

FOOD & BEVERAGE



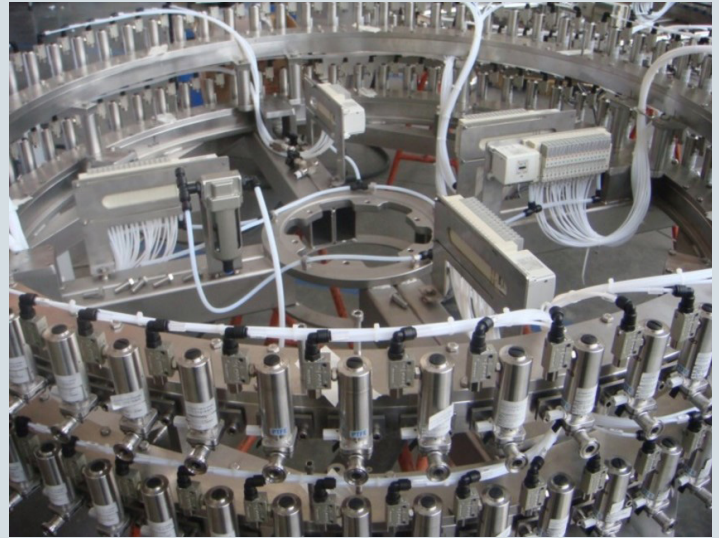
Solutions

for your Industry

SMART IN FLOW CONTROL

APPLICATIONS

SAMSON aseptic and hygienic valves are manufactured to the highest requirements of the food and beverage industry. Our valves are fully compliant with FDA, 3A, EHEDG, ASME BPE and USP regulations for the ultimate in safety and reliability. Available in a wide variety of design options and end connections means we have the right valve for your application. In conjunction with electro-polished finishes, the valve designs allow for easy Clean-In-Place (CIP) and Sterilization-In-Place (SIP) procedures. A wide range of valve accessories, such as positioners, transmitters, compact controllers, limit switches, solenoid valves, travel limiters and supply pressure regulators, rounds off our product range.



Dairy

Using various methods of advanced processing and by eliminating the risk of contamination, the shelf life of dairy products can be increased from days to weeks, or even months.

Distillation

Distillation is a process of separating the individual component substances from a liquid mixture by selective evaporation and condensation.



Breweries

Sanitation is fundamental to the brewing process. Contamination resulting from substandard hygiene levels at a brewery renders an undesirable off-taste to the beer and makes it unfit for consumption

Fermenters

Fermentation is a metabolic process that converts sugar to acids, gases, or alcohol. It occurs in yeast and bacteria, with the goal of producing a specific chemical product.

Fruits and Vegetables

The main objectives in fruit and vegetable processing is to preserve the color, flavor, texture, and nutrition while prolonging the shelf life of perishable fruits and vegetables.

Canning

Canning is a method of preserving food in which the food contents are processed and sealed in an airtight container. Canning provides a shelf life typically ranging from one to five years, although under specific circumstances it can be much longer.

Meat

Consumers are increasingly demanding ready-to-eat and ready-to-cook meat products with better taste and quality. The increase in consumer awareness and acceptance, regarding the convenience of meat products is an important factor driving the growth of the market dietary.

Protein Processing

Protein processing involves the slaughtering, processing and packaging of livestock and poultry including producers who purify and refine animal fat, bones and meat scraps that are sold to other food manufacturers, renders and grocery and meat wholesalers.

FOOD & BEVERAGE



SUPPLY OF UTILITIES

Our control valves make sure that production plants are supplied with the necessary process utilities, such as air, water, steam or refrigerants. Their high control accuracy optimizes processes and thus reduces the cost of operation.



CLEANING AND STERILIZATION

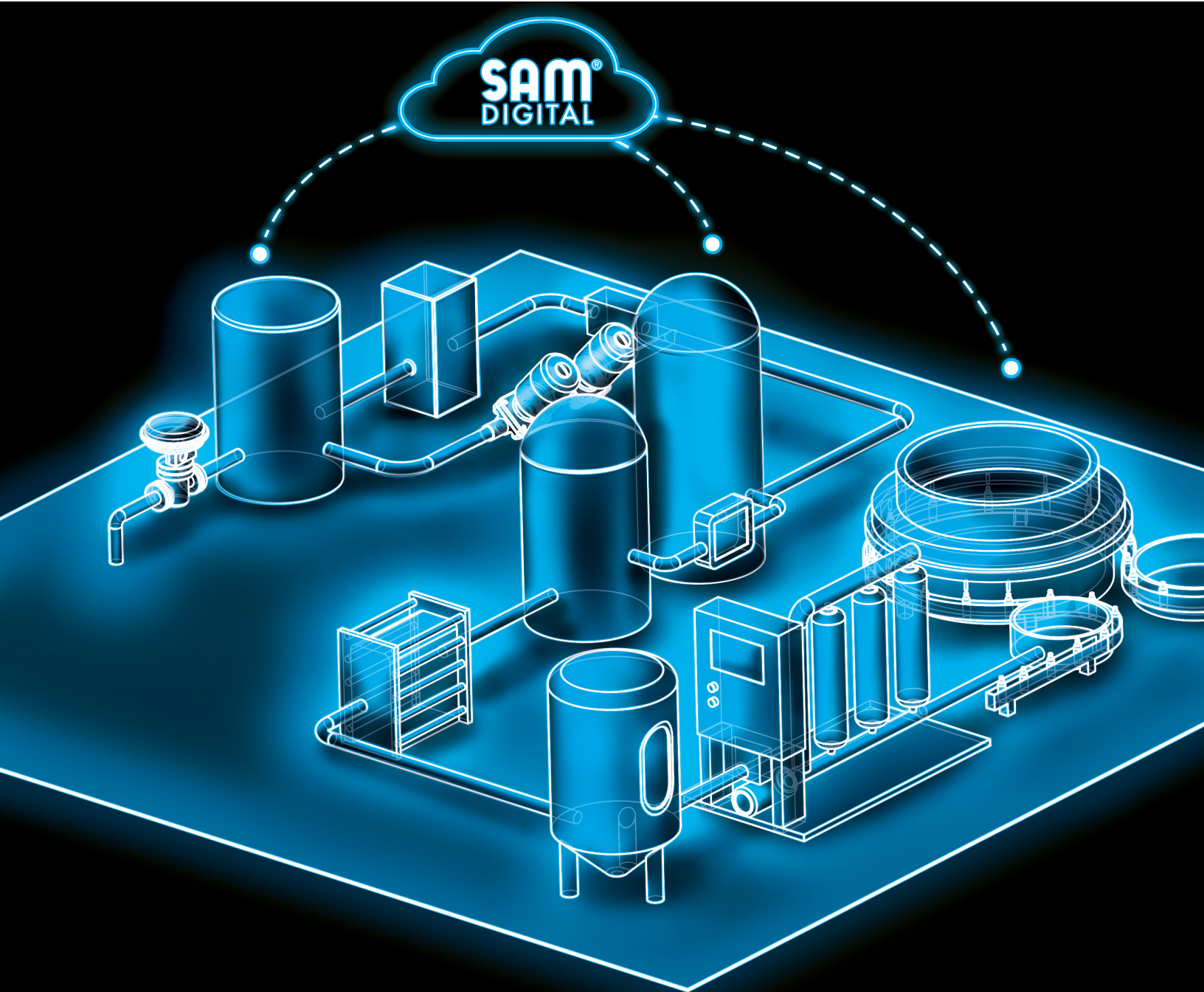
Absolute purity and sterility are of paramount importance to ensure the hygiene, quality and shelf life of the final product. Our top-quality valves meet the requirements for use in clean-in-place (CIP) and sterilize-in-place (SIP) systems, autoclaves and sterilizers for bottles, kegs or cans. They are suitable for handling high temperatures and corrosive cleaning media, which reduces the need for maintenance.



HEAT EXCHANGE

A precise temperature control guarantees the product quality during the boiling and cooking process of beer wort, soups and syrups as well as the pasteurization of milk. Our valves control the flow of water and steam used as ingredients or as auxiliary media.

PROCESS ENGINEERING FROM A SINGLE SOURCE



PROCESS ISOLATION

Positive process isolation is critical all aseptic and hygienic applications. ANSI Class VI shutoff eliminates cross contamination risks to the final product. Valves are completely drainable when installed at the proper drain angle. Top entry assembly allows for inline maintenance without removing the valve. Multiple valves may be configured as a single block

GREATER FLEXIBILITY, SAFETY & RELIABILITY

FILLING

The requirements placed on the filling process vary from process to process. However, they all require protection to prevent contamination after the product has been filtrated. Our valves can be used in the process to fill bottles, kegs,



FILTRATION

Solids and contaminants are removed from the product in the filtration process. This extends the shelf life, enhances the flavor and protects the quality of the final product. We support you with our products to control the flow in your factory, whether it be beer, wine, soft drinks or milk.



DOSING OF ADDITIVES

Different tastes and textures can be achieved by different additives. Often, the times the mixture is stored in fermentation tanks for maturation. A precisely controlled environment in the tank is essential in this process. Our automated control valves or self-operated regulators control the process conditions and guarantee that the fermented product stays safe while being processed further.



INTELLIGENT VALVE ENGINEERING

SAMSON

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AIR TORQUE · CERA SYSTEM · LEUSCH

SAMSON's technology has proven its value worldwide in a variety of industries. We are trusted in many of the world's most challenging applications to achieve precise control with a high level of safety and reliability.

We offer engineered solutions from a single source. With our extensive range of valves, actuators, and accessories we have the right products to suit your requirements.

Our linear and rotary control valves are equipped with SAMSON positioners that allow seamless integration into process control systems.

Continuous investment in research and development allows us to stay at the cutting edge of technology. With over 100 years of experience and expertise, you can count on SAMSON to provide a robust solution for your application.

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