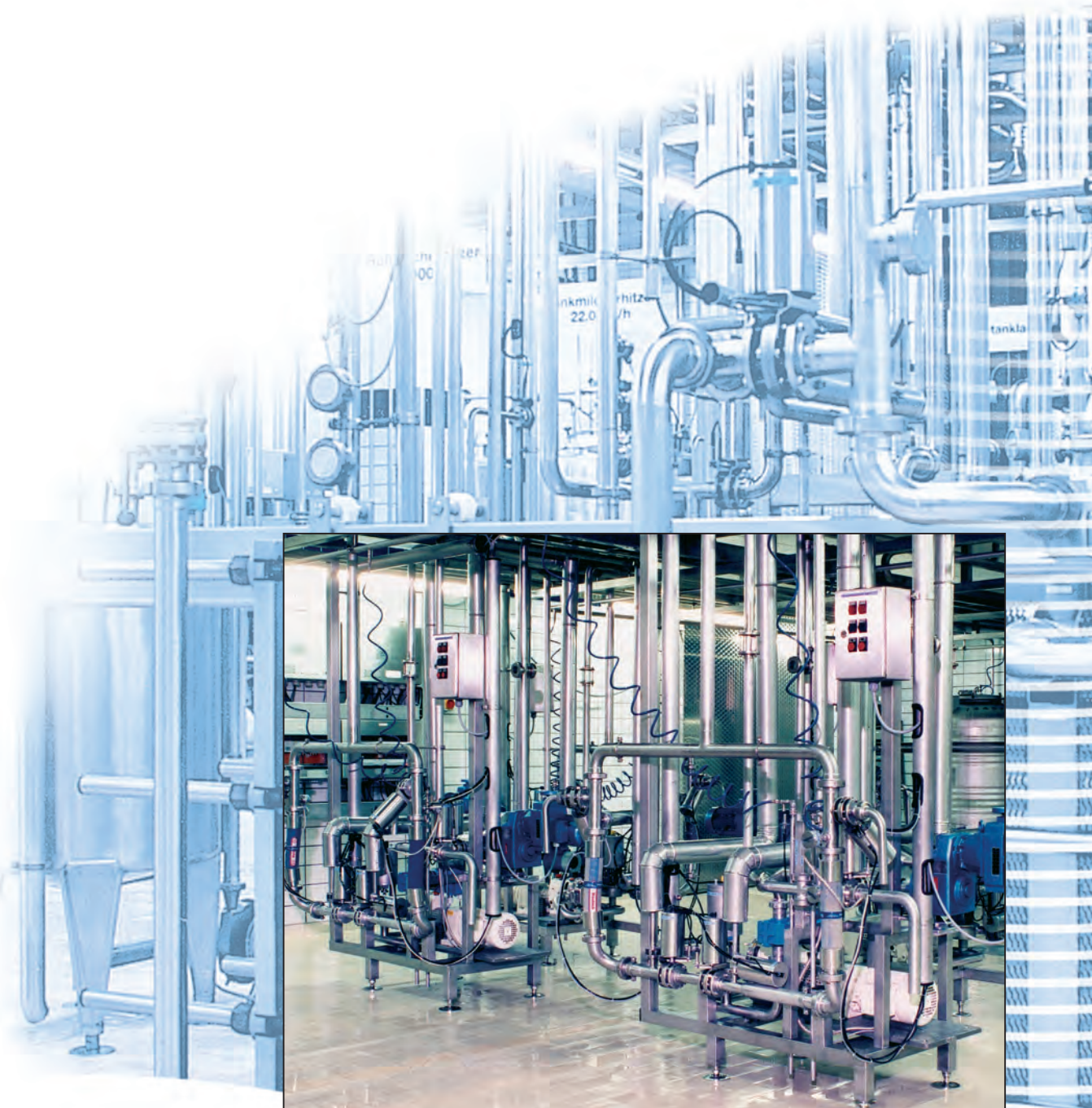


# Aseptic Fruit Mixing Station

for the continuous production of stirred fruit yoghurt



TDS

Tuchenhagen Dairy Systems

The aseptic Fruit Mixing Station is used for the continuous, aseptic production of stirred fruit yoghurt. The fruit preparation is supplied in containers as a sterile product. The heat-treated yoghurt, as a white mass, is conveyed to the mixer from the ripening tank farm.

A precision ratio control assumes the dosing of the fruits. In a next process step, the fruit yoghurt is mixed in a dynamic mixer and immediately sent to the filler lines. For a continuous production of the fruit yoghurt, the Fruit Mixing Station has two separately sterilisable couplings for the connection of fruit containers.

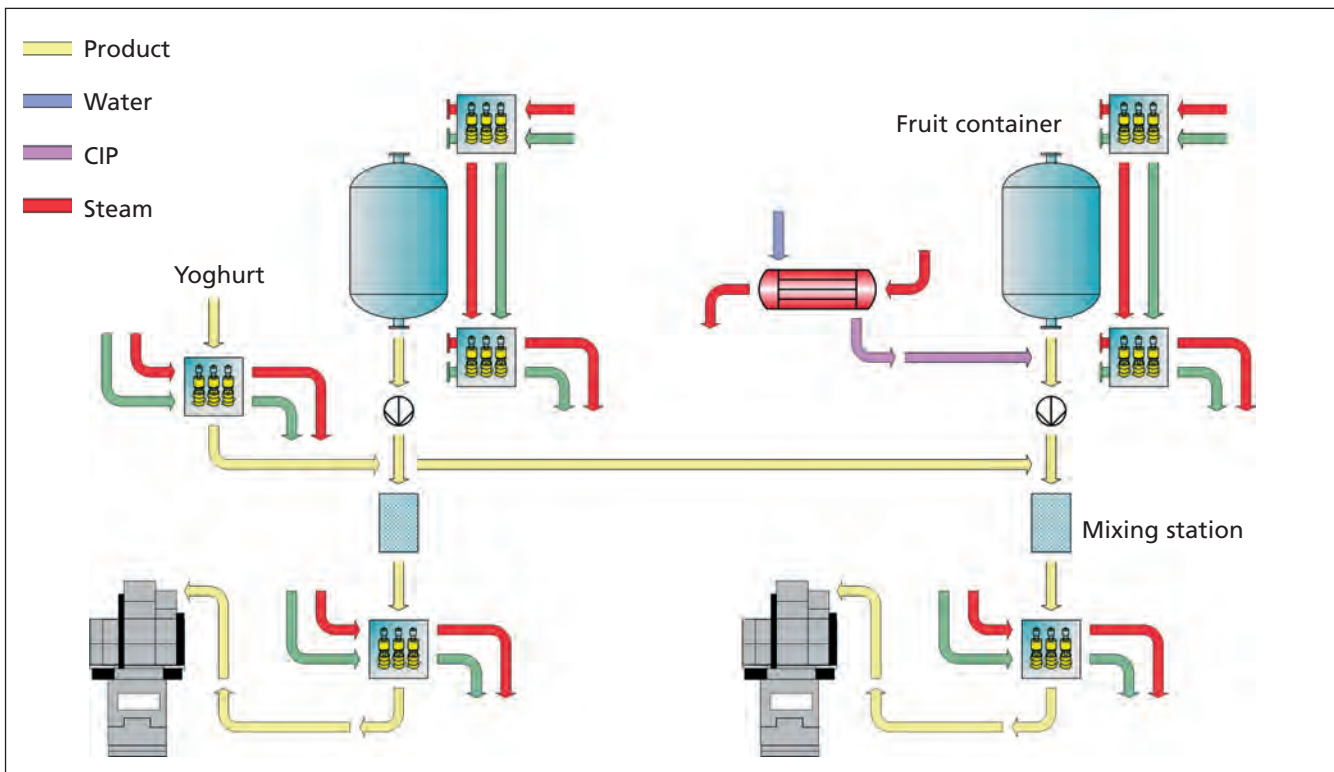
**Advantage: aseptic concept**

Prior to each production start, the Fruit Mixing Station is completely sterilised and blown out with sterile air. The specifically designed mixer is equipped with a rinsed mechanical seal. The temperature control at all interfaces is a matter of course for aseptic plant design.

The couplings for the fruit containers as well as their connections and positions are permanently monitored and sterilised anew prior to each production start.

**Advantage: complete pre-assembly**

The aseptic Fruit Mixing Station is pre-assembled on a base frame as a unit ready for connection. The complete pre-assembly minimises the assembly work on site and conforms in this way fully to the requirements of hygienic design.



Principle flow scheme of an aseptic Fruit Mixing Station



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