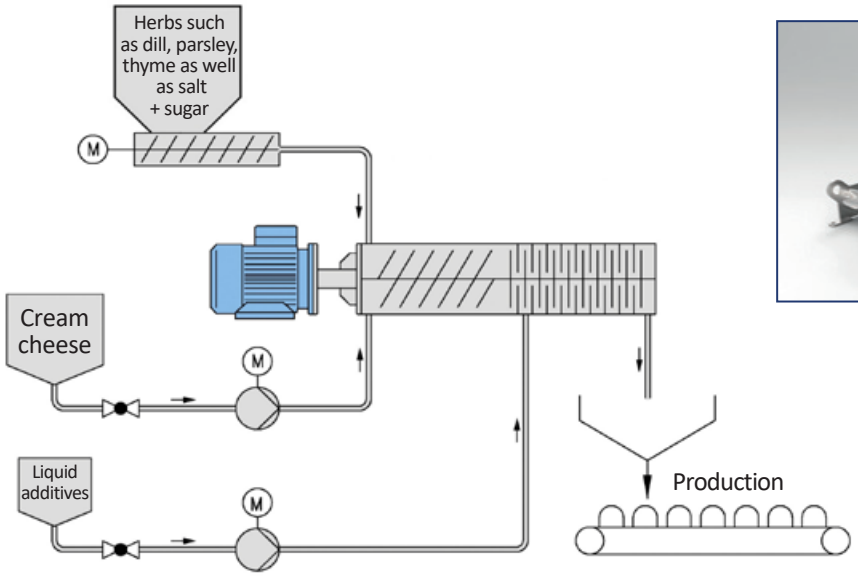
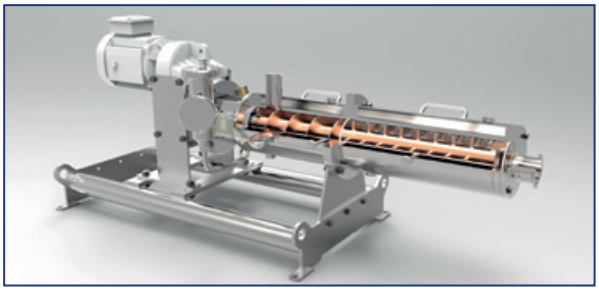
Case No. 115A
Mixing cream cheese with and without herbs







INDAG Solid-liquid Inline Mixer, type DLM/FS

Flow chart example for an 'end-of-pipe' solution

Process description

The pumpable base ingredients, such as cream cheese or quark, are fed into the feeding zone of the Solid-Liquid Inline Mixer via external pumps. This can be done in a cold filling process or with warm (98°C) material. INDAG has the technology to prevent rising vapours in the solids dosing process, so that no clumping can occur. The individually adjustable flow rate is controlled automatically and very precisely via flow meters (provided by the customer), depending on the programmed recipe.

A solids dosing unit precisely doses the solid components as a solids premix or as individual components in the correct ratio to the liquid. Dosing screws are generally used for solids. For soft or even cooked solids, belt weighers are used, which dose particularly gently via a conveyor belt.

After the feeding zone, the mixture automatically enters the mixing zone. Here, liquid additives or pastes can be added by means of pumps.

→

Advantages

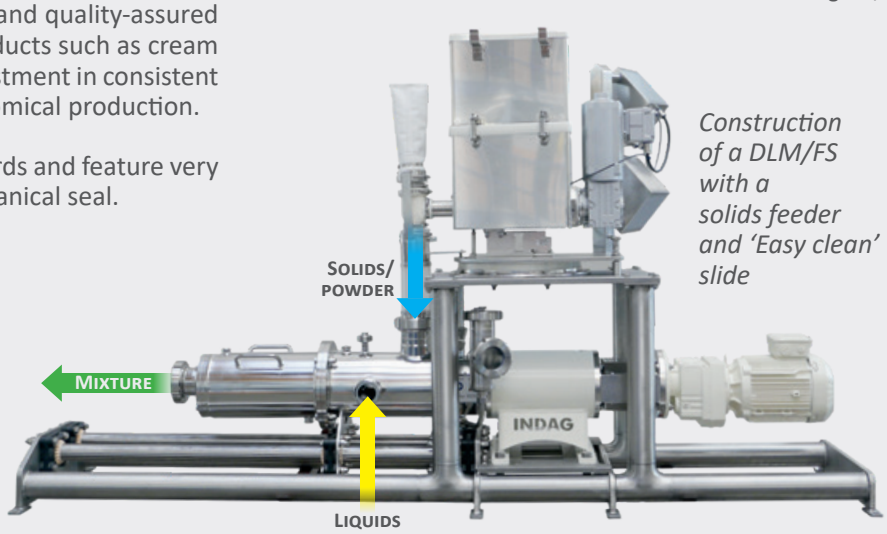
- **Addition of hygroscopic powders or dried herbs before hot filling. Special dosing arrangements ensure that the vapours are removed from the warm white mass and do not enter the solids dosing system.**
- **Thanks to the short and very gentle mixing process, even very sensitive media, such as freshly cut herbs or fresh vegetables, retain their shape and structure.**
- **The closed mixing system prevents the ingress of foreign substances.**
- **Significant reduction in mixing time compared to conventional methods, enabling faster and more productive production 24/7.**
- **Homogeneous mixing results even when mixing in very small quantities of powder (0.1 %).**
- **Compared to batch mixing processes, less energy is required, which means that the use of our DLM/FS mixer contributes to reducing CO2 emissions.**
- **Temperature increase of less than 1°C during mixing.**
- **CIP-compatible**
- **Design with 'easy-clean' slide for quick and safe opening of the DLM/FS mixer, eliminating the need for lifting equipment on site.**

Case No. 115A
Mixing cream cheese with and without herbs

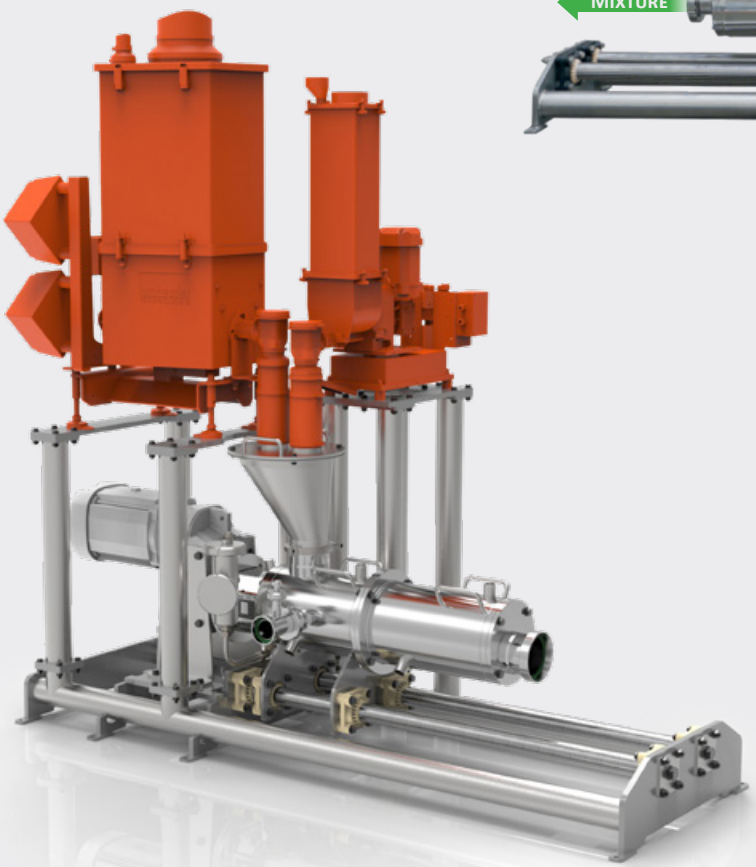


→ Inline mixing is the key to modern, efficient and quality-assured food production. Especially for sensitive products such as cream cheese with herbs, this technology is an investment in consistent product quality, process reliability and economical production.

The mixers meet the highest industry standards and feature very solid components and a double-acting mechanical seal.



Construction of a DLM/FS with a solids feeder and 'Easy clean' slide



INDAG Solid-Liquid Inline Mixer with two solids feeders

Comparable applications with a similar process and the same mixer

- Salads as spreads, e.g. egg salad or pollock salad
- Mix spices into butter

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