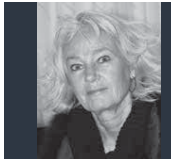


Sustainable Solutions for the Future

SPX FLOW to Highlight its Sustainable Solutions for the Future at Anuga FoodTec 2018



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SPX® FLOW has a long history in serving the Food & Beverage industries with innovative, efficient and reliable solutions that are designed to help manufacturers gain and maintain a competitive edge today and into the future. Its program of continuous research and development helps ensure its precisely engineered solutions meet the challenges faced with changing consumer demands and market pressures.

Focus on four keymarkets

At this year's exhibition, SPX FLOW will focus on four key market and process areas within the Food & Beverage sector: Dairy Powder Nutrition, Dairy & Beverage Nutrition, Dairy & Vegetable Fats and Processed Foods. Using best-in-class technologies, customers will learn about how SPX FLOW solutions can drive efficiency, reduce operational costs and optimize the use of valuable resources while helping them create fresh and exciting new products that will tantalize their consumers. Products and solutions to be highlighted include Anhydro's® evaporation and drying technology specifically designed to protect nutritional value of Infant Formula. This innovative approach to powder drying offers many additional benefits including higher yield of lactose

powder and best in class non-caking permeate powder and functional whey protein powders, as well as technologies to produce other high value protein powder from both animal and vegetable raw materials. The display of technology will be supported by taste samples for customers to try, incorporating bakery foods produced using the Gerstenberg Schröder® bakery range of solutions and dairy products processed using APV membrane technology. Virtual reality displays will further be used to present other key process equipment, such as plate heat exchangers.

New pumps – new standards

WCB UTS pumps use a special non-galling alloy that enables tight clearances inside the pump without risk of seizing. This provides excellent performance and reliability even in applications with low inlet pressure. Based on 60 years of experience in the design and manufacture of PD pump technology, the new Universal 3 Series PD pumps set a new standard in sanitary performance and, using a robust front-loading seal design,

are designed to increased process up-time. The APV Cavitator is an innovative mixing and dispersion technology which harnesses forces from the collapse of controlled cavitation bubbles to provide superior mixing results for even the most difficult solutions and heating of liquids without scale build-up. The Seital® bacterial clarifier is quick and easy to install. Its design and highly effective process control offers users exceptional performance and, with high dynamic stability of mechanical parts, excellent process availability.

Mixing and blending solutions

SPX FLOW offers an exceptional range of proven components, systems and services for the Food & Beverage industry. Our booth will include SPX FLOW's comprehensive mixing and blending products, mix-proof valves, pumps, homogenizers, heat exchangers and separators. Informative animations will also be displayed to help explain product concepts to increase customer understanding of some of the solutions that will help them deliver sustainable production today and into the future. The booth will further include the display of several different automation solution options including SPX FLOW Integrator and a wide range of 3rd party systems to meet varying plant needs. Additionally, informal presentations on the critical area of IT/OT control system security will be made throughout the event as well as a deep into the industry leading automation solutions offered by SPX FLOW, which embrace legislative solutions and engage the IIOT technologies now available.

Service and aftermarket solutions

The comprehensive range of aftermarket services provided by SPX FLOW will also be a key feature of the stand. Complementing both pro-active and reactive strategies, our solutions to customers' maintenance needs will be showcased throughout the show.

We will be introducing a number of newly developed maintenance kits and selection tools to make sure choosing the right parts to secure asset performance is now easier than ever before.

Moreover, customers will be able to see live demonstrations of the innovative, highly advanced and non-intrusive SPX Magnerscan 2 (on-site crack detection) integrity testing technology. Magnerscan 2 enables eco-friendly inspections of spray dryers without the use of gases and liquids. Taking only a short time to complete, this solution can be incorporated into scheduled maintenance routines and have the



APV Cavitator

potential to substantially reduce the risk of product contamination whilst lowering overall production costs

SPX FLOW solutions focus on maximising the use of resources for cost ef-

fective production and environmentally friendly processing as well as supporting process and food safety. Experts will be

on hand throughout Anuga FoodTec 2018 at stand Eo10 F029, Hall 10.2 ■

More information

For more information on SPX FLOW, please visit www.spxflow.com.



FOOD + BEVERAGE

Join us at
Anuga FoodTec – Hall 10.2,
Stand E010 F029



Sustainable Solutions for Tomorrow

As a leading supplier to the food, dairy and beverage industries, SPX FLOW offers a comprehensive portfolio of flexible, cost-effective and sustainable process solutions which play an important role in helping to meet the rising global demand for high quality nutritional products.

Join us at Anuga FoodTec from March 20-23 in Cologne to learn more about our wide range of innovative offerings from highly engineered components to complete turn-key process systems.

Email us at ft.enquiries@spxflow.com or visit us at www.spxflow.com










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