

Case Study: Hot Sauce

Application

Dispersing xanthan gum into water.

Specifications

20 lbs of xanthan gum into 250 gallons of water.

Challenge

Disperse xanthan gum evenly with no clumping and with no product waste.

Issue

Xanthan gum tends to form rubbery clumps that float in a batch tank. These can be very difficult to disperse once they form.

Products with Similar Challenges

- Condiments
- Ice cream
- Salad dressing
- Sauces



Powder Mixer Capabilities

Models: 7 configurable

Max. Induction Rate: 600 lbs/min

Max. Flow Rate: up to 350 gpm



Powder Mixer Reduces Mix Time by 87% and Saves \$20K+ Yearly

A well-known hot sauce manufacturer was having trouble mixing xanthan gum, a thickener, into their sauce during production. They tried a top-entry mixer and then an inline mixer, but both produced extended mixing times and also allowed too much powder to remain in unmixed clumps, resulting in about 10% of the powder being wasted per batch.

Solution

By utilizing the Fristam PM 10-52 they were able to fully disperse the xanthan gum on the first pass, so that no undissolved solids ever got to the batch tank.

Why It Worked

The Fristam Powder Mixer uses the FS Shear Blender to disperse the powders. The FS Shear Blender has multiple rows and many mixing zones per row. This creates many high intensity turbulent zones in the mixer and ensures a full dispersion on the first pass.

Because of this perfect dispersion, the customer was able to reduce their recirculation time from 30 minutes to 4 minutes.

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

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



Engineered For Lasting Performance®