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Inline determination of overrun measurement with Ice-cream

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It is a challenge for ice cream makers to control the right amount of air incorporated in the ice cream at the freezer where inconsistency can result in texture defects, production inefficiencies and time losses. **Krohne** offers an innovative strategy to continually measure overrun right after the freezer in the process line, to automatically optimize the amount of air added. The strategy is

based on an on-line density measured generation of Coriolis mass flow meter combined with in-line pressure and temperature measurements. Attendees will learn how to integrate this technology in an ice cream line after a freezer and see some results that correlate in-line predictions with off-line overrun measurements.

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