

Optimize your production process with RheoStream®
- a process rheometer that offers real-time viscosity measurements.



SAUCES & DRESSINGS

Viscosity matters to elevate the sensory quality and stability of sauces and dressings to perfection.



CHALLENGE

Products like ketchup and mayonnaise are made in batch or continuous processes. Before filling into bottles, the viscosity must be controlled.

Traditional methods of measuring sauce viscosity - like the Bostwick consistometer or Brookfield viscometer, are time-consuming, subjective, and inaccurate. Human error in sample preparation and reading the device can impact the results, leading to inconsistent product quality.

Automation with inline viscometers fails because they do not capture the complex non-Newtonian behavior and lack temperature control.

Precious production time is spent waiting for viscosity measurements.



SOLUTION

On-line instrument - RheoStream® integrates seamlessly into sauces & dressings' production lines, offering real-time measurements without interrupting the manufacturing process.

Real-Time Monitoring - (2 minutes per sample measurement displayed at 3 selected shear rates) enables instant viscosity adjustments.

High Accuracy and Precision - eliminating variations and enabling manufacturers to deliver products with the perfect texture every time.



BENEFITS

Real-Time Quality Control - any deviation in sauces & dressings' viscosity can be immediately detected, allowing for swift adjustments in the production process, to ensure the desired consistency.

Save time, Reduce Waste and Rework - this leads to increased efficiency, reduced costs, and improved overall production output.

Customer Satisfaction - confidently deliver products that meet the consumers' expectations for mouthfeel and pourability, enhancing brand reputation and customer loyalty.

APPLICATION EXAMPLE

Two ketchup and two mayonnaise brands were measured with RheoStream® at a pre-set temperature, 23°C. The shear rates were 2, 10, 50, and 100 s⁻¹ (can be customized between 1.5 - 1000 s⁻¹). Viscosities were obtained every 2 minutes.

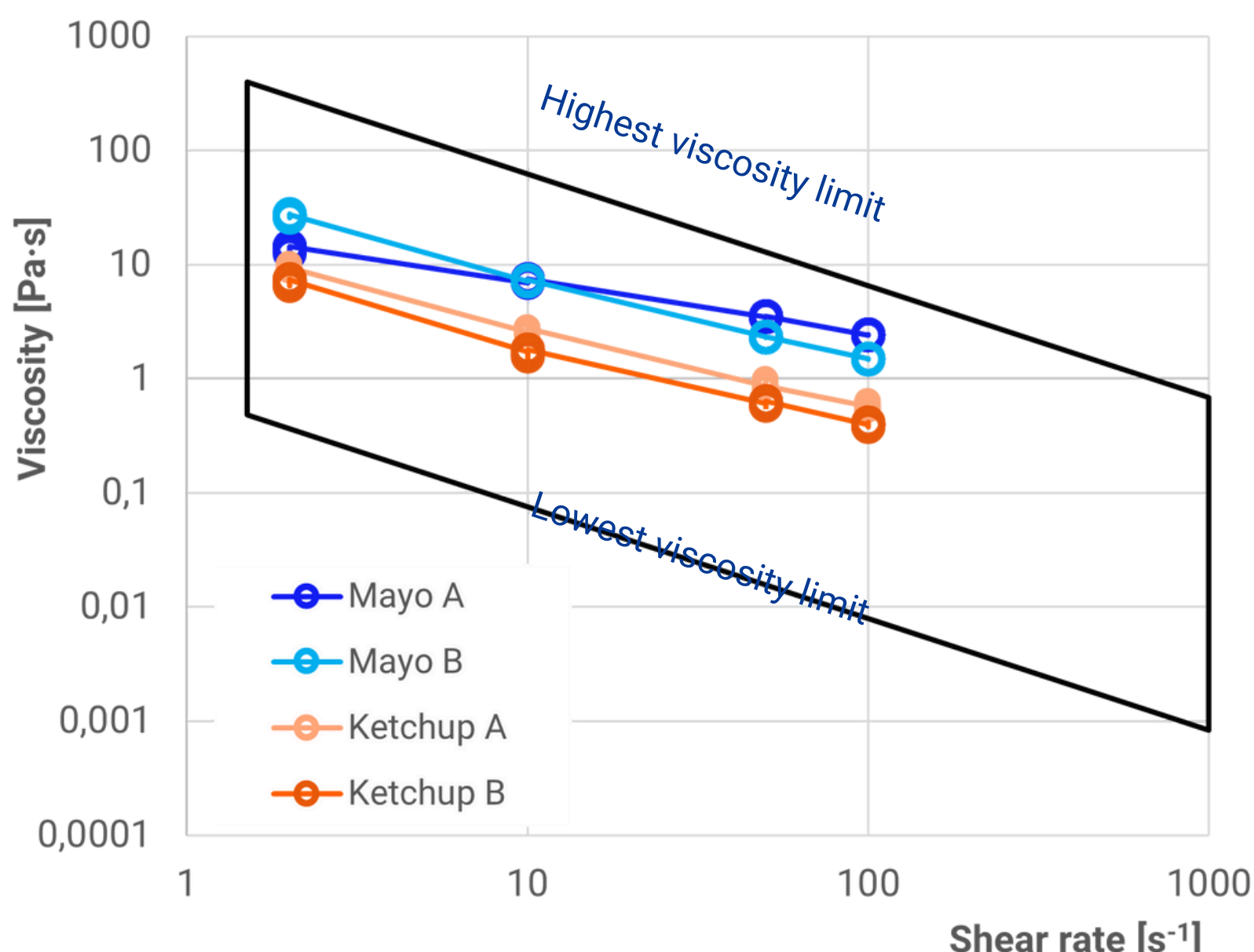
14 measurements were made in each point (shown as circles in the Application Range plot) with great precision, better than 2%.

Cleaning of RheoStream is done automatically between batches or at regular intervals with ethanol or with a cleaning agent, 200 ml/cycle.

HYGIENIC INSTALLATION

Please inquire for how to install RheoStream in accordance with your hygiene requirements.

RheoStream® Application Range



CONTACT FLUIDAN
+45 7060 5878
info@fluidan.com