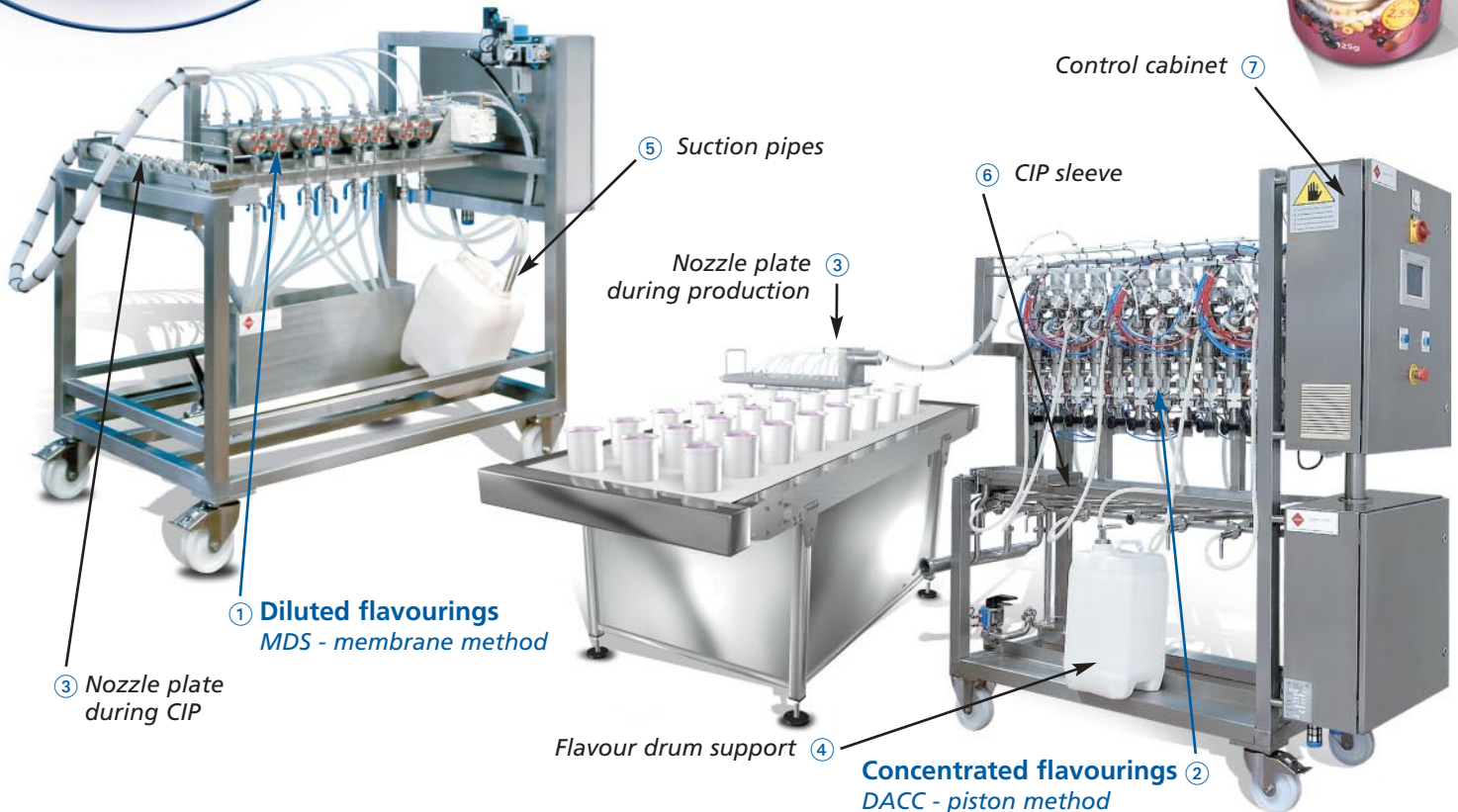


FAP: CB024/46 Diluted flavours
 CD029/86 Concentrated flavours
 DATE: 12 08 2003

FLAVOURED YOGHURT INJECTING CONCENTRATED OR DILUTED FLAVOURS INTO THE POT



PROCESS:	
Injection of flavouring into pots.	
Context:	Other related equipment:
Choice of DACC or MDS technology according to the concentration of flavouring.	Thermoforming machine (42,000 pots per hour) or preformed-pot packaging machine
TECHNICAL DETAILS	ADVANTAGES
1 MDS Synchronous multi-dosing : MPP membrane pumps and common drive. Doses from 0.6 to 1.6 cc.	<ul style="list-style-type: none"> • An economical solution for diluted flavourings. • Precision +/- 0.5%. • Dose adjusted manually. • CIP / SIP.
2 DACC 08/20-08 pumps. Piston and controlled conical valve pump. Doses from 0.1 to 1 cc.	<ul style="list-style-type: none"> • High precision for concentrated flavourings: + / -0.5 %. • Dose adjusted automatically – optional. • CIP / SIP. • Ability to dose small pieces.
3 Nozzle plate. Static Nozzles.	<ul style="list-style-type: none"> • Remote nozzle plate. • CIP position adopted on sealed trough. • Pump-priming from the pipe.
4 Flavour drum support.	<ul style="list-style-type: none"> • Convenient and safe.
5 Suction pipes. Optional detector when pipe is empty.	<ul style="list-style-type: none"> • No hopper. • Eliminates the risk of product not being dosed with ingredients.
6 CIP sleeve.	<ul style="list-style-type: none"> • Suction pipe is cleaned internally and externally.
7 Control cabinet.	<ul style="list-style-type: none"> • Independent module, ready to operate, easy to install. • Driven by time-signals from the packaging machine and communication with the process.

The PCM Dosys Components can be cleaned and sterilized in place, they are approved by

