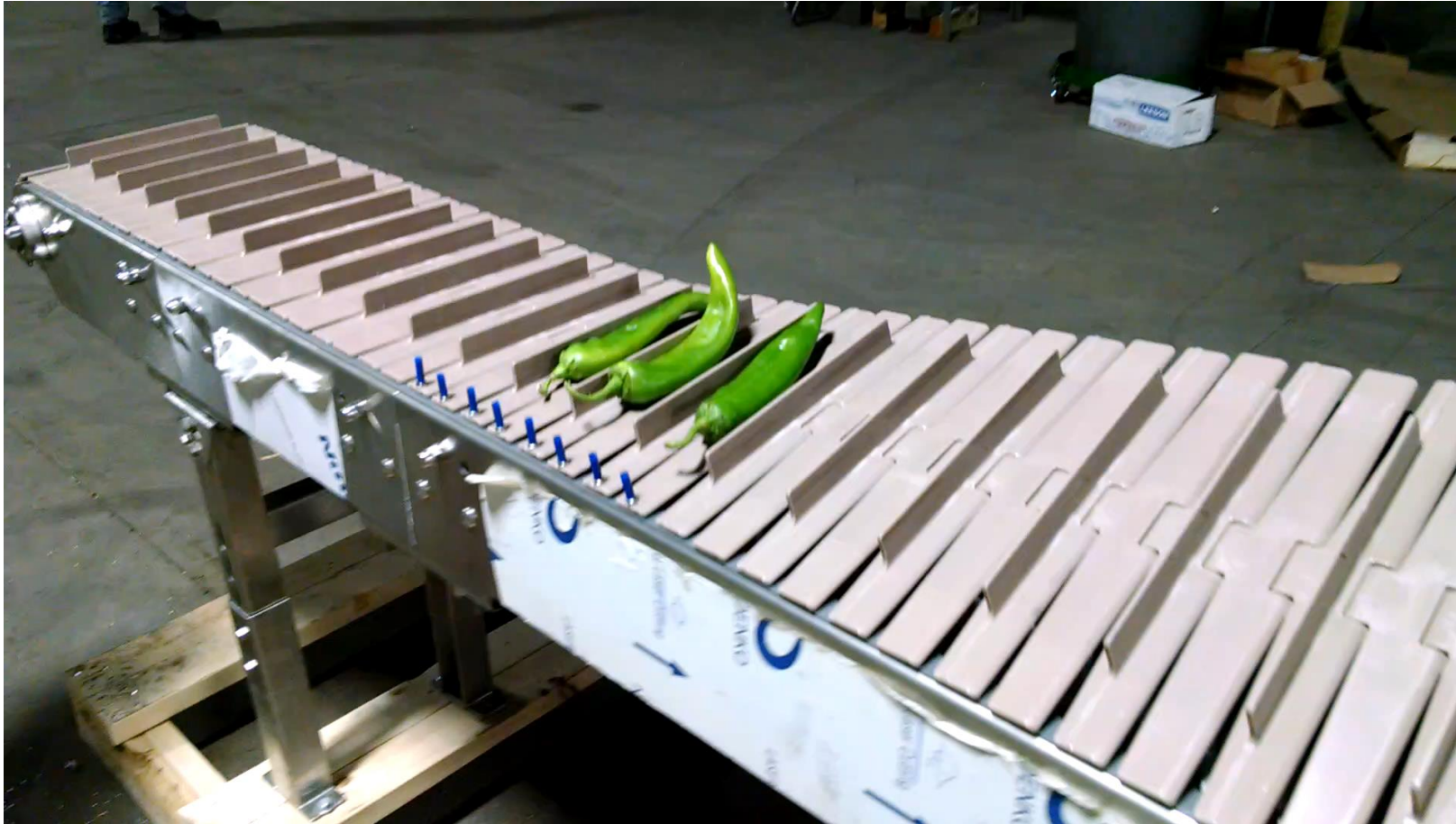
Twisted Conveyor



Destemmer Assembly



Pepper Self-alignment



Complete Destemming Process



Destem with Pin Conveyor



Idea - Double Twisting Conveyor



Double Twisting Conveyor



Pepper Coaster in Action



Pepper Coaster in Action



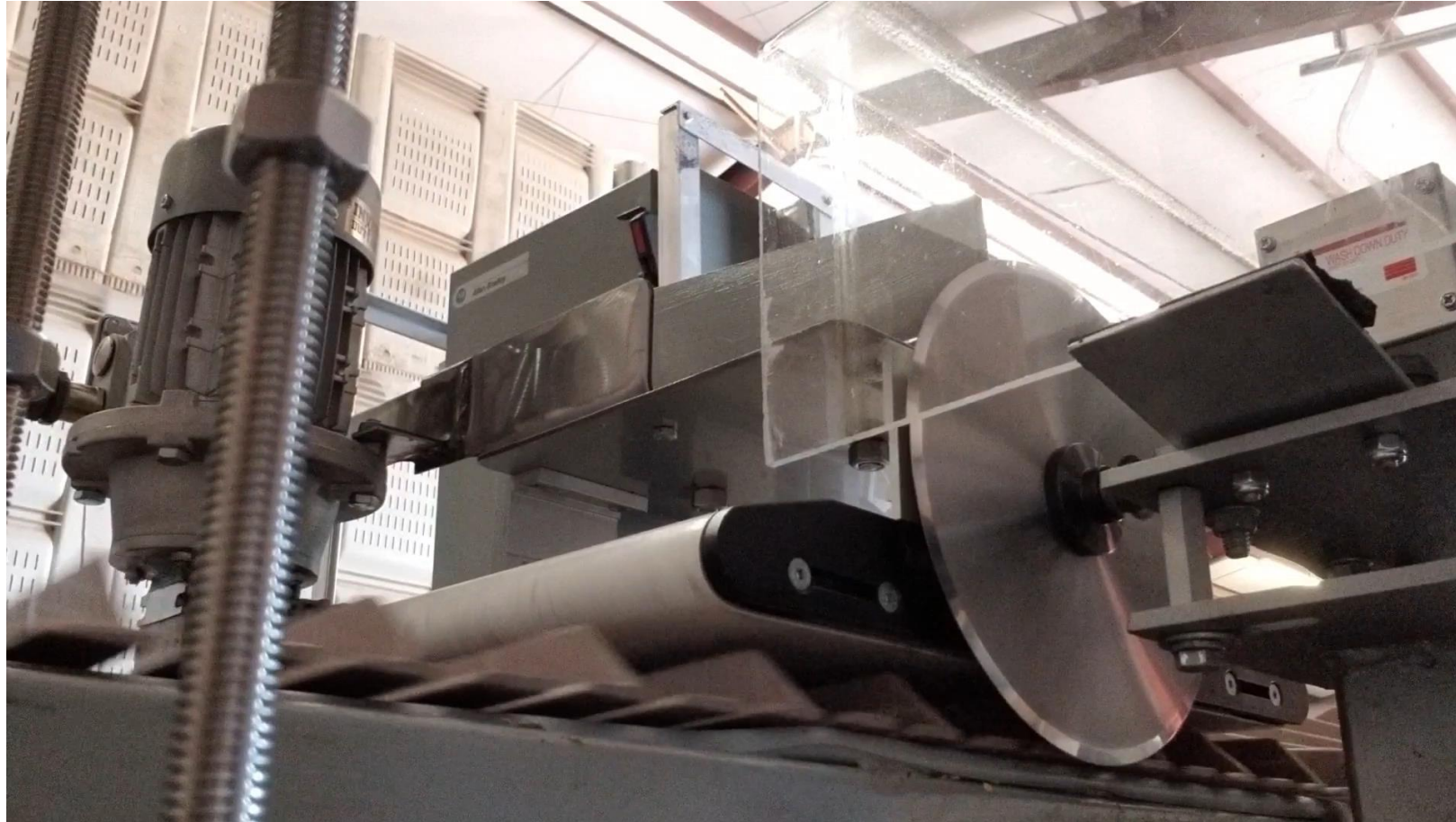
Jalapeno Destem



Stem Cut 1



Stem Cut 2



Performance

Throughput

- About 3000 lb per hour @ full speed (estimate)

Efficiency

- > 90% for Jalapenos for stem pull
- > 95% for Stem cut

Stem: Cut vs Pull

Stem pull: Whole pods

Stem Cut: Higher efficiency

Mechanical harvesting is likely to cause some damage to the structural integrity of the pods and stems

Cut may be a better option for mechanically harvested chile and jalapenos

New Chile Varieties



Conclusions

Mechanical pepper destemmer designed and fabricated

Pepper orientation issue resolved

Self-alignment of stems

Precise positioning of calyx and stem detachment

Feeder under fabrication

Acknowledgements

New Mexico Chile Association

New Mexico State University

New Mexico Chile Commission

Mr. Ed Curry

Mr. Marvin Clary

Dr. Stephanie walker

Destemming Approach

Pros:

- Mechanical Stem Detachment
- Integrity of the Pod Preserved
- No Data Processing Equipment
- Simplicity

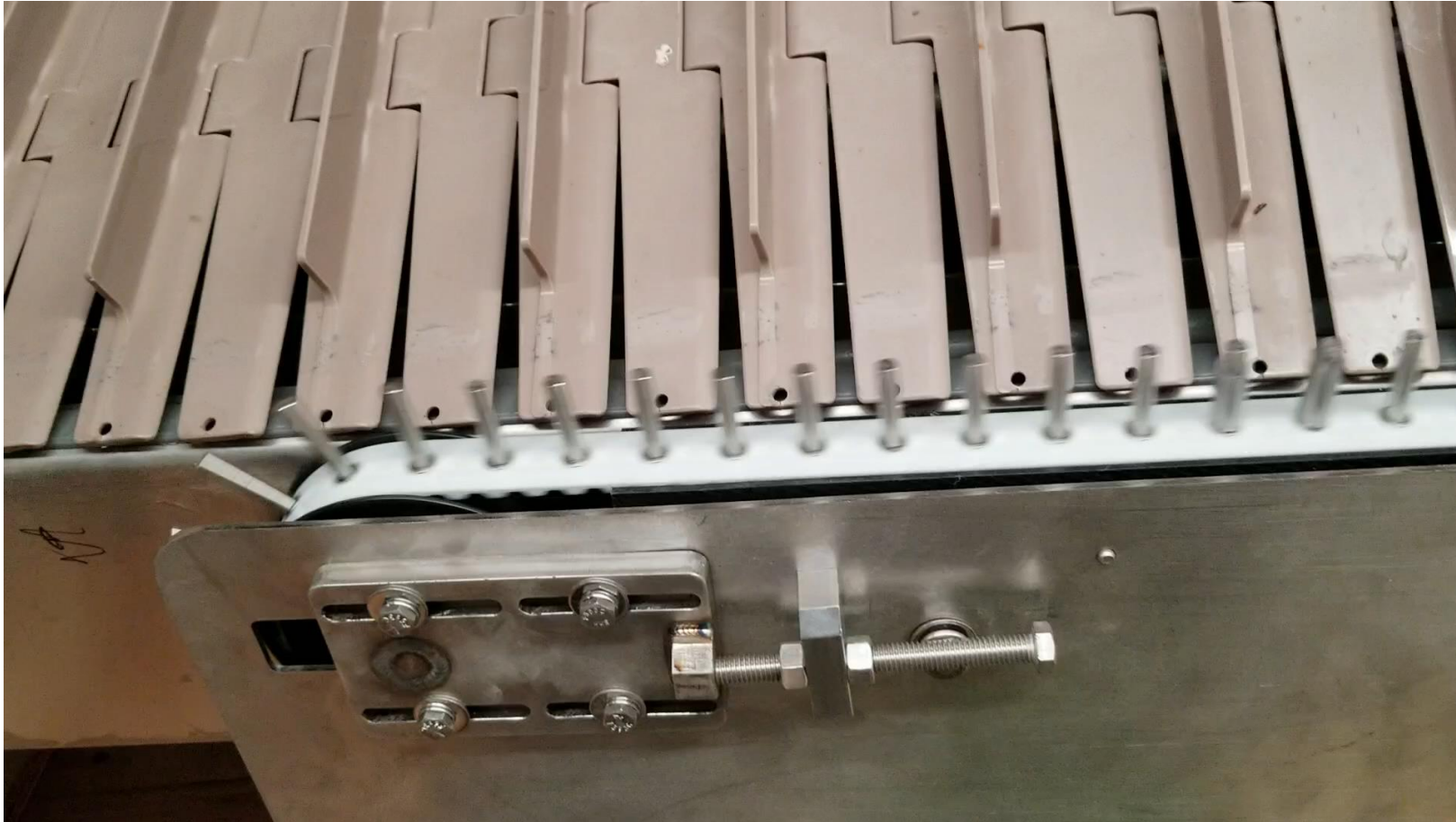
Cons:

- Slow Orientation
- Less Throughput

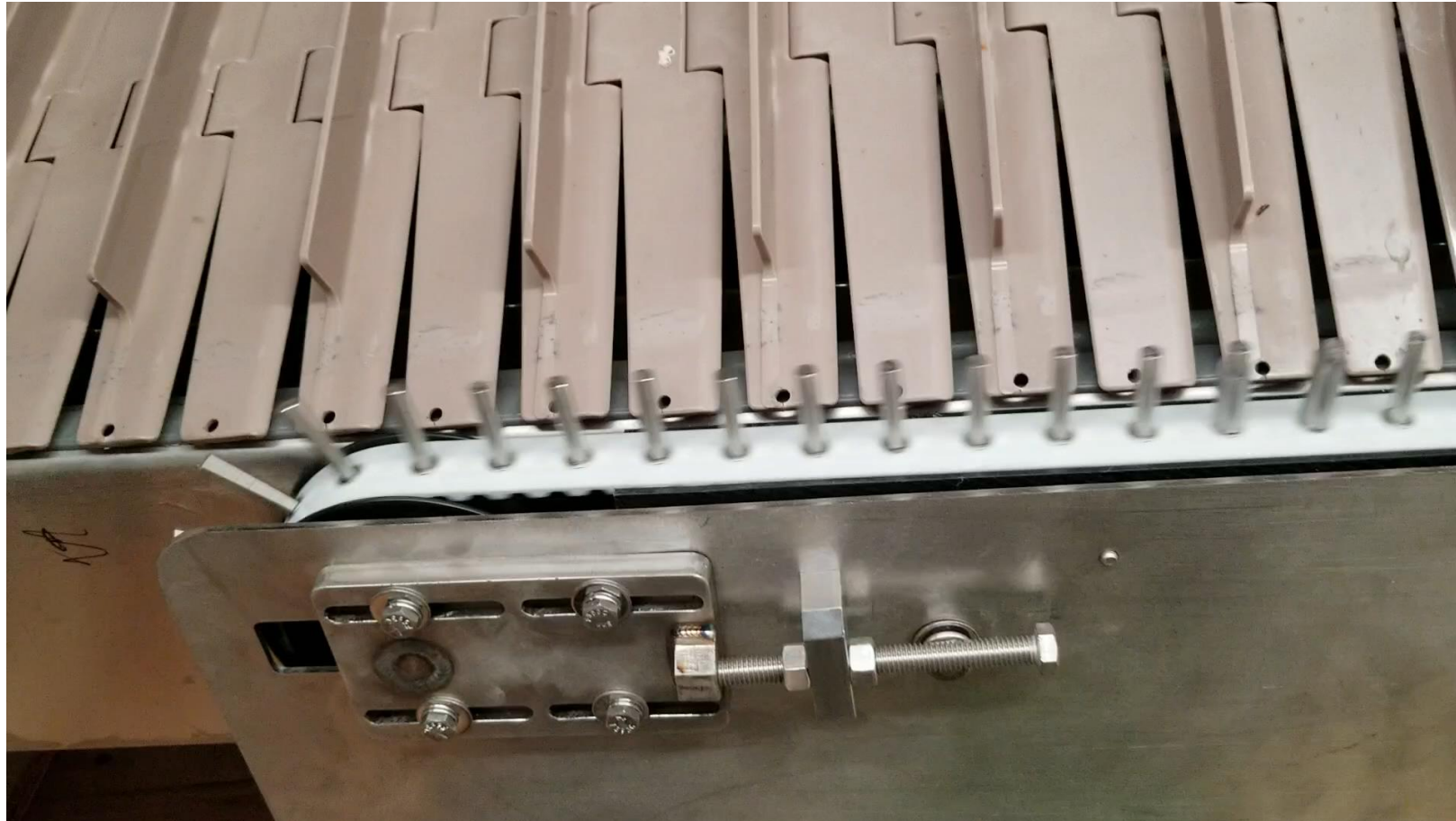
Destemmer-Pin Conveyor



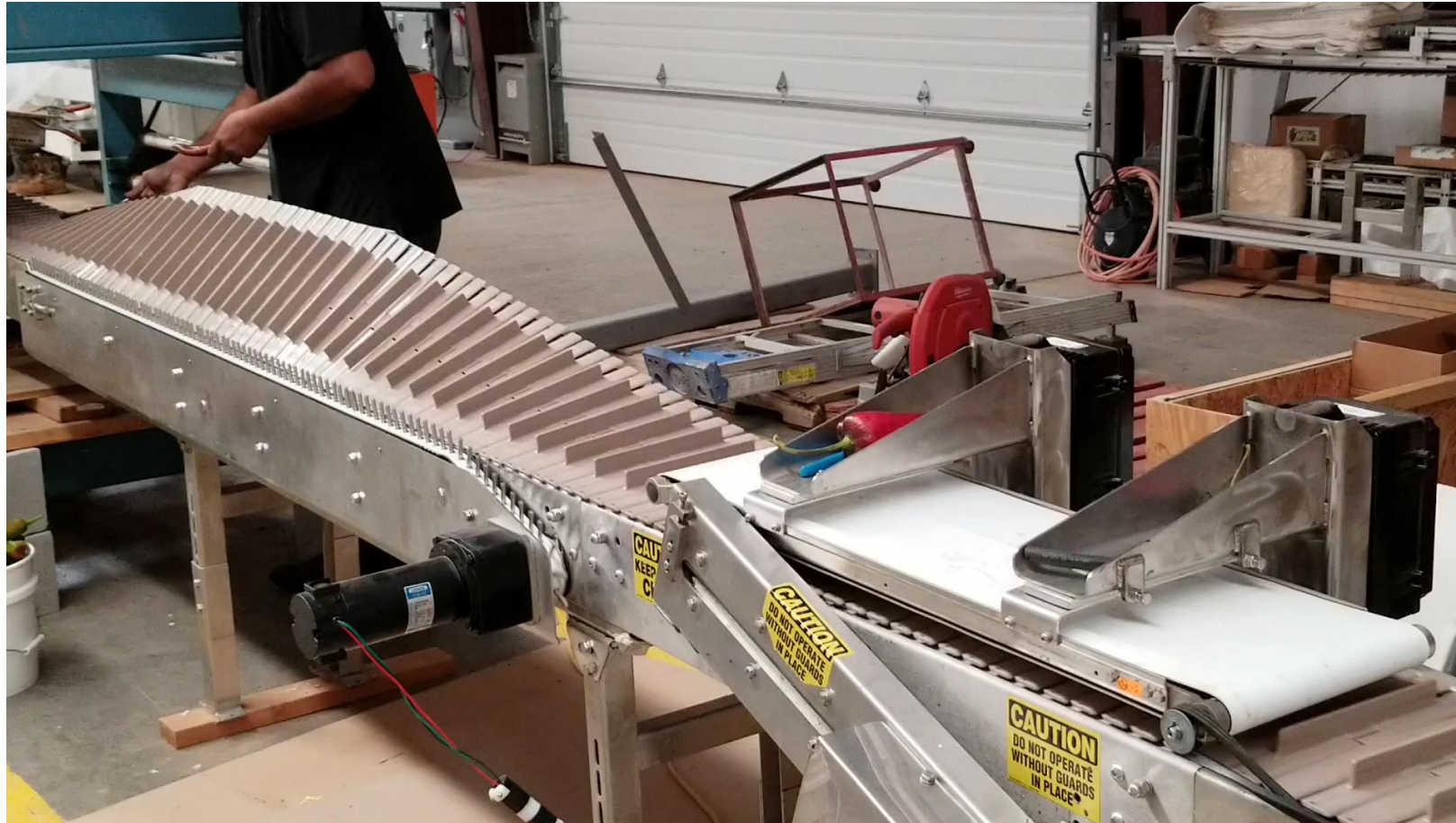
Pin Conveyor in Motion



Destemmer in Action 1



Destemmer in Action 2



Advancements due to the Pin Conveyor

- Vast improvement in the stem detachment quality
No stem Breakage at the calyx
- Flexibility to tailor inter-pin gap
- Elimination of the need to orient chile
- Elimination of the Stem-jam

Curry Farms

