

HOW TO ENSURE CONSTANT PRODUCT QUALITY AND SAFETY IN HYGIENIC APPLICATIONS?

In industries such as food, pharmaceutical, cosmetics, biotechnology, the safety and protection of the consumer become extremely important. Today, the major problem of an industrialist is to manufacture his products, without, or with the least possible harmful micro-organisms.

Manufacturers face numerous constraints:

- To constantly monitor and prevent **product variations**
- To obtain **a better end-product quality** and consistency
- To improve hygienic design, enhancing cleanability **to decrease the risk** of biological, physical and chemical contamination
- To control and enhance product **safety for customers**

For the excellence of:

- Amino Acids
- Cheeses
- Concentrated milk
- Enzymes
- Fish extract
- Flavors
- Gelatins
- Gels
- Ice Creams
- Lotions
- Meat extract
- Oils
- Pastes
- Powder milk
- Sauces
- Skincare
- Starches
- Yeasts
- Flavors
- Toothpastes

MIVI Hygienic: THE ONLY EHEDG CERTIFIED VISCOSITY SOLUTION



- Any viscosity range possible
- Temperature: up to 135°C
- Pressure: up to 16 bar
- Material: 316L SS (with electropolish finishing)
- Ingress Protection : IP67
- EPDM O-ring, with FDA certificate
- Mountings: size N process connection on VARINLINE® System housing. From DN 40 or OD1 1/2".



For technical details, see MIVI leaflet ref. 134.

Let us help you find the best match for your process by **contacting Dr. Philippe Burg** at: PHB@sofraser.com