TECHNIBLEND

LEADERS IN BEVERAGE PROCESSING TECHNOLOGY

Helping Make Beverages to Serve the World

S&P
SYSTEMS & PROCESS

LoDO DEAERATION TECHNOLOGY

The series of TechniBlend LoDO (Low Dissolved Oxygen) deaeration systems include spray-diffusion vacuum systems, membrane deaeration systems, and N_2 gas sparging systems. All the solutions are proven to efficiently and effectively reduce air and oxygen content in water, ingredients, syrups and finished beverages.

Dissolved oxygen levels below 0.5ppm can easily be achieved and will generally help improve product shelf-life, overall filling performance, and improve carbonation and gasification processes.

LOW DISSOLVED OXYGEN

TechniBlend's new LoDO deaeration technology allows beverage producers to easily, cost effectively and significantly reduce their finished product Dissolved Oxygen (DO) levels.

Engineered "no foam" liquid flow technology combined with proprietary gas sparging technology is designed to eliminate air and oxygen from both water and liquid ingredients or syrups helping achieve reliable and consistent DO levels of < 0.5ppm in finished products.

These previously unattainable low Dissolved Oxygen levels provide beverage producers with many new advantages, such as: extended product shelf life, reduced foam at the filling machine, higher filling speeds, and the ability to run warmer temperatures all delivering cost savings and efficiency gains for today's beverage producers.

BEVERAGE BLENDING SYSTEMS

The industry-recognized TechniBlend TB-200 series blending system is an innovative and technologically advanced beverage blender designed to blend a wide ratio of water and syrup into finished beverage by measuring Brix or Blend Ratio in real-time. Reduce changeover time, increase product quality, improve yield, and deliver industry-leading energy and water sustainability.

BATCHING & BLENDING SOLUTIONS

TechniBlend batching & blending systems are designed to quickly and easily batch and blend multiple streams of multiple ingredients by utilizing a wide range of cutting-edge powder dissolving, injection and dispersion technologies.

The systems are engineered with industry leading ergonomic and efficiency focused designs, while also delivering precise blending & batching accuracy and final product quality control, best-in-class product and ingredient yield, variable speed blending, and unequalled energy and water sustainability. All systems utilize state-of-the-art PLC process automation and controls to simplify ingredient and recipe management while assuring, tracking and reporting real-time product quality.

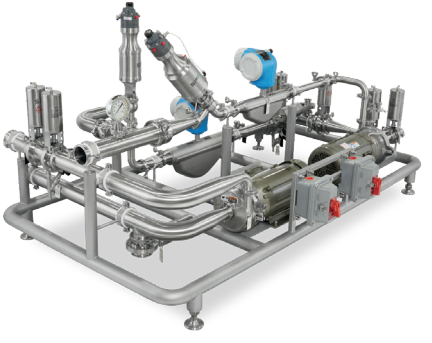
PROCARB™ CARBONATION SYSTEMS

ProCarb systems employ TechniBlend's unique and proven gas injection and mixing technology to ensure CO_2 and other gasses are optimally dispersed and absorbed in beverage. Precise, PLC controlled digital flow-meters measure gas and liquid flow to control injection very accurately. Automatic pressure control guarantees carbonation levels and saturation pressures are always achieved for optimal product stability and quality. All ProCarb Inline Carbonation systems are easily upgradeable to also Nitrogenate beverages, such as: beer, cider, kombucha, and other beverages.

ProCarb technology is based on extensive research, development, and the science of how CO_2 and N_2 is absorbed into the product. TechniBlend has successfully combined this know-how with world class beverage processing and control technology into a reliable, easy to use, carbonation and nitrogenation solution.

HIGH-PROOF ALCOHOL CUT SYSTEM

The TechniBlend High-Proof Alcohol Cut/Blend system is a high-speed, very precise, fully-automatic system capable of processing 5,500 gallons (tanker load) of 95% ABV alcohol/spirits at speeds of 1 – 3 hours or less. The system allows beverage producers to meet Class 1, Division 1 or 2 explosive zone regulations by automatically cutting alcohol to less than 20% ABV allowing for safe, onsite storage prior to final beverage production.



FLASHPAS PASTEURIZATION SYSTEMS

TechniBlend's state-of-the-art HTST (High-Temp, Short-Time) FlashPAS Pasteurization systems utilize industry proven know-how, combined with TechniBlend technologies such as; Automatic PU (Pasteurization Unit) control, Multi-Hold-Time flexibility, and comprehensive PLC automation and real-time data monitoring to give beverage producers the throughput and quality assurances they require.

CIP ON-DEMAND TECHNOLOGIES

TechniBlend CIP On-Demand systems are simple, engineered, and reliable Clean-In-Place solutions designed to provide best-in-class CIP results with state-of-the-art chemical detection and process control technology. CIP chemicals are quickly and homogenously injected which reduces long "getting up to strength" times. Advanced instrumentation ensures that target chemical concentrations are within spec, that target temperatures and flow rates are maintained, and that comprehensive CIP data is monitored and readily available.

CIP On-Demand technology can also be directly integrated into TechniBlend process systems and complete plants to help reduce the size of the CIP loops and significantly reduce CIP times, thereby also reducing chemical usage, water usage and energy consumption. Since most beverage producers changeover more frequently than ever before, CIP On-Demand represents a true opportunity for producers to save water, chemical, energy, time and money.

PROMACH®

TECHNIBLEND

Technically Better.

TechniBlend provides the beverage industry with technically advanced and technically better beverage processing systems and solutions.

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