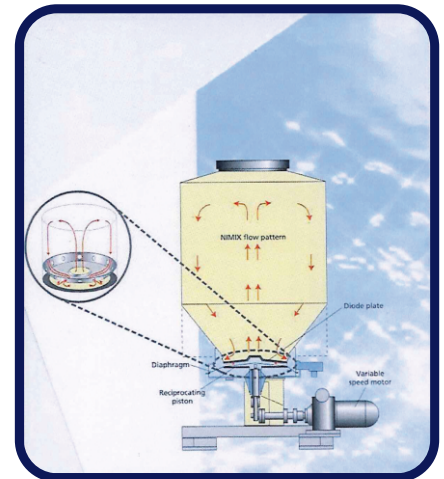


Case Study: Soup Holding Vessels - Mixing Solution

Problem:

Damage of particles in soup make-up. Conventional Mixers were not able to keep the soup in suspension without shearing the particles. The mixer had to remain working all the time during a hold process before filling into small 1 litre tubs. The hold process was required to keep the soup at 80 deg C.



Context:

Geest Ltd, a leading manufacturer of sauces, soups and dressings were looking for a Soup Holding Vessel which could cater for having % solids evenly suspended and distributed throughout the soup but yet not fully homogenised..

FLEXACHEM/CHEMINEER SOLUTION:

With NIMIX, the mixer could be shut off and only re-suspend when required to fill, as the NIMIX can quickly re-suspend the materials without damaging the particles and get everything up from the base of the mixer. A lot of trials were carried out on this to ensure that they could maintain suspension and fill off into small tubs ensuring that the % solids in the soup was tightly controlled.

BENEFITS OF THE NIMIX:

- Homogeneous suspension
- No particle damage
- Even distribution to vessel bottom
- Mobile sealed container
- Ability to CIP (clean in place)
- Design passed contaminated broth trials
- Ability to pull vacuum and to use steam cleaning