

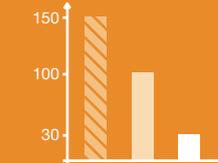
Tetra Almix

High shear injection mixer





Air index



Minimal air incorporation

- Liquid filled mixing tank
- Vacuum technology

■ Blender with hopper ■ Tetra Almix, no vacuum ■ Tetra Almix, vacuum

There is no escape

Underneath the surface at the very bottom of the mixer tank, the powerful high shear mixer of Tetra Almix proves that mechanical engineering plays a vital role in the processing of dairy products. At high speed, the rotor traps liquids and powders in a strong vortex forcing the ingredients through the perforated stator at the optimal shear rate. A perfect end product has just begun to take form.

Designed to deal with the full range of powders, oils and liquids used in the making of modern dairy products, Tetra Almix is a complete mixing solution. It solves any problem of lumping or fat separation to produce a homogenous product of superior quality. And it does the job in the most natural way possible, in a liquid-filled, high turbulent tank, without leaving one ounce of the ingredients unmanaged or clogged.

Safe innovation

As liquid food products continue to get more complex, the first link in your processing line is fast growing in importance. A perfect mixing result grants a higher degree of processing flexibility and safety. With Tetra Almix, your product fulfils the highest

demands for even dispersion and emulsification. In the end, this translates into an optimal production economy, higher quality and greater safety.

Air-free mixing

Tetra Almix also puts an end to the air and foaming problem. By shutting out air the risks are eliminated for good. The basic principle is maximum exposure to liquid in a vacuum environment. Powders fed automatically from silos are injected below liquid surface inside the vacuum-mixing tank for optimal wetting. Liquid additives are also injected below surface and put into full circulation. All ingredients, liquid, powder and oil, can be dosed simultaneously and are exposed to maximum turbulence in the tank before entering the high shear mixer.

Don't be fooled by the design. It's a mean machine

The high shear mixer unit and mixer tank of Tetra Almix are both designed to achieve maximum centrifugal force inside the tank. Working together, they literally beat the ingredients to pieces by creating a controlled turbulence that reaches its climax in the perforated stator.

Tetra Almix combines impressive production output with minimal space and manpower requirements. It's a robust and highly capable mixing solution. Providing unmatched flexibility and reliability Tetra Almix gives you the perfect start to every single production run. And it achieves this thanks to a combination of turbulence, pressure and wetting which is only possible because of the unique mixer design.

Extra high shearing

It's a tough job down at the bottom of the mixer tank. Forcing massive amounts of liquid and powder through narrow stator holes, the high-speed

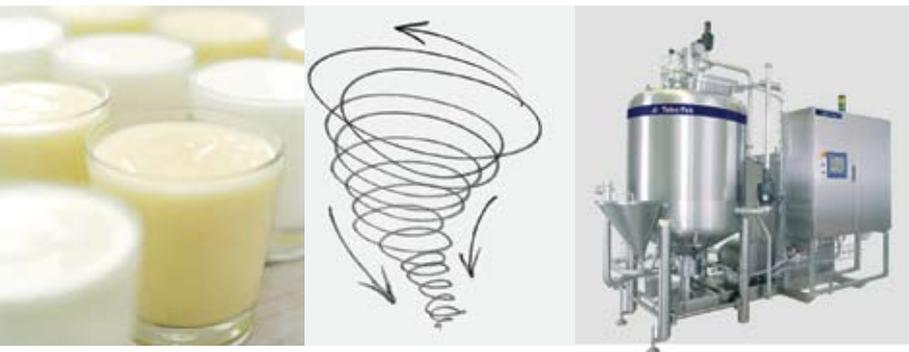
rotor of Tetra Almix plays a key role in the mixing process. The unique design of the rotor and stator enables extra high shear rates for efficient emulsification and full dispersion.

The vortex effect

A camera placed inside the tank would tell you why more and more dairies prefer the Tetra Almix method of mixing. The vortex created inside is extremely effective in action, forcing powders, oils and liquids to mix instantly before entering the mixer head. The vortex enhancing baffel helps to optimise the process.

Safe all the way

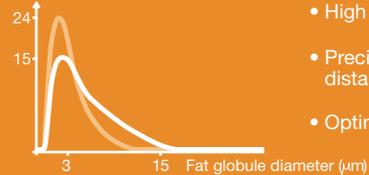
With Tetra Almix, powders and liquids are kept strictly apart until the exact moment of mixing. The closed system enables high powder addition rates in a perfectly safe environment. Vacuum transport and automatic powder dosing from silos, separated from the process hall, ensure trouble-free mixing.



clean
machine.



Volume %
per μm



— Unhomogenised raw milk — Recombined milk produced in Tetra Almix

Efficient emulsification

- High speed rotor
- Precise rotor/stator distance
- Optimized stator design



Find your level of mixing.
Over and over again.



THE ART OF REPEATED SUCCESS

The new dynamics in dairy sales and marketing put high demands on production flexibility. A mixer that says “Yes” to new ideas and “No” to limitations is a good start towards more production freedom and a proactive product strategy.

There are few food products with more daring combinations of tastes, ingredients and clever additions than those in the grocery dairy section. And consumers just love the new crossover trends invading their kitchens and breakfast tables.

Versatility is king

Tetra Almix handles all kinds of dairy products, from recombined milk to value-added liquid products and cream-based products, with precise control. The unique design of the tank and the mixer head enables a mixing treatment that's both efficient and gentle. No matter the product, you enjoy the perfect start to each production run.

With or without vacuum

Each year new powders, oils and additives are introduced to create new product formulas, making mixing increasingly complex. For these products the vacuum mixer is the obvious choice. For less demanding products the mixer without a vacuum is a good alternative – robust and highly productive.

Talking mixers

To support you in the selection of a Tetra Almix suitable for your application, our experts are happy to advise. In addition to mixing, we have specialists trained in other production stages.



Where you are

Tetra Pak support food companies all over the world with innovative processing and packaging solutions.

And we support you. Whatever the project, our experts are there ready to help you find the best and most profitable solution for your business. Please contact your local Tetra Pak representative for more information, or visit www.tetrapak.com.

