

Dosing in hygienic design - Brabender Technologie designs suitable dosing systems for every raw material

The high hygiene standards that apply to the food industry must already be ensured during the dosing of raw materials - regardless of whether dry, moist or liquid products are being processed. That's why Brabender Technologie offers a safe and suitable dosing system for virtually every ingredient.



The DDSR20 2.0 twin-screw feeder in hygienic design is suitable for slow-flowing, caking and fluidising bulk solids. (Photo: © Brabender Technologie)

Dosing according to the requirements of hygienic design

Highly accurate dosing ensures compliance with recipes and provides the perfect basis for permanent quality control. "This is important, because every raw material behaves differently," explains Klaus Plien. Natural ingredients are often very heterogeneous in size and shape. "Each one has special properties and the mixture of several ingredients can in turn have completely different ones. This makes raw materials in food processing particularly sensitive," says the sales manager. Brabender therefore optimally adapts the systems to the nature of the respective raw material.

When developing its dosing units, the Duisburg-based company pays attention to food-compliant components in order to perfectly meet the strict hygiene requirements of the industry. "Horizontal surfaces and open threads have disappeared from the design. Instead, users benefit from rounded edges, shrinkage-free weld seams and quick-release fasteners for the screw and screw tube," explains Plien. "The terminal boxes also meet the requirements of hygienic design, and the drive is provided by a fanless smooth motor. Care has been taken to use FDA and 1935/2004-compliant materials for all plastics. As a result, the hygienic design not only increases food safety, it also reduces the downtime of the entire plant to a minimum thanks to the easy cleanability of the dosing units."



The Flex-Wall-Plus bulk feeder is suitable for applications in the food industry thanks to its hygienic design. (Photo: © Brabender Technologie)

Highly accurate dosing for every raw material

Whether with the Flex-Wall-Plus universal feeder, with single-screw or twin-screw feeders, vibratory feeders, weigh feeders, liquid feeders or discharge aids: Brabender's wide-ranging portfolio of gravimetric and volumetric feeders and discharge aids in hygienic design contributes to both gentle and safe food production. For example, in the production of muesli mixtures with sticky dried fruits and nuts that are prone to breakage. That's why Brabender has developed the fruit doser. With its individual screw and tube combinations, the dosing unit ensures that nuts are not destroyed in the screw tube and that sultanas are neither damaged nor stick.

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