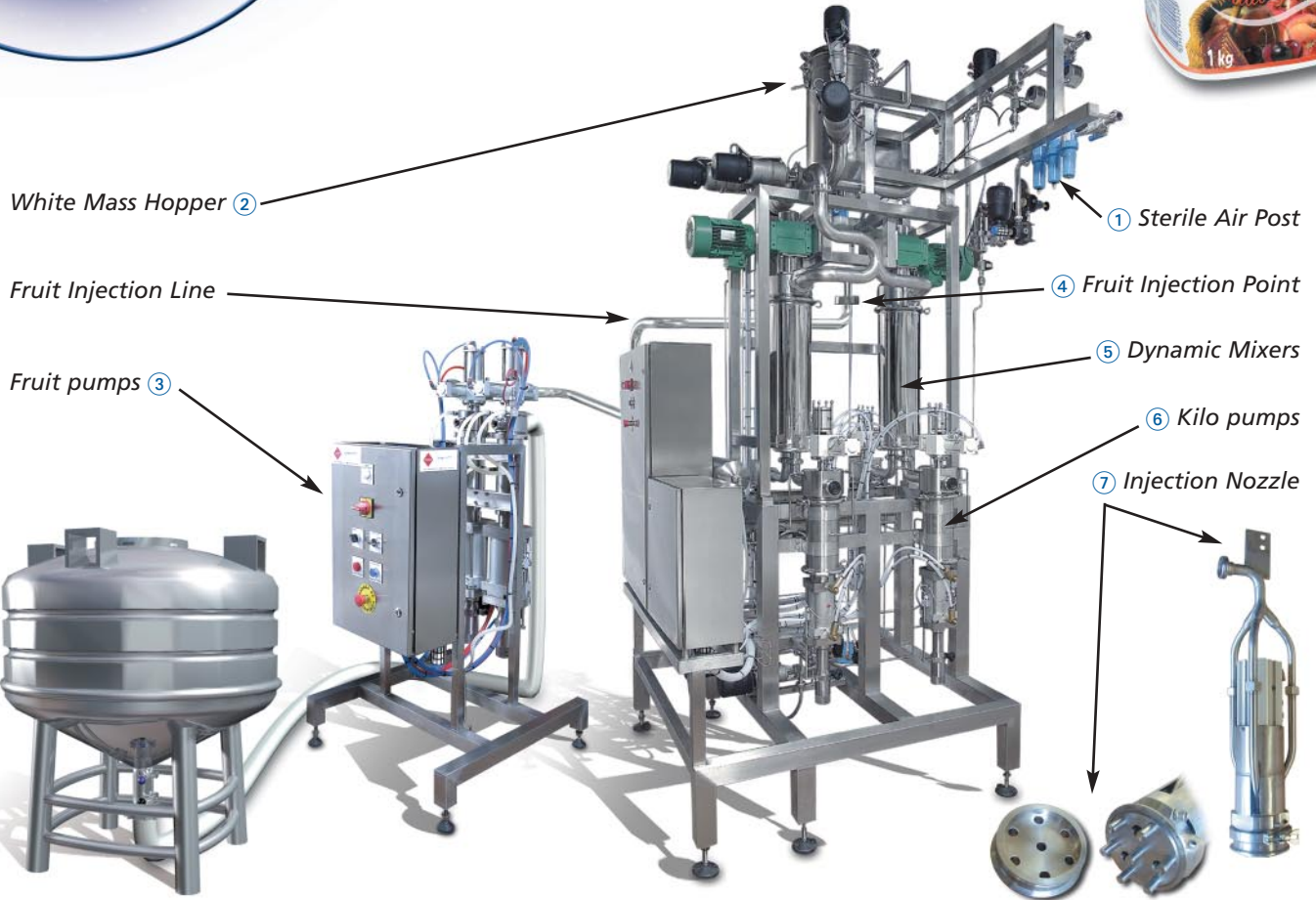


FAP: CC047/244
DOSYTECH
DATE: 13 12 2002

FRUIT YOGHURT IN 1 KILO POTS

INJECTION, MIXING AND FILLING



White Mass Hopper ②

Fruit Injection Line

Fruit pumps ③

① Sterile Air Post

④ Fruit Injection Point

⑤ Dynamic Mixers

⑥ Kilo pumps

⑦ Injection Nozzle

PROCESS :	
Injection and mixing of fruit preparation with pieces (20mm), and stirred yoghurt to fill 1Kg pots.	
Context :	Other peripheral material :
Replacement of an existing pump to transfer large pieces of fruit.	Packaging machine performing 4 pots at 25 cycles/min
TECHNICAL DETAILS	ADVANTAGES
① Filters and regulation equipment for overpressure.	} • Autonomous solution.
② 50 litre hopper, valves and probes for level and pressure regulation.	
③ DACC (Pump with conical valve) pumps with a capacity of 407 cm ³ with a 23 mm passage diameter.	• Respects the integrity of fruit pieces. • Simplified fruit proportions adjustment. • High suction power.
④ Specific injector.	• Ensures a pre-mix.
⑤ Dynamic mixer type DOSYMIX DMO 8000 (multiple orifice) with rotation speed of 145 tr/min and a residence time of 30 seconds.	• Homogeneously mixes with optimised distribution of pieces. • Preservation of yoghurt texture and integrity of fruit pieces.
⑥ DACC pumps with a capacity of 1327cm ³ and a passage diameter of 48mm.	} • Respects the integrity of fruit pieces. • Preserves the texture of the yoghurt (passage speed < 0,5 m/s).
⑦ Multiple orifice injection nozzles with a passage diameter of 20mm.	

The components of PCM Dosys and both SIP and CIP. They are certified.

