

CASE STUDY

Yoghurt & Fruit Preparation

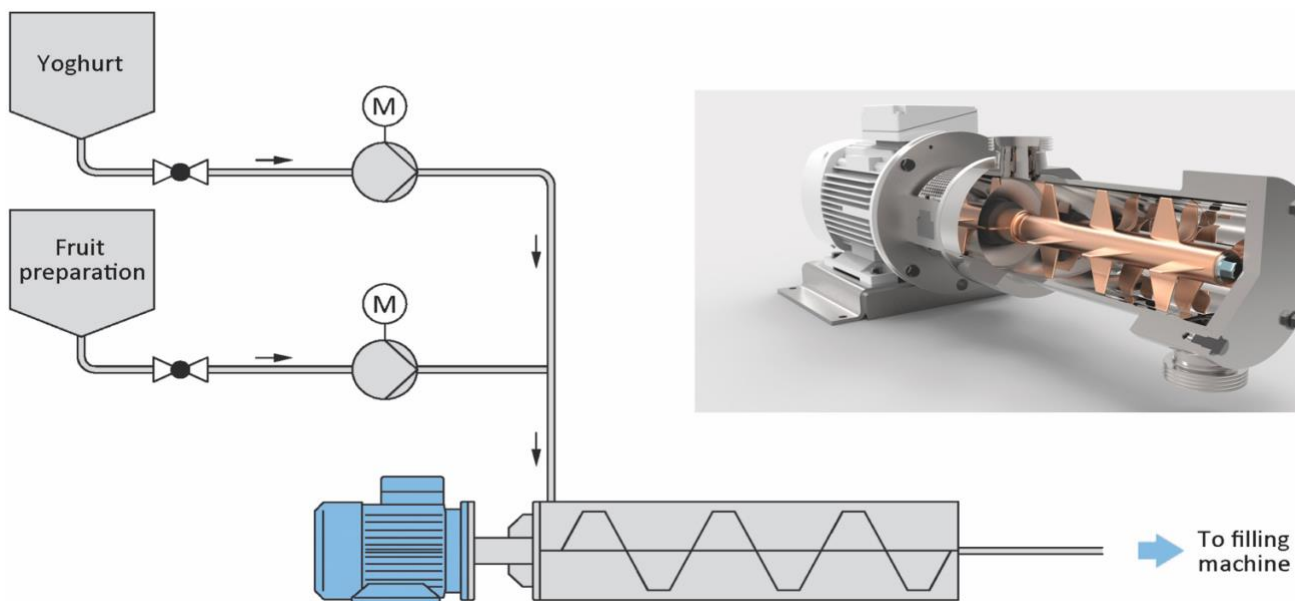


PROCESS DESCRIPTION

The pure yoghurt is pumped with a pump (often a rotary or screw pump) at approx. 40°F through our Infini-Mix “N” series mixer to the customer’s filler. The dynamic mixer allows any kind of fruit preparation to be mixed homogeneously into the yoghurt very effectively. Even fruit pieces of >15mm are mixed in gently without being destroyed. Also, the structure & viscosity of the yoghurt is not changed by the gentle mixing.

This is usually done as close as possible to the filling line to ensure as little product as possible is discarded during a flavor change. A maximum dosing accuracy is achieved with inductive flow meters.

All Infini-Mix dynamic mixers used fully CIP-able and SIP cleanable.



THE INFINI-MIX ADVANTAGE

- Thorough & delicate mixing solution with no “striping”.
- Minimized stress into product. Large fruit particles do not get damaged and white mass maintains structure & viscosity.
- Open dynamic seal area, easy to detect leakage.
- Very low volume in mixer saves on product flavor changes and during CIP or SIP cleaning.
- Very efficient; perfect mixture within a few seconds.
- Available in aseptic execution for baby food or pharmaceutical.
- More than 60 years of experience in manufacturing dynamic inline mixers.

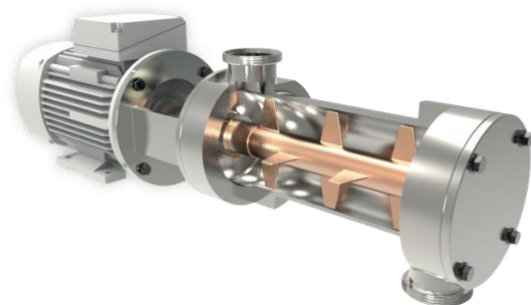
Comparable Applications with a Similar Mixing Solution

Blending Fruits & Flavoring into Cream Cheese

Blending Dressing into Cottage Cheese Curd

Blending Vegetable Pieces into Cream Cheese

Incorporating Spice Blends & Flavorings into Sour Cream Dips



www.Continuous-Mixing.com

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