

Case Study: Chocolate Milk

Application

Mix cocoa powder into milk.

Specifications

Cocoa Induction Rate:
110 lbs/min (50kg/min).

Challenge

Disperse cocoa powder evenly with no clumping and with no product waste.

Issue

Cocoa powder will form large heavy clumps when not properly dispersed. These clumps will sink and stick to the sides and bottom of the tank.

Products with Similar Challenges

- Flavored milks
- Drinkable yogurts
- Ice cream mix
- Nutritional shakes



Powder Mixer Capabilities

Models: 7 configurable

Max. Induction Rate: 600 lbs/min (272 kg/min)

Max. Flow Rate: up to 350 gpm (80 m³/hr)



Powder Mixer Nets \$100K+ Savings Yearly

An Iowa dairy processor was using a Tri-Blender to mix liquid sugar and cocoa powder into fluid milk for chocolate milk. The Tri-Blender couldn't disperse the cocoa powder effectively and required extra cocoa powder be added and the milk recirculated until the right mix was achieved. At the end of each cycle, 30lbs of cocoa were left as mud slick at the bottom of the tank and washed down the drain.

Solution

The processor replaced the Tri-Blender with a Powder Mixer 20-53 with optional vibrator.

Why It Worked

The Fristam Powder Mixer was able to remedy the cocoa settling out because of the significantly higher level of agitation that the FS Shear Blender, a key component, provides. This allowed the customer to fully disperse the cocoa on the first pass, before it ever got back to the batch tank.

To read the complete story, visit: www.fristam.com/pm-apps

Call Fristam to discuss your application today: 800-841-5001.



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