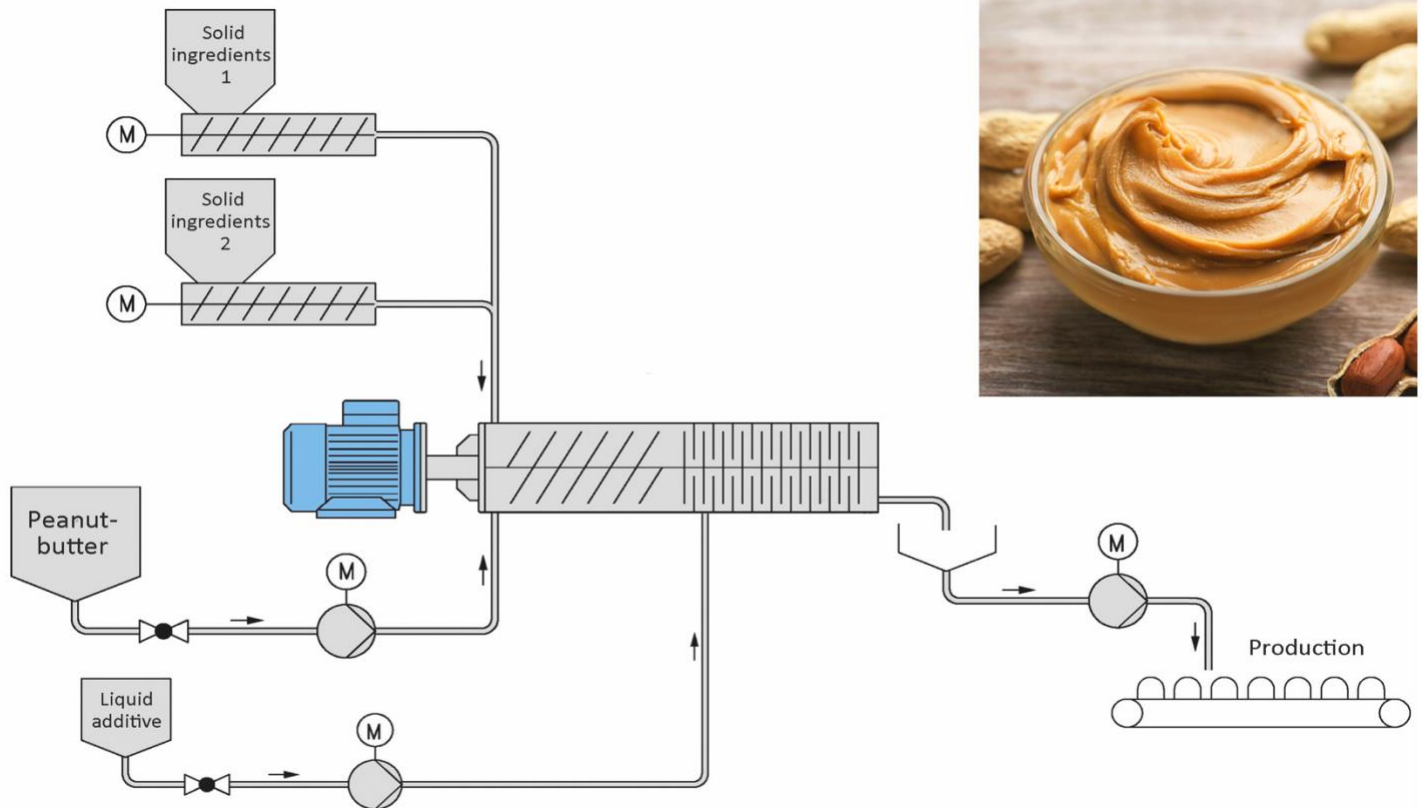


## CASE STUDY

# *Peanut Butter Processing*



## PROCESS DESCRIPTION

The peanut butter is fed at 100-140°F by an external pump into the inline Solid-liquid mixer. It is coming from the upstream shelling, roasting, grinding and blanching process. The solid ingredients are fed by a loss in weight feeder (dosing scale) into the INFINI-MIXER continuous Solid-Liquid mixer. There could be two or more solid streams at the same time.

Typical solids are: Salt, Cocoa Powder, Nut Pieces, Chocolate Pieces, Crunchy Flakes and many more. There are limits in recipes. The rotating mixer is feeding the product by a helical screw and mixing by rotor and stator elements at the same time. Mixing procedure is very gentle. The peanut butter is very shear sensitive. Too much shear will separate the fat from the solid material. The INFINI-MIXER ensures a very gentle inline mixing so temperature increase is below 1°C. The product leaves the mixer on face side. It is gently and homogeneously mixed and nearly pressureless. The rotor-stator clearances are designed according to the particles. This insures the perfect mixture for each application.

The installation of the mixer is typically directly in front of a filler. We call it “end of pipe mixing“. If “end of pipe mixing“ is not possible, a pump after the mixer is needed to feed the product to next process step.

In case of manual cleaning, INFINI-MIX can offer “Easy Clean“ slides for the mixer casing. This enables a very short and easy manual cleaning and/or inspection procedure. Of course, all INFINI-MIXERS are fully CIP-able.

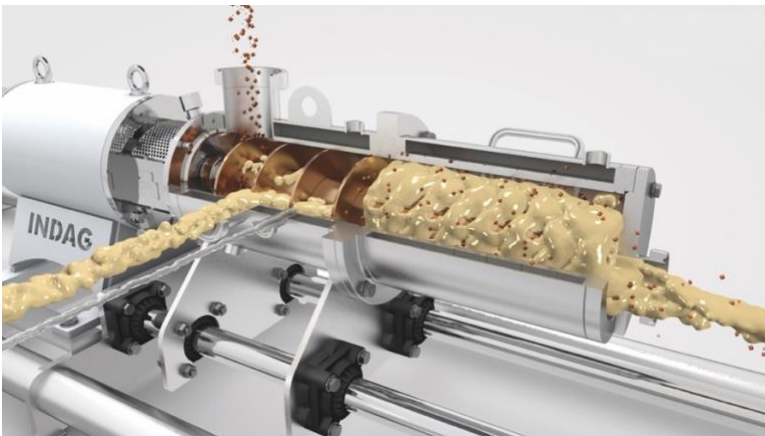
Production capacities vary from a 100s of kilogram per hour up to 7+ tons per hour.



Construction of an INFINI-MIXER with solids feeder and “easy clean“ slides

## THE INFINI-MIX ADVANTAGE

- Highest flexibility with customers with changing recipes
- “End of Pipe Mixing“ minimizes the cleaning effort on recipe changes.
- Compact and very efficient mixing head minimize wasted product during the product change.
- Temperature Increase below 0.5°C while mixing.
- Very gentle mixing. The structure of the peanut butter is not negatively affected by the mixer.
- Closed Hygienic Design, Easy to Clean & Suitable for CIP and/or hot oil flush.



### Comparable Applications with a Similar Mixing Solution

- Tempered chocolate with nuts, dry fruits or chocolate pieces
- Cake or chocolate filling with nuts, dry fruits or chocolate pieces
- Marshmallows with nuts, dry fruits or chocolate pieces
- Ice cream with nuts, dry fruits or chocolate pieces
- Nougat with nuts, dry fruits or chocolate pieces
- Sugar-egg-foam with nuts, dry fruits or chocolate pieces

[www.Continuous-Mixing.com](http://www.Continuous-Mixing.com)

INFINI-MIX™ Dynamic Mixing Solutions  
JOBY FERARY  
(678) 614-5112  
JFerary@AxiflowTechnologies.com