

## DOSING OF FOOD ADDITIVES



# PRECISE DOSING FOR THE FOOD AND BEVERAGE INDUSTRY

## Hygienic solutions for consistent quality and maximum product safety

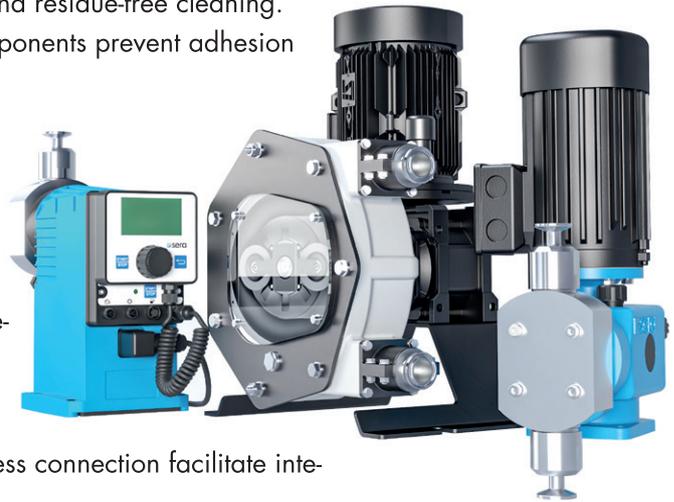
The precise dosing of liquid food additives such as sweeteners, colourings, preservatives, enzymes or vitamin solutions is crucial for consistent product quality and compliance with recipes in the food industry. Hygienic dosing ensures product safety, minimises losses and reduces contamination risks. At the same time, all components used must meet the highest hygiene standards and be approved for use in the food and beverage industry.

## Challenges in the dosage of food additives

- Inaccuracies or fluctuations during the dosing of food additives can lead to poor product quality and deviations between different batches.
- Dead spaces and surfaces that are too rough make it difficult to clean and disinfect the components.
- Dosing pumps that come into contact with food must be able to withstand high temperatures during cleaning and disinfection.
- All components that come into contact with the medium must be food-grade and comply with legal requirements.
- The wide range of additives used in the food industry results in different dosing requirements. Food additives vary in density, viscosity and rheological properties. The requirements for variability and precision also vary.

## Hygienic pumps from sera – the solution for individual applications!

- **Hygienic design:** Dead space optimised design for easy and residue-free cleaning.
- **Surface finish:** Smooth, electropolished stainless steel components prevent adhesion and facilitate cleaning.
- **Material conformity:** Food-grade materials in accordance with Regulation (EG) 1935/2004, Regulation (EG) 10/2011 and FDA.
- **Safe process connection:** Choice of Tri-Clamp connections or milk pipe screw connections for maximum hygiene.
- **Recipe adaptation:** Large adjustment ranges enable recipe-dependent dosing quantities.
- **Low shear forces:** Peristaltic pumps enable gentle conveyance of the medium.
- **Process integration:** Flexible connections and secure process connection facilitate integration into existing production systems.
- **Media diversity:** Dosing of highly viscous and solids-laden media with sera peristaltic pump.



## Your contact persons



**Frederik Amrhein**  
Teamlead – Food & Beverage  
+49 5673 999-1870  
f.amrhein@sera-web.com



**Marco Stübener**  
Sales Account Manager  
+49 5673 999-1845  
m.stuebener@sera-web.com