



The Boston Shearmill®

TOMATO PASTE

Lower cost and increase yield of your tomato paste manufacturing process by reworking your pomace.

There is a better way to make tomato paste today: with the energy-efficient [Boston Shearmill](#). Pomace that is normally lost as waste can be milled and reintroduced into the finished product, increasing yield. Coarser paste can be milled to finer finishes with higher viscosity and decreased syneresis.

The type of Boston Shearmill used for pomace rework typically carries three rotor/stator combinations. All the work is done in a single pass. Pomace collected after the finishers can be milled and reintroduced into the juice stream, allowing for

valuable nutrients of the pomace to be reclaimed, increasing yield.

The degree of fineness can be controlled by choosing the grade of head, by varying the tip speed and controlling back pressure. Finishes of 0.060 and finer can be easily achieved. The Boston Shearmill allows you to turn waste into product.

Don't waste it, reclaim it!

Save more by refining your coarse paste with a Boston Shearmill

The Boston Shearmill can also mill finished paste, such as 0.090 or 0.115, down to finer finishes. It will do so in one economical pass; in most cases with a single head machine.

The Boston Shearmill has proven to be the most cost effective way to get the highest yield out of every pound of paste. Its shear action will [raise the viscosity, improve Bostwick, and decrease syneresis](#). High yield coarser paste can be milled into finer

finishes with no loss in product. Work in the remanufacturing phase is done with less horsepower, less aeration, less maintenance, less cost of upkeep than any other milling technology. Rotor speed and residence time can be adjusted to compensate for variances in Brix.

Make Boston Shearmill part of your high yield paste making process

Whether utilized for pomace reclaim or paste refining, The Boston Shearmill comes in various sizes to match your production requirements and increase your yield. They can be cleaned in place and are 3-A compliant (#36-01). All mills comply with the stringent sanitary specifications of the USDA. It is a rugged machine designed for heavy duty and it can be run continuously throughout the entire season.

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