

WHAT IS THE BEST WAY TO ADD **FRUIT PURÉE?**

USING DRUMS – THE BEST PRACTICE

When you get to a certain point in production and you're using AFP Aseptic Fruit Purees you will start to order drums. They are a bit tricky to deal with if you have not used them before. At this point the usage of a pump will be necessary to empty the drums in the most cost-effective way.

AFP recommends Flux Progressing Cavity pumps that are designed to provide years of pulsation-free pumping action and also minimize the presence of oxygen when pumping.

- No more scooping or pouring!
- Minimize potential for contamination!
- Decrease risk of personal injury!
- No more heavy boxes!
- Happier workers!
- Smooth & gentle pumping action!
- No tools required for tear-down!
- Easy to clean - only 4 moving parts in contact with liquid!
- Extremely portable at only 25 lbs!



LET'S TALK PUMPS

There are three types of pumps that you will typically find in any beverage manufacturer. There are centrifugal pumps and diaphragm pumps. A centrifugal pump is powered by a motor which requires electricity. A diaphragm pump is powered using compressed air. There's also a third type called Progressing Cavity pumps that are designed to provide years of pulsation free pumping action. While all of them will get the job done, we go with the Flux Progressing Cavity Pumps. A centrifugal pump is not ideal for adding fruit puree because it will easily cavitate (lose flow due to an empty pump). It also allows more dissolved oxygen into the liquid because sometimes the mechanical seal will leak.



If you want to know more about Flux Progressing Cavity pumps, fill out the short form below and our friends from Flux Pumps will contact you shortly.

[CLICK HERE!](#)