

# Application Report

Applications for the Fristam Shear Pump and Powder Mixer in the dairy.



- Shear Pumps -

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Applications:	<p><b>Emulsifying oil in milk:</b></p> <p>Sam dairies are making cheap products for supermarkets. For this product the natural fat in the milk will be exchanged by vegetable oil. As we have very good experiences with using the FSPE only, we tried to feed oil by our Mixer (FZ 20 7,5 kW and FPM 353 / 11 kW with capacity of the 20 m<sup>3</sup>/h. The FPM was working with low noise level. The mixed milk was after 48 hours also stable. On 25 m<sup>3</sup>/h the noise level was higher, but not intolerable.</p> <p>The fat balls in the emulsion are mostly smaller than 1 µm, but we can observe single balls up to 15 µm. In the natural milk the fat balls are smaller than 2 µm, but some balls were closed together. We cannot see bigger balls, than 2 µm. By the production of "cheese similar product" the emulsified oil was good included in the milk structures and not to find in the whey.</p> <p>Next test will be made with hot milk.</p>
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Ready mix.

Please contact us for additional information and your experience.

Best regards  
Andrzej Gliwiak