

Application story



Lactic Acid Production

Location	Belgium	Hydra-Cell model	G20XDBTHFEHG
Type of application	Lactic acid production	Flow rate	180 lph
Liquid	Demineralised Water Lactic acid	Pressure	305 psi
Application details	Lactic acid is an essential component in the production of yoghurt, sauerkraut and a wide range of other foodstuffs. A world leader in biotechnology, a company in Belgium who specialises in the fermentation of lactic acid and its derivatives, is now realising the benefits of Hydra-Cell seal-less pumps. The company used gear pumps for a variety of applications but found them incapable of maintaining a regular flow and pressure when pumping hot demineralized water in a temperature-critical application. Pumping such a low viscosity liquid highlights the variability of gear pump technology, which depends on the viscosity of the pumped liquid for internal sealing and efficiency. Impressed with Hydra-Cell's working principles, the customer also purchased a Hydra-Cell G03 to pump the lactic acid. Hydra-Cell will now be the preferred pumping technology for all of the company's new projects.		
Advantages of Hydra-Cell pump on this application	With no internal leak paths to cause problems and the ability to pump both high and low viscosity liquids with equal efficiency, a Hydra-Cell G20 pump proved to be the ideal solution for regulating the flow and maintaining the required pressure.		

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