

Applying Admix Equipment & Expertise

to Frozen Pizza Sauce Production

Are you looking for improved yields on your tomato paste?

Cutting your tomato paste with the Admix Rotosolver in-tank mixer produces an incredibly uniform mix normally within 2-minutes or less after all additions.

When combined with the latest in-line brix meters, rapid, automated incredible accuracy is achievable so that you consistently hit your targeted Solids level without going excessively over.

Our customers are also telling us that by utilizing Rotosolver they are finding that they are getting better dispersions and hydrations of their starches and are reducing their starch amounts in many cases.



Are paste commodity prices hurting your bottom line?

Many of our customers are finding that they can buy a courser paste (at lower cost) and utilize the superior milling capabilities of our Boston Shear Pump to reduce the fiber size to the desired level of finer pastes.

Does your sauce need a lower Bostwick / higher viscosity?



When utilizing the Boston Shearmill on Sauce at the correct mill settings, we can usually reduce sauce Bostwick by 18-30%. This allows for a much better final product and allows your formulators to be very creative relative to possible reduction in paste use. If finer texture is not desirable, this milled sauce can be utilized at 75% and 25% of standard course paste can be added back in for texture still reducing Bostwick by 12-20%!



Are your sauce blends really uniform in your hold/applicator tanks?

Your sauce is only good if it remains consistent right up to application. Our line of Rotomaxx hygienic agitators, and unmatched application expertise can have any vessel performing at its best in no time.

Contact Admix to schedule a **plant audit, equipment test** or to learn about an **equipment trial** or **process assurance warranty**.

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