



## Fat Blend with Additives

– The Florin Fat Blending Unit –

*You expect your products to be of the highest quality. Florin guarantees the continuous supplementation of additives. For instance, in confectionery this assures that every single chocolate will continue to be of the highest quality standards.*



### The perfect solution for product sensible requirements

Whenever oils and fats are supplemented with additives, you can profit from Florin's mixing facility. This is particularly important for a variety of products in the food industry as well as cosmetics and pharmaceutical industries. Before any given production, our mixing plant is designed to maintain the respective mixing

ratio throughout the process, for every individual batch. The high quality ingredients are mixed with oils and fats continuously and without building up agglomerates. All kind of additives can easily be inducted into the mixing unit. We guarantee the highest quality, even for extra ordinary requirements.

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**Interested? Please don't hesitate to contact us – we'll get back to you shortly.**

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*Highest hygiene and quality standards guaranteed*





A procedure that guarantees the highest quality standard

Every fat blend is only as good as its specific composition. Florin's semi-continuous fat mixing system takes this fact into account: it maintains a balanced mixing ratio for your product, regardless of the batch size. Due to the plant's installation in a separate hygiene area the highest production standards are guaranteed.

Your customers expect the same high quality and hygiene standards as you do

**High precision technology: Suction of additives**

The dynamic mixer allows a continuous induction of additives of all kinds and texture. Even sticky powders as well as high viscous additives can be inducted under inert conditions and without building up agglomerates. The system ensures immediate and complete wetting of the additives, directly into the liquid stream. This reduces the total mixing time by up to 90%. This method minimizes oxygen induction, thereby preventing off-flavour/oxidation.

**Reliable planning: 100% reproducible**

Based on a flexible control unit which determines the individual process – by using a mixing time validation – the production procedure of customized blends is identified and automated.

For each batch we guarantee the same mixing quality. The ratio will be 100% identical-regardless of the quantity ordered.

**For more flexibility: Modular structure of the blending unit**

Thanks to the modular construction of the process unit, specific adjustments and applications for each recipe are possible. Additives from all kind of packaging can be pre-treated and processed. This allows even the production of small batch sizes.

**High level of product safety: secluded production room**

The mixing system is located in a separated hygiene area. A double door system separates the unit from the surrounding production facilities, guaranteeing an unsurpassed product safety-even for extra ordinary requirements.

**Mixing time validation**

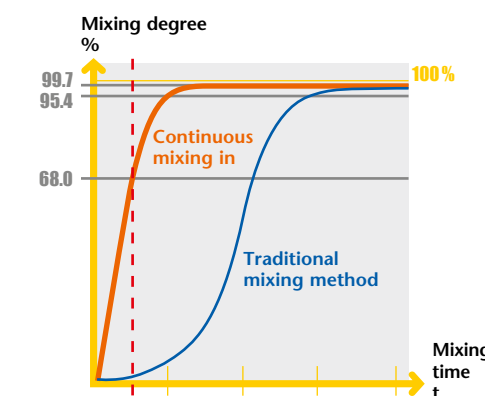
Due to the flexible control unit customized processes can be automated and validated. This guarantees a 100% reproducibility of the fat blend. Recipes can be scaled-up.

**Suction instead of swirling**

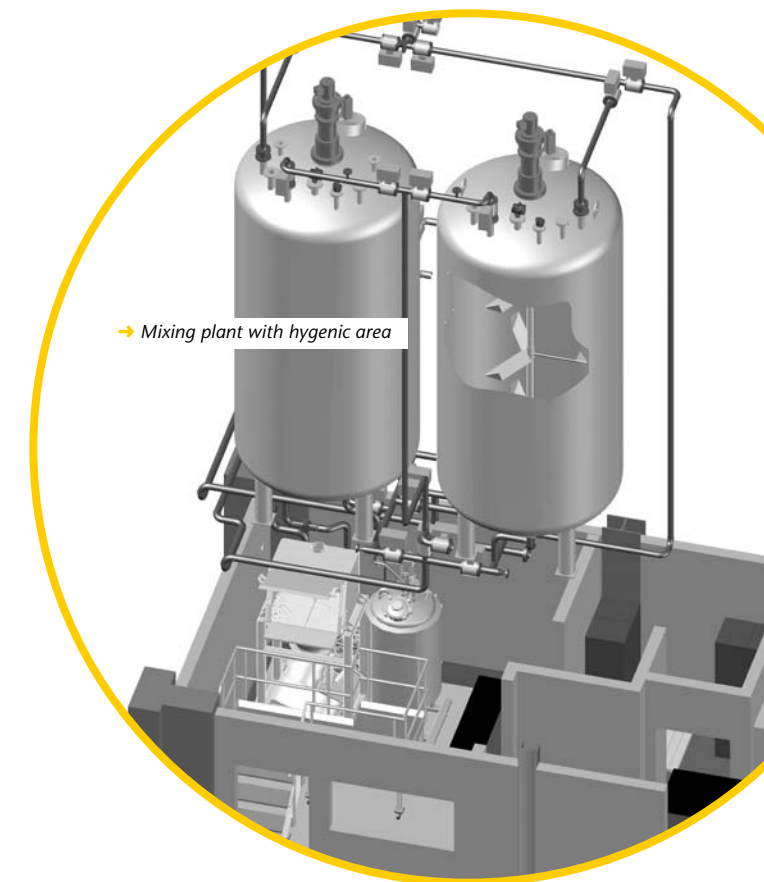
Powders as well as high viscous additives can be inducted under inert conditions and without building up agglomerates. The system ensures immediate and complete wetting of the additives, directly into the liquid stream.

**Flexibility**

The modular structure of the dosing and control unit allows process-specific adjustments for each application. Therefore even small batch sizes can be produced.



Mixing time reduced by up to 90% because of continuous induction



Hand washing and hand disinfection

Hygiene zone – supplementing additives

Operator's workstation

Melting up the additives

