Beverages Department

FRUIT JUICES AND NECTARS

In fruit juice production plants, the chemical-physical analyses carried out by continuous "ON LINE" analyzers are aimed at automatic regulation of the parameters analyzed.
In the last few years, we have developed different "ON LINE" analyzers, that concern different points of the production process of the beverages and fruit juices sector.
A juice production plant can be represented as shown in the figure below.

PROCESSES INVOLVED:

Treatment of water

For the control and dosing of the softening and chlorination products, the automatic **AT-02** titrator is used**.**
The analyses currently inserted include: **pH, alkalinity (2P-M), hardness and residual chlorine**.

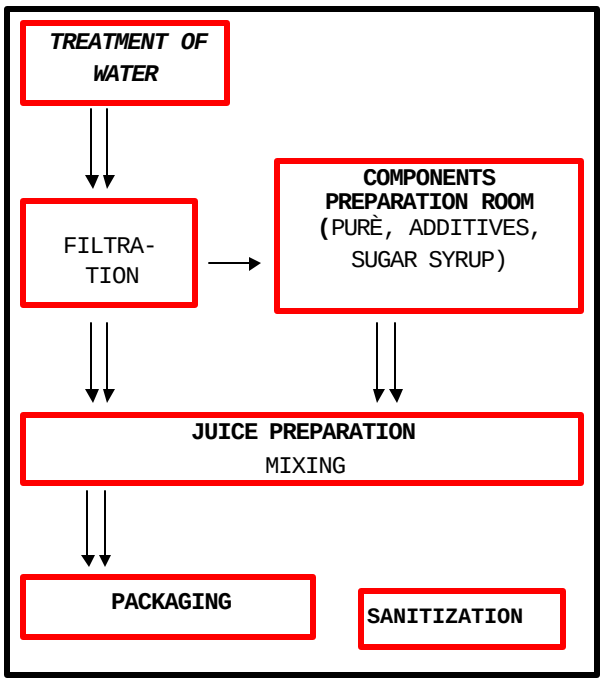
Components preparation room

The **UR20** refractometer is used for automatic regulation of the continuous dissolution of sugar to measure the **brix degree.**

Plant for juice preparation, mixing

In the preparation of juice or nectar, to control mixing of the components:

- The **UR20** refractometer is used for measuring the brix degree,
- the automatic **AT02 titrator is used** for measuring **pH, total acidity and the Formal No..**



Sanitization plant

- to measure the % of soda in the sanitizer and rinse water - the mod. **RM-00** conductivity and pH transmitter indicator receiver, with automatic calibration of sensors by means of automatic recognition of standard solutions;

measuring the conductivity (mS):

- multi-electrode, antifouling probe, suitable for operating at a temperature of 120 C and pressure of 6 bar.

measuring the pH:

- pneumatically removable probe holder, combined electrode, programmer for measuring and washing phases