

CANDY - CARAMEL FOR A CANDY BAR

INDUSTRY:

CARAMEL FILLING

PRODUCT:

Measure the °Brix of Liquid Caramel in a Pipe

APPLICATION:

This is a Continuous Process with our System being used for Closed Loop Control and Visual Monitoring.

DESCRIPTION:

There are quite a few Candy Products that contain Caramel Filling. There are also several Candy Products that are 100% Caramel. For each of these Products, the customer makes a Caramel Product with very high solids content.

The customer would like to measure and control the °Brix of the Caramel Product During Production. An Evaporation/Temperature Process is used to control the °Brix. The higher the Temperature of the Evaporator, the Higher the °Brix of the Caramel.

BENEFITS:

COST SAVINGS

By controlling the °Brix of the Caramel, the Customer can save Money by producing a product, which is still in Spec, but contains more water. Since the Caramel is more expensive than the Water, the customer sees considerable savings.

With good Closed Loop Process Control, the Caramel is more consistent. This lower variability allows for better control of the Evaporator and an improvement in Production Efficiencies.

QUALITY

By using the HK Microwave System to Control the °Brix of the Caramel, the Quality of the Final Product is improved because the Variability has been reduced. This reduces the Variability of the Final Product.

+/- 0.2 % is possible with a very good Calibration Curve.

REPEATABILITY

88 to 94 °Brix

MEASURING RANGE

HK EQUIPMENT:

HK1-M IN LINE WITH 3A SPOOL PIECE

