

## Certa solves the challenges of butter transfer

- Viscous handling capability cuts energy consumption
- Butter quality maintained

**At a standard, chilled temperature, butter forms a high density, solid mass, making transfer for packaging extremely difficult.**

Most pump technologies cannot handle such high viscosities so the butter is heated to reduce its viscosity and enable it to be pumped, then quickly cooled again to prevent deterioration in quality

The heating and cooling process is both time and energy consuming, with risk to the final product quality, therefore creating additional costs to the dairy producer.

Sine pumps can handle high viscosity product like butter without extra production steps. One pump now transfers butter at fridge temperature, with no loss in performance but with many additional benefits to the process.

- Energy saving
- Time saving
- No loss in performance
- No shear thinning

Certa is certified EHEDG Type EL Aseptic Class 1, so sterility is maintained during the butter transfer and packaging process. Eliminating the additional heating and cooling process increases profit due to lower manufacturing costs.

Following successful trials, one of the world's biggest dairy processing equipment manufacturers has chosen MasoSine pumps as an OEM solution for their complete turn-key butter making machines.

*To learn more about our solutions for your applications please contact your local sales company:*

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