

FLAVORDOSE®

The art of dosing additives

- Economical
- Efficient
- Reliable



FLAVORDOSE® can deliver additives to your beverage with high precision and speed.

FLAVORDOSE® can be easily retrofitted on your bottle and can filling line.

FLAVORDOSE® will measure each dose delivered into your beverage.

FLAVORDOSE® includes:

- Dosing head(s)
- Process skid
- Optional Mini-CIP station



Your benefits:

- Eliminate flavor carry-over
- Maximize filler output
- Reduce operation costs
- Reduce energy consumption
- Reduce cleaning time and chemical consumption
- Increase flexibility
- Increase efficiency for small batches
- Easy and user-friendly operation
- Easy to maintain and service
- Measure the volume of each dose



designed by

 **VacuumBarrierSystems**

Specifications list FD:	
Features	Specification
Dosing:	
Maximum discrete dosing speed (cpm)	Up to 1500 cpm (90.000 cph)
Accuracy by dose volume	max +/- 3 %
Dosing time increments	Microseconds
Capillary dose outlet nozzle	Standard. Specific pattern for bottle and can applications
Long life electrical dosing valve	Standard
Multiple dosing heads for increased dose volume	Optional
Encoder based synchronisation with filler speed	Standard
Hygienic design dosing heads	Standard
Stainless steel 1,4401 (AISI 316L) base material for all food contact parts	Standard
Quality control:	
Volume measurement of each dose speed (cpm)	Up to 1500 cpm (90.000 cph)
Closed loop dose volume adjustment	Standard
Automated reject signal	Standard
Reject rate	< 0,1% under stable filling conditions
Controls:	
Beckhoff CPU and HMI	CPU CX + HMI 15.6" (366 x 768)
Remote access module	Standard
Communication platform	Ethernet (other platforms optionally available)
Recipe storage	Standard
Real-time graphical user interface	Standard
Process skid:	
Automated flavor/additive supply from IBC or canister	Standard
Dual suction lance for automated IBC/canister switch over	Optional
Automated recuperation of unused flavor/additive	Standard (typical below 1 l)
GN ₂ /compressed air filtering for product contact	ISO 8573 - 1:2010; + 0,2 µm autoclavable filter
Hygienic, fully self drainable design	Standard
Stainless steel 1,4401 (AISI 316L) base material for all food contact parts	Standard
Enhanced elastomer material for flavor contact	Standard
Cleaning-In-Place (CIP) ready	Standard
CIP cups for dosing heads	Optional
Validated to eliminate flavor carry-over by SGS	Standard
Supply station for cleaning and disinfecting (optional):	
Automated cleaning/disinfecting mixture preparation from canisters	Venturi
Electronic dosing pumps for mixture preparation	Optional
Fully embedded signal exchange with FLAVORDOSE®	Ethernet
Recirculation CIP pump, incl flow sensor guard	0,4 to 4 m ³ /hr
Internal heat exchanger	12 kW
Conductivity and temperature measurement	Standard
Sampling valve	Standard
Automated reporting of cleaning parameters	Standard