

# BEVERAGE SOLUTIONS

PROCESS SOLUTIONS

BEVERAGE

# HAFFMANS' QUALITY CONTROL SOLUTIONS FOR BEVERAGE PROCESSING EXCELLENCE

## CHECKING BEVERAGE QUALITY SINCE 1947



Pentair Haffmans develops, supplies and supports quality control equipment that is backed by professionals with extensive process knowledge. Whether you are upgrading to more advanced technology or planning a major expansion, we have the quality products to serve you today and in the future. Pentair Haffmans' laboratory, at-line and in-line quality control equipment covers all the important aspects within the quality control chain for soft drink and other beverage production. Our product portfolio includes instruments for measuring carbon dioxide  $(CO_2)$ , oxygen  $(O_2)$ , air, alcohol/extract, and turbidity as well as for monitoring processes such as pasteurization and bottle washing. As a multinational company with a strong focus on innovation and customer satisfaction, Pentair Haffmans has a presence in more than 150 countries.

#### NON-INVASIVE CO, MEASUREMENT



## **BEVERAGE TRENDS**

Carbon dioxide as an ingredient and preservative has been a part of carbonated beverage production since its inception. Consumer trends toward natural, vitamin enriched, preservative-free beverages are driving changes in beverage processing. As a result,  $O_2$  measurement is needed for juices, functional beverages, bottled water, cold press beverages, isotonics, and dairy blends for color degradation, content, taste, shelf life, and spoilage concerns.

Pentair Haffmans' proven technology delivers superior solutions for  $O_2$  and  $CO_2$  management to the beverage sector. Our  $O_2$  measurement technology provides accurate and precise  $O_2$  measurements down to 0-2000 parts per billion. We have packaged this technology for use throughout a beverage plant for quality inspection, validation, process monitoring, and control for HAACP and food safety.



#### CO<sub>2</sub>-Selector

The  $CO_2$ -selector offers non-invasive, selective  $CO_2$  package measurement. Using laser-based technology means no contact with measured medium and no wasted product. Results are temperature compensated and delivered in 5-10 seconds. No moving parts results in minimal maintenance. The system can be used with both glass and PET bottles. The results are not impacted by other gases in the headspace such as  $O_2$ , nitrogen and hydrogen.

#### **Key Features**

- Non-invasive measurement
- No product loss
- Fast repeatable measurement

#### IN-LINE CO2& O2 MEASUREMENT

A quality beverage can be defined as one that consistently meets specifications. To ensure this in each step of the production process, starting with the raw materials, through production to the analysis of beverage samples, control is crucial. With Pentair Haffmans' guality control solutions you will raise your plant's overall performance.

#### In-line O, Gehaltemeter, type OGM

Install the OGM in the production process where the determination of the dissolved oxygen (DO) content is critical to the product's quality. The in-line O<sub>2</sub> Gehaltemeter combines high accuracy with excellent measurement stability.

#### In-line CO, Meter, type AuCoMet-i

The In-line CO, Meter, type AuCoMet-i, sets standards in terms of quality, handling and ease of maintenance. It enables a fast and accurate determination of the CO<sub>2</sub> content based on the internationally standardized method of Henry's Law. In addition, the AuCoMet-i can easily be extended with an O<sub>2</sub> sensor. Pentair Haffmans' optical 0, measurement technology provides better response times than traditional 0, measurement instruments, and does not require frequent calibration. With the AuCoMet-i both, CO<sub>2</sub> and O<sub>2</sub> measurements, can be done independently.

#### ANALOG CO, MEASUREMENT

#### Analog CO, Gehaltemeter, type GMT

Our first generation analog gehaltemeter provides quick accurate and affordable CO, measurement without having to shake the sample repeatedly prior to obtaining a measurement. The operator simply draws a sample and pulls a lever to activate the measurement cycle.



GMT

#### AT-LINE/LAB CO, & O, MEASUREMENT

#### CO<sub>2</sub>/O<sub>2</sub> Gehaltemeter, type c-DGM

Get flexibility and value from the c-DGM with one device for CO, and O, measurement - up to 10 product types. In addition, you'll benefit from lower maintenance and cleaning costs, because service is needed for just one device. Assure that your beverage tastes as great right after packaging as well as in a couple of months

#### O, Gehaltemeter, type o-DGM

The o-DGM is the ideal solution to audit DO levels and troubleshoot where the O<sub>2</sub> pick-up is occurring in the process. The portable O<sub>2</sub> Gehaltemeter uses advanced optical technology, which results in reproducible reduction of product losses.

#### Intelligent CO, Gehaltemeter, type i-DGM

The Intelligent CO<sub>2</sub> Gehaltemeter provides fast, accurate and reproducible CO measurement. It enables a fast and accurate determination of the CO<sub>2</sub> content based on the internationally standardized method of Henry's Law. Get across the board savings with a lower investment cost - one instrument for different product types, reduced beverage loss, less labor, and low maintenance.

#### Inpack TPO/CO, Meter, type c-TPO

The innovative Inpack TPO/CO, Meter offers a novel method for measuring Total Package Oxygen (TPO) based on a differentiated measurement of Head Space Oxygen (HSO) and DO from a single package. This enables pin-pointing the source of the O<sub>2</sub> in the package so that proper actions can be taken to optimize the filling process.

The multiple routine determinations of TPO and CO<sub>2</sub> are fully automated. Up to 100 different product types/packages can be programmed and easily selected. The instrument is suited for the most common sizes of bottles and cans.

#### SAMPLING

#### ISD

The user-friendly Inpack 2000 Sampling Device, type ISD, is a robust instrument for sampling beverages from bottles and cans without air intake. It can be used for the determination of DO content when used in combination with a DO meter such as the c-DGM.









c-TPO





#### FOOD & BEVERAGE

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