

Case Study: Cocoa Cereal Coating

Application

Mix cocoa powder into water, sugar, corn syrup solution.

Specifications

Cocoa Induction
Rate 125 lbs/min.

Challenge

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

Issue

Cocoa powder forms large heavy clumps when not properly dispersed, that sink and stick to the sides and bottom of the tank.

Products with Similar Challenges

- Flavored milks
- Drinkable yourts
- Ice cream mix
- Nutritional shakes
- Chocolate syrups



Powder Mixer Capabilities

Models: 7 configurable
Max. Induction Rate: 600 lbs/min
Max. Flow Rate: up to 350 gpm



Powder Mixer Cuts Batch Times in Half

A major US-based cereal manufacturer expanding production learned of a better way to make their cocoa cereal coating. Originally they used a top entry high shear mixer to disperse 300 lbs of cocoa into a base fluid of water, sugar and corn syrup. With this method, the cocoa could not be fully dispersed and fell out of the solution onto the bottom of the tank, requiring more ingredients to be added and extending mixing times.

Solution

Fristam's 25-54 Powder Mixer with optional extended funnel height for increased volume, funnel vibrator to prevent the cocoa from sticking to the funnel, funnel lid for protection when not in use, and double seals on the unit's pump and blender to handle the sticky product.

Why It Worked

The Powder Mixer's FZX Liquid Ring pump pulled the cocoa into the fluid stream as its FS Shear Blender blended the product thoroughly and quickly.

As a result, batch times were cut in half, which allowed them to use their existing tanks for the additional batches needed to meet the increased production demand. This saved them from buying additional tanks.

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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