

Instant Rehydration in Yoghurt Processing

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Mixer:

APV Brand [Flex-Mix Instant](#)

Industry:

[Dairy – Yoghurt Processing](#)



Challenge:

A major dairy in China required a powder mixing solution capable of mixing multiple varieties of product formulations in large quantities. Mixing of hard to dissolve ingredients and yoghurt stabilizers often requires long hydration time in big tanks. While these ingredients are easier to dissolve using hot liquid, this is not desirable and could require cooling in a hydration tank to avoid microbiological issues.

Solution:

High volume mixing was achieved using a Flex-Mix Instant mixer which fully dispersed all ingredients using cold water.



Results:

The Flex-Mix Instant system provided high capacity along with energy and time savings as the mix was achieved with cold water and less time was used in holding tanks waiting for hydration. Capacities of up to 1200t of final product per day can be produced. Increased capacity can easily be done by installing an extra blend tank. The unit also offers easy adaptability for new formulation developments.

Over 125 Flex-Mix Instant units have been installed globally including more than 30 plants for yoghurt processing.

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