

## ***Tackling the challenges of dry spice mixing***

AVA-Huep, Herrsching, Germany, has developed specialist skills in the problematic field of dry spice mixtures, where the main requirement is the gentle homogenisation of the different components. Preventing the fracturing of the fragile constituents is one of the most difficult problems to overcome.

Operating with choppers can be a necessary option to avoid formation of agglomerates if the product consists of fatty components or if small amounts of additives are introduced into the mixture. In a further production method small amounts of liquid aromas and flavour enhancers are dispersed and simultaneously homogenised with the main batch.

For all of these applications AVA is able to offer the best available system, tailored to the

customer's individual requirements. For

years AVA mixers, installed for example at ALMI, Global Foods, Syral and many other companies, have been operating very successfully. They comply fully of course with GMP and FDA regulations.

The company, which will also be exhibiting at Schüttgut, Dortmund, 18-19May, can demonstrate the productive efficiency of AVA mixing technology with mobile pilot plants on site or at its modern technical centre. [www.ava-huep.de](http://www.ava-huep.de)



***AVA-Huep mixer with blades specially designed for dry spice blending***