

PEANUT BUTTER PERFECTION IN EVERY JAR

Votator® II Scraped Surface Heat Exchanger



Ruparel Foods Pvt. Ltd., India's largest private-label peanut butter manufacturer, has become a global leader by combining local sourcing with world-class processing technology. The company supplies major private-label brands worldwide, trusting Ruparel for quality and freshness. Founded in 2007 in Mahuva, Gujarat—India's peanut heartland—Ruparel Foods has rapidly grown into a world-renowned producer of peanut butter. Its dedication to innovation and quality has earned repeated recognition as the Best Exporter of Peanut Butter from India by IOPEPC (The Indian Oilseeds and Produce Export Promotion Council). Today, Ruparel exports to more than 25 countries across North America, Europe and Asia-Pacific, offering over a dozen varieties—ranging from traditional Crunchy and Natural to inventive flavors like Banana, Chilli, Cinnamon, Coconut and Chocolate.

Challenge

The rise of peanut butter manufacturing in India began in the mid-2000s, largely fueled by export demand. From the very beginning, Ruparel Foods recognized a major challenge all peanut butter processors face—oil separation during production. Without precise control of exit temperature, texture and shelf life can quickly suffer. Determined to avoid this issue and make one of the best peanut butters in the world, Ruparel set out to find the ideal combination of ingredients, equipment and processes. As global demand surged, Ruparel also needed a solution capable of scaling production—reliably processing up to 100 metric tonnes per day—while minimizing downtime and maintenance.

Solution

Ruparel understood that making world-class peanut butter required more than just premium ingredients—it required the right technology. Determined to find the best solution, the company launched a global search for advanced processing equipment and traveled to the U.S. to identify the ideal heat exchanger. During this search, they visited a leading U.S. peanut butter manufacturer and discovered the Waukesha® Cherry-Burrell Votator® in action. The superior quality and consistency achieved with this equipment confirmed they had found the right solution.



Supporting
Ruparel's mission
to produce one of
the world's best
peanut butters—
trusted by private
labels worldwide.



The Waukesha Cherry-Burrell Votator II, is an industry-renowned heat exchanger designed with an eccentric scraper blade rotation, which improves heat transfer, prevents product build-up and delivers more uniform cooling. This precise temperature control is critical for peanut butter production, helping manufacturers like Ruparel Foods eliminate oil separation, achieve a more stable product, extend shelf life and maintain consistent quality at scale. To complete the solution, Waukesha Cherry-Burrell Universal 1 PD pumps (models 030 and 060) were installed to ensure smooth, reliable product flow.

This success was made possible through a strong partnership with Ameya, SPX FLOW's authorized channel partner in India. Ameya not only supplied the equipment but also provided technical training, process optimization and ongoing support—helping Ruparel seamlessly scale production while maintaining product quality.



Result

- **Enhanced Stability:** Precise temperature control minimized oil separation, improving texture and shelf life.
- **Efficient Scalability:** Consistently processes up to 100 metric tonnes per day, enabling reliable production growth.
- **Trusted Partnership:** Ruparel credits Ameya's technical expertise and support at every stage of its expansion.
- **Market Leadership:** Advanced processing technology has positioned Ruparel as a benchmark in Indian peanut butter manufacturing.

Ruparel Foods' story shows how the right technology can transform a local producer into a global market leader. By adopting the Waukesha Cherry-Burrell Votator II and Waukesha Cherry-Burrell PD pumps, the company not only solved critical processing challenges but also unlocked new levels of product quality, consistency and efficiency. Today, Ruparel continues to expand its portfolio, enter new markets and set higher standards for excellence in peanut butter manufacturing.

Learn more about the **Votator II Scraped Surface Heat Exchanger.**



**Precise control
virtually eliminates
oil separation
issues, improving
texture and
extending shelf life.**



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Waukesha Cherry-Burrell®
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