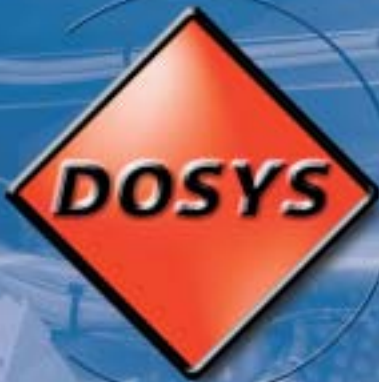


# DOSYFRUIT

*DOSYFRUIT is an original system offering Just In Time injection of ingredients for the food industry.*





## Flexibility, Productivity, Reactivity:

Every day, food manufacturers produce vast quantities in a wide range of product lines. These products are increasingly complex and add ever more value. It is important to preserve their Taste, Texture and Authenticity.

## DOSYFRUIT meets these aspirations.

This method of measuring ingredients helps obtain very high quality products and enables the manufacturer to increase his product lines, volume and profitability. In particular, DOSYFRUIT has become the benchmark for the injection of fruit into fresh dairy products.

## Advantages:

**Substantial reduction in fruit wastage** by improving the transitional phases (priming, changes of flavours, end of production runs). Fruit wastage can be reduced by three and down to 1%.

**Productivity and flexibility:** just-in-time methods mean that recipes can be changed and container outages can be managed without stopping the machine.

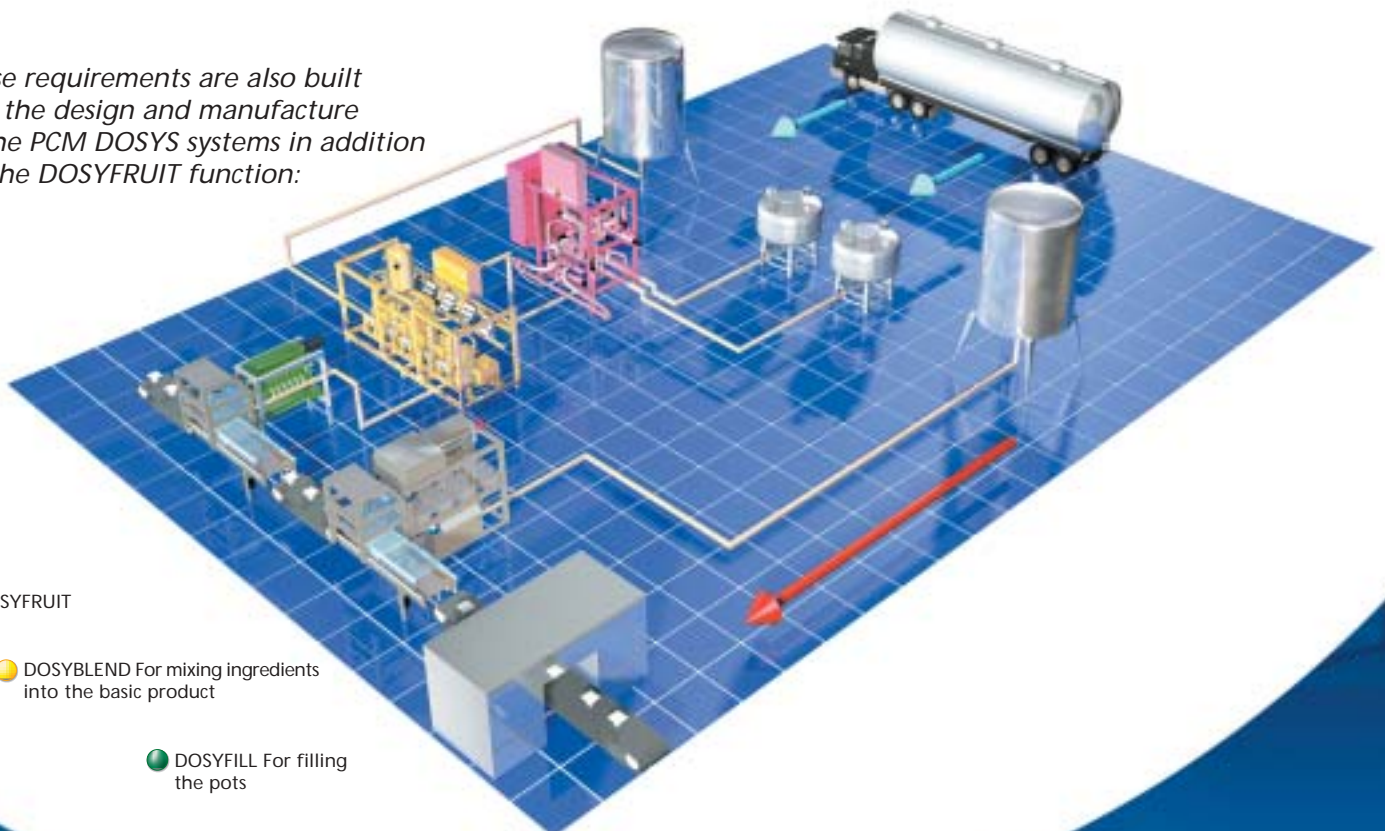
**Versatility:** the modular character of the DOSYFRUIT means it can be moved from one packaging machine to another as your industrial equipment develops. The skid is delivered finished and tested in our workshops – it is ready to use.

**Careful handling of ingredients** (for example whole strawberries) full flow of 1" to 1<sup>1/2</sup>" (from 23 mm to 35 mm).

**Overall life-cycle costs are reduced:** reduction of waste material, easy and minimum maintenance.

**Ultra-clean or aseptic:** cleanable, sanitisable and sterilisable in place, without by-pass, sterile barrier.

*These requirements are also built into the design and manufacture of the PCM DOSYS systems in addition to the DOSYFRUIT function:*



● DOSYFRUIT

● DOSYBLEND For mixing ingredients into the basic product

● DOSYFILL For filling the pots



## DOSYFRUIT carries out the following functions:

- **It extracts the ingredients** (fruits, flavourings, chocolate, custard, etc) from their container (drum or Bag In Box).
- **It detects the bottom of the container.** This system, developed by PCM DOSYS, means it is no longer necessary to leave a safety margin. The container can be emptied completely.
- **It automatically changes over,** the containers having been prepared as a concurrent operation, eliminating down-time completely.
- **It measures and injects** ingredients into the base in the right proportions by automatically adjusting the dose according to the recipe chosen.
- **It handles ends of production runs and changes of flavour** automatically by metering and eliminates fruit interfaces.

**DOSYFRUIT SINGLE-FLAVOUR.**  
Detects empty container and changes over automatically.  
Manual priming.  
Injection below hopper.



**DOSYFRUIT DUAL-FLAVOUR.**  
Detects empty hopper.  
CIP/PRODUCTION flow plate.



**DOSYFRUIT DUAL-FLAVOUR.**  
Detects empty container and changes over automatically. Automatic priming.  
Injection above hopper (flow-meter).



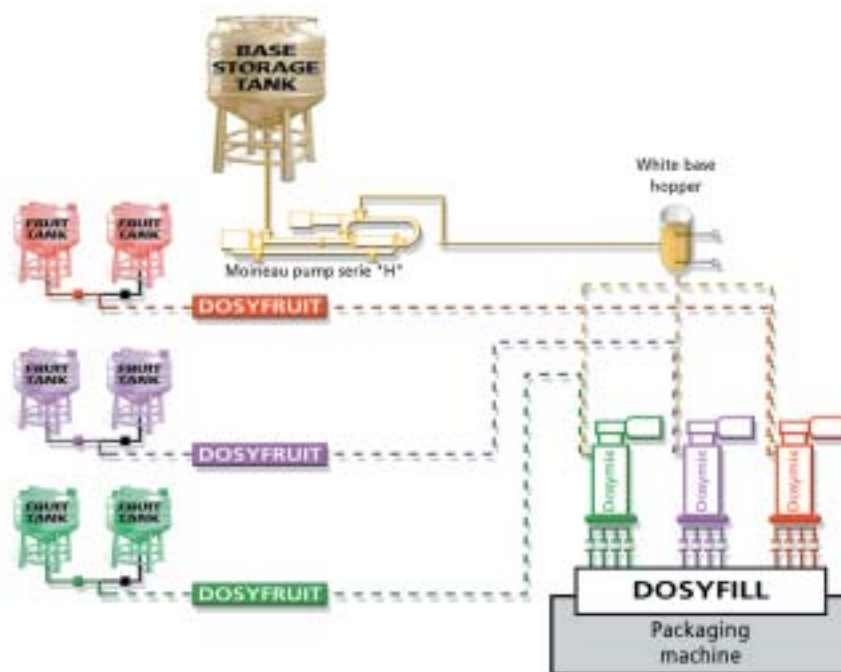


## PCM DOSYS has developed an original solution – **synchronised injection**

Under the **synchronised injection** system, a metering pump with a piston is perfectly synchronised with a timing “signal” from a packaging machine. It is also possible to synchronise it to the “signal” from a flow-meter.

**DOSYFRUIT** is a distinct improvement to the old systems of proportional injection based on continuous rotary pumps, flow-meters and frequency controllers. The problems of proportional injection are over:

- **Greater precision.**
- **Better distribution of pieces.**
- **Reduction of wastage**
- **One basic hopper.**

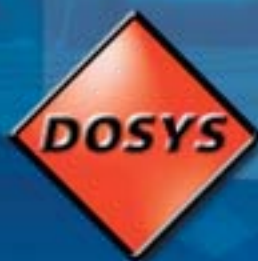


*These original solutions depend on an in-depth advance study of your projects.*

*Don't hesitate to consult our sales engineers who will investigate your needs and come up with the ideal solution.*

### Some of our clients :

3A, Aliment Ultima, Alpina Productos Alimentos, Alpro, Arla Foods, Bright Dairy Chine, Dannon, Danone, Eden Vale, Eurodesserts, Fage, Gloria Pérou, Harry's, Lactalis, Lactogal, Lechera Guadalajara, Lu, Mevgal, MD Foods, National Foods, Nestlé, New Zealand Milk, Parmalat, Pasquier, Senoble, Sigma alimentos, St Ivel, Triballat, Yili Chine, Yoplait ...



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