

Instant Hydration of Stabilizers in Food and Beverage

Issued By: Ulla Skytte, Global Product Sales Manager

Date: January 2016

Bulletin No: MB 02-2016



Mixer:

APV Brand [Cavitator](#)

Industry:

[Beverage, Dairy, Fruit Preparation](#)

Challenge:

Mixing stabilizers typically requires higher temperatures and use sugar as a carrier to achieve effective hydration. "Fish eyes" of gel lumps often develop from this process necessitating long residence times for hydration which limit plant capacity.

Solution:

Stabilizers only need to be added to a blend tank with a simple agitator and then pass the mixture through an APV Cavitator to achieve instant hydration.

As an example, a 3% or higher pectin content mixture will be completely hydrated cold without the need to dry blend with sugar. Xanthan, CMC, Guar and carrageenan are other types of gums which will instantly hydrate without the need to spend additional time in hydration tanks.

Results:

Increased productivity and plant uptime are achieved as less time is required in holding tanks waiting for hydration to occur. In addition, filters and strainers do not become clogged in the process lines caused by non-hydrated lumps of gums which may have been prevalent in previous systems.

Energy savings are also achieved as there is no need to heat up water for mixing and subsequent cooling after hydration. The small footprint of the Cavitator also allows it to fit into existing production sites easily. The 100% yield of added stabilizer systems lowers the amounts of high priced key ingredients in the recipes which results in additional economic benefits.

Contact your [local SPX Flow sales representative](#) to learn more about how you can start benefiting from this cutting edge mixing technology.

