

Application story



Dosing Dyes and Flavours in Candy Manufacturing

Location	Brazil (Installation date: 2020)	Hydra-Cell model	P100MSJSS030C
Type of application	Dosing Dyes and Flavours	Flow rate	up 7.9 l/ph (2.1 gph)
Liquid	Food Dyes Flavourings Lactic Acid	Pressure	20 to 30 bar (290 to 435 psi)
Application details	A manufacturer of a wide range of candy products injects various dyes and flavours into tubes and strips of its products. The skids have 12 pumps for each extruder to produce 3 to 10 different products simultaneously. Pumping challenges include handling mixtures with solids concentrations of 5% to 25% and particle sizes from 5 to 40 microns. Fluid viscosities range from 100 to 300 cPs. The Hydra-Cell Metering Solutions P100 with a VFD controller was selected to meet these challenges.		
Advantages of Hydra-Cell pump on this application	• Provides accurate metering and dosing at the required flows and pressures. • Seal-less design and check valve orientation enables reliable handling of suspended solids with particles up to 200 microns. • Reliably pumps low and high viscosity liquids.		

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