



Frimesa maintains yogurt viscosity and reduces additive costs

- Low shear handling cuts viscosity losses
- Reduced manufacturing costs

A major Brazilian yogurt manufacturer has successfully shown that Sine pumps reduce yogurt viscosity losses on average by more than 20%, compared to progressive cavity (PC) pumps in the same duty.

During transfer with their previous PC pumps, Frimesa noted that the viscosity of the yogurt was breaking down during transfer, necessitating the use of additives to retain the thick and creamy quality. This was adding a further process and extra cost. When trials of a MasoSine pump were conducted, viscosity loss was dramatically reduced. Instead of the 41.2% loss experienced with the PC pump (850 cP down to 500 cP), the Sine pump only lost 2.4% (850 cP down to 830 cP) - an improvement of 330 cP. A large improvement was also witnessed on a thicker product. This time an improvement of 650 cP.

Changing yogurt transfer to Sine pumps has led to a reduction in the amount of additives used at

Frimesa, lowering manufacturing costs and resulting in product quality improvements.

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