

MARKETING INFORMATION

Applications in the FOOD sector

*Beverages Department***MINERAL WATERS**

In mineral water bottling plants, the chemical-physical analysis carried out by continuous "ON LINE" analyzers is aimed at monitoring the parameters indicated on the label and the automatic regulation of the products added (V/V or g/l of **CO₂**).

In the last few years, we have developed different "ON LINE" analyzers that concern different points of the production processes of the mineral waters sector.

A mineral water bottling plant can be represented as shown in the figure below.

PROCESSES INVOLVED:***Analysis at the Source***

For the registration and alarms of parameters required by standards such as: pH, μS , $^{\circ}\text{C}$, turbidity, alkalinity, acidity, etc.

The analyzers used may be:

- the RM-00 series for pH, conductivity (μS) and $^{\circ}\text{C}$;
- the UT-02 turbidimeter
- the automatic AT-02 titration for other parameters

Degassing and saturation plant

The BAS-01 system is used in the preparation for controlling the mixing of ingredients:

- **the IB-04 analyzer**, for measuring the **V/V of CO₂** the **automatic regulation** system, for dosing by injection as well as by saturation pressure
- The remote control and data acquisition systems Called the MULTILAB and DATAMAS

Sanitization plant

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

measuring conductivity (mS): multielectrode probe, antifouling, suitable for operating at a temperature of 120 $^{\circ}\text{C}$ and pressure of 6 bar.

Measuring the pH: pneumatically removable probe holder, with combined electrode, programmer for measuring and washing phases.

