

# IMPROVED CONTROL OF CIDER QUALITY

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## CONVEYED PRODUCT

- Colors
- Acidity regulators
- Sweeteners

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## KEY SPECIFICATIONS

- Accurate dosing and control
- Easy calibration and maintenance

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## COST SAVINGS

**LABOR COSTS ON  
MAINTENANCE AND  
CALIBRATION**

**DOWNTIME REDUCED**

**SPARE COSTS  
REDUCED**

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## PUMP TYPE

MDC range

## BACKGROUND

The process of making cider and cider products depends upon accurate dosing of ingredients to produce the correct flavor and color profile for each product from variable raw materials. Heineken in Hereford produces 65% of the cider sold in the UK and wanted to make improvements to their ingredient dosing to ensure high product quality.

## TASK

To replace the existing diaphragm pumps which were difficult to maintain and to recalibrate after maintenance due to the pulsating nature of the flow. The pumps were dosing acids, sweeteners and colors over a range of flow rates depending on the product produced.

## SOLUTION

SEEPEX hygienic dosing pumps deliver all the ingredients required, even those with a higher viscosity, directly into the product pipeline. They have eliminated the problems caused by sticking ball valves and the high maintenance requirements of diaphragm pumps. Due to the low pulsation, flow calibration is easy; the required addition rates are set centrally and controlled by flow meters in the discharge pipework. Changes to the flow are made using a variable frequency drive to increase or decrease the pump speed, which is directly proportional to dosing rate.

Dosing control and accuracy has improved so much that, after the first installation, Heineken replaced all the remaining diaphragm pumps with SEEPEX hygienic pumps.

## BENEFITS

- Improved flow control – consistent high quality product
- Fewer maintenance interventions – reliable operation
- Easy maintenance and calibration when needed
- Products with a wide range of viscosity can be pumped

