

Technical Services Sheet

Services for the Beverage Industry

Pasteurisation, Carbonation and Filling of Beverages Campden BRI has new facilities for producing a variety of beverages, filling a range of different sized cans, plastic and glass bottles. Our Product Innovation team can help with the **development of new products**; discuss the processing and preservation of the drinks you wish to produce, as well as having on site facilities to carry out a range of tests including **seam assessment, chemical analysis** and **sensory testing** of your products. We offer one to one assistance with one of our experienced Food Technologists. Please contact us to discuss your requirements in complete confidence.

New Armfield HTST/UHT unit

Further extending our range of pilot plant equipment and allowing us to assist companies in a wider range of projects. The installation of this new equipment means that we can flash pasteurise products prior to carbonating and filling using our carbonator or hot filling.



What does it do?

- Interchangeable plate heat exchanger or tubular heat exchanger
- Variable holding tube options available for tubular heat exchanger
- Process temperatures up to 150°C
- UHT throughputs up to 20 litres/hour – ideal for NPD samples
- Pasteurisation throughputs up to 50 litres/hour
- Computer controlled system with data logging system
- Suitable for a range of products including dairy beverages, milk shakes, fruit juices and beverage syrups
- Potential for work with fortified and functional beverages



Armfield Soft Drinks Carbonator

We have invested in a new carbonator which has the facility to produce a wide range of still and carbonated beverages.

What does it do?

- Carbonated and still soft drinks
- Range of filling heads to accommodate a wide range of bottle and can sizes
- Suitable for packing up to 250 units per day
- Computer controlled system to preset carbonation levels and temperature suitable for your requirements

Other facilities for beverage processing



- Liquid nitrogen dosing – to reduce headspace oxygen or provide can rigidity
- Heat processing in a raining water retort to simulate a pasteurisation tunnel
- Advice on processing times/temperatures and heat penetration measurement



What can we offer?

- We have the facilities and the knowledge to develop and produce the products, carry out carbonation testing, processing of the finished product, as well as final product and packaging testing.

Who to contact?

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