

Risk assessment: contamination protection with pressure sensors

FOOD



What happens if yogurt gets contaminated due to loss of vessel pressure?

Vessels for yogurt production are usually kept under a specific positive pressure to avoid the penetration of air which might contain contaminants. If the level is measured with a capillary system, the pressure loss cannot be detected without an additional pressure sensor.

Possible consequences:

- The yogurt in the vessel can get contaminated due to the lack of positive pressure
- Undetected, contaminated product may be further processed, filled and packed before the error is detected in the final quality control

Your possible damage



The entire product value of the production batch may be lost

- » Depending on the vessel size this means up to **50.000 liters of yogurt value lost**
- » Depending on the recipe, other valuable ingredients may become unusable
- » If the defect is only detected after filling, further costs for the process, packaging material etc. will be incurred

The solution



Precise continuous measurement of level and head pressure with the D3 Differential pressure sensor

- » High precision differential pressure measurement with integrated second output for head pressure guarantees an alert signal in any case of lost pressure
- » Easy installation and set-up, also retrofitting for existing plants is easily possible

