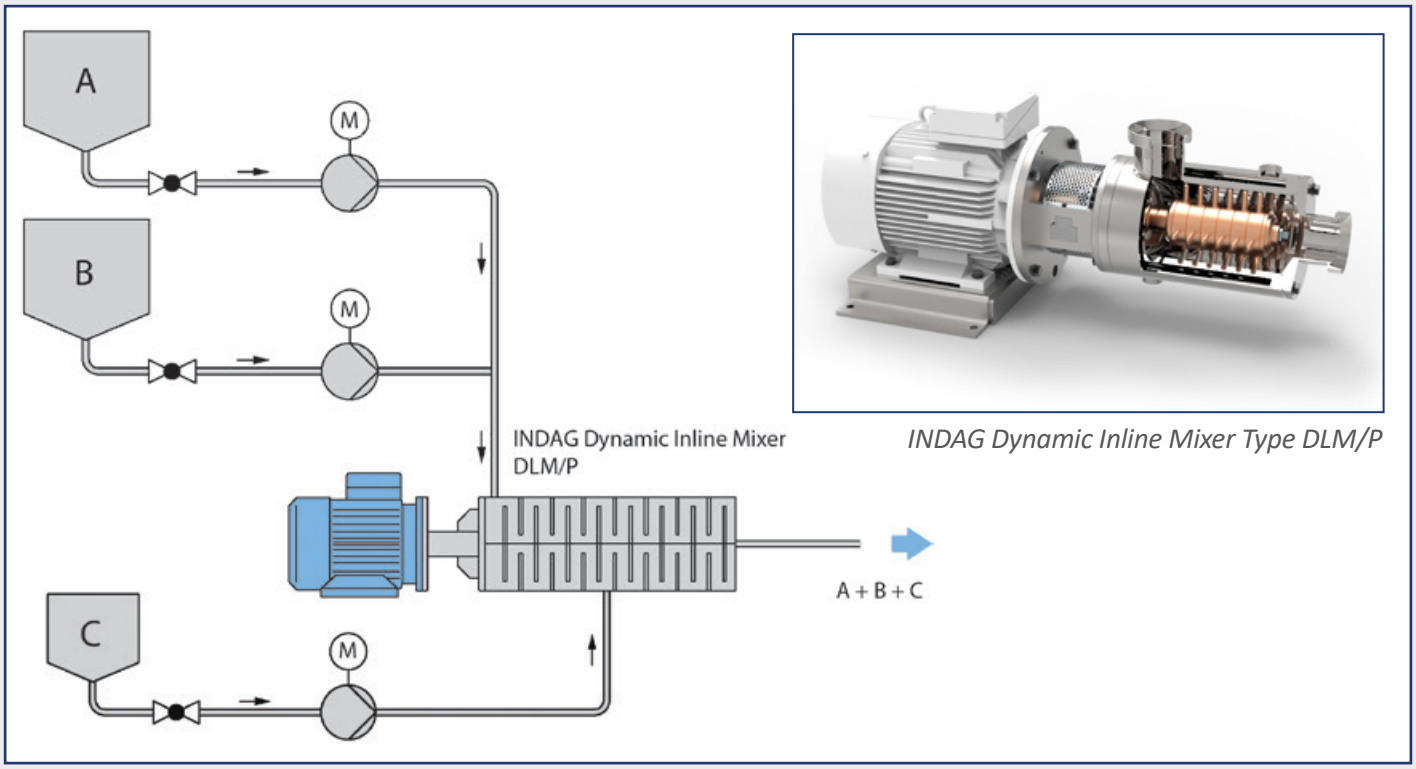
Case No. 105A
Tempered Chocolate with flavouring and colouring





INDAG Dynamic Inline Mixer Type DLM/P

Flow scheme example for a „End-of-pipe“ solution right in front of the depositor

Process Description

The already tempered chocolate comes directly from the tempering machine with a precise temperature of 31°C.
It does not matter in this case whether it is dark, milk or white chocolate.

The colour and flavor go with separate dosing lines directly to the mixer and will be injected very precisely by injection nozzles into the chocolate stream. The additives are fed by very precise membrane piston dosing pumps.

The trick is to mix in the flavours or colours „End-of-pipe“, just before filling. On the one hand, this allows for a very flexible and fast product changeover without discarding a lot of valuable product. More importantly, unlike mixing in the temper, this and all the upstream units, such as pumps pipelines and valves, do not need to be cleaned when changing the additives.

Advantages

- **Highest flexibility for customer in changing recipes;**
- **„End-of-pipe mixing“ enables customer to renounce on temper cleaning;**
- **Best distribution of very minor amounts of concentrated flavours and colours;**
- **Temperature increase below 0.5°C while mixing;**
- **Closed hygienic design, easy to clean, suitable for CIP cleaning.**

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The INDAG DLM/P mixer for challenging but very sensitive mixing tasks, is ideal to provide an absolutely homogeneous mixing with minimum temperature input. The temperature rise during mixing is less than 0.5°C. Even smallest amounts of flavours, for example peppermint, orange or strawberry with volume fractions smaller than 0.01% are distributed absolutely homogeneously, so that each piece of chocolate produced receives exactly the same proportion of flavours as well as colour.

Of course, all mixers in this branch are double jacketed to heat up the mixer before system start. Mixers are available in hygienic execution and are equipped with a solid shaft seal with long lifetime.



Closed INDAG Dynamic Inline Mixer DLM/P



Mixing elements

Comparable applications with a similar processes and same mixer

- Tempered Chocolate + Cerials, Nuts, Dried Fruits…
- Tempered Nougat + Various ingredients
- Fondant + Various Ingredients
- Caramel Mass + Various Ingredients
- Fat-Sugar-Masses + Various Ingredients

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