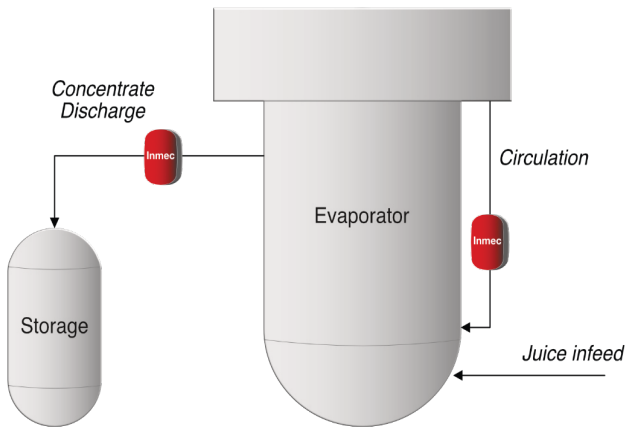


Evaporator Process

Evaporation processes are common and critical in different stages of Food and Beverage manufacturing. Juice concentrate and Syrup Evaporator efficiency can be a substantial cost factor in the overall factory economy.



Inmec G2-Sensor

Brix measurement And control

Brix measurement and control is used to significantly enhance the Juice concentrate and Syrup evaporation process. Accurate Brix control enables lowered energy costs, high yield and improved Juice and Syrup product quality.



To achieve the desired benefits, top-notch stability is required from the measuring device. The measurement data produced by the sensor must remain stable over a long term and withstand the challenges posed by severe process conditions. The Inmec Sensors can be calibrated to provide reliable measurement data of total solids of the evaporated product, not just Sugar content.

Why Total Solids Data is important?

Total solids contain both dissolved and suspended solids, like juice pulp or fruit particles in syrups and jams. To ensure high product quality and desired consumer experience, it may be necessary to control both components of the product.

Achieved Benefits

- Consistent product quality
- Improved Yield
- Lowered energy costs
- Minimization of environmental impacts
- Increased production efficiency

Inmec G2 °Bx-Sensor for 2" line

- Precise measurement resolution
- Stable operation without frequent recalibrations
- Applicable for a wide range of evaporators
- Plug and play functionality
- Calibrates for Sugar Brix or Total Solids