

VersaFlow Coriolis Flow Meter in Brix Measurement for Fruit Canning



Mass flow meters are used during the initial mixing of bulk syrup, which consists of canners corn syrup, high fructose, and sucrose concentrates to achieve the desired Brix in the concentrate, which is calculated by the control system's PLC. In the second stage, the syrup mix is diluted with water and poured into containers with the fruit.

Challenge

Manufacturers need exceptional concentration measurement and must avoid large pressure drops over a wide flow range.

Solution

- Single straight tube VersaFlow™ Coriolis 1000 Mass meter provides low pressure drop to reduce the size of the meters required and the resistance to blocking.
- Good flow range and turndown reduces the number of meters ordered.
- Hygienic connectors available.
- Excellent concentration measurement of Brix.



More Information

For more information on VersaFlow Coriolis 1000, visit www.honeywell.com/ps/hfs or contact your Honeywell account manager.

Automation & Control Solutions

Process Solutions
Honeywell
1860 W Rose Garden Lane
Phoenix, AZ 85027
Tel: 800-822-7673
www.honeywell.com/ps