



FAP : CC070/91
DATE : 22 05 2003

YOGURT WITH FRUIT FRUIT INJECTION



PROCESS:		
Injection and mixing of flavouring in-line with preparation of fruit for Mixed Yogurt.		
Context:	Other surrounding equipment:	
Fruit in buckets or sacks Equipment ideal for new fruit injection users and small production facilities.	Heat-shaper operating at 20,000 pots/hour.	
TECHNICAL DETAILS	ADVANTAGES	
1	Cleanable in place hopper with cover provided with level probe.	<ul style="list-style-type: none"> • Production safety. • Possibility of changing for overpressure containers. • Ergonomics.
2	CIP flow plate.	<ul style="list-style-type: none"> • And economic solution for managing the production phases.
3	DACC 48/100-23 pumps. Piston and controlled conical valve pump. Doses of between 9 and 180 cc.	<ul style="list-style-type: none"> • Precision: +/-0.5%. • Full flow 23 mm (e.g.: flow for entire strawberries). • High suction capability for viscous preparations. • Option: automatic dose adjustment. • CIP/SIP.
4	Utilities connections.	<ul style="list-style-type: none"> • Ready-to-use skid. • Easy installation. • Fast start up.
5	Control cabinet.	<ul style="list-style-type: none"> • Independent module, ready to operate, easy to install and easy communication with process. • Regulation via flow meter pulse or conditioning pulse.

The PCM DOSYS components can be cleaned and sterilized in place. They are approved by .

