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# Tetra Pak launches industrial protein mixer

12 June 2024 | News

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Tetra Pak announces the launch of the Tetra Pak Industrial Protein Mixer, a groundbreaking new product designed to reduce product loss in liquid protein mixing. A direct response to the longstanding issue of foaming during the mixing phase of liquid food products, this innovative solution is set to improve food and beverage (F&B) manufacturersâ?? operational efficiency.

Traditional methods of mixing in liquid food production often encounter problems with air entrapment and foaming, resulting in lost products. Foaming alone is estimated to cost approximately â?¬276,400 annually in typical food and beverage production scenarios, making this mixer an important technological evolution for F&B manufacturers aiming to reduce their total cost of ownership, boost margins and improve product quality.

The Tetra Pak Industrial Protein Mixer introduces a pioneering approach to mixing protein powders, which are a high-value raw material. The new mixer combats foaming through a sophisticated design and multi-step process that includes reducing air ingress and employing advanced automation to optimise the mixing procedure. The result is a mixing process that is foam-free, which both minimises product loss and streamlines downstream processes, resulting in less downtime due to cleaning and equipment maintenance.  Foaming also causes oxidation, which decreases shelf life and is often combatted by the addition of de-foaming agents like silicon oil. These additives are not needed with the Tetra Pak Industrial Protein Mixer, leading to a product with fewer additives, reduced nutrient oxidation, and longer shelf life.