

**Food application at
Algist Bruggemann NV SA Ghent**
SITRANS F M MAGFLO electromagnetic flowmeter
SITRANS F C MASSFLO mass flowmeter

Case Study - October 2000



food & beverage

The Belgian company of Algist Bruggeman NV SA in Ghent, one of the leading companies in Europe within the production of yeast used in bakeries, has been using flowmeters from Siemens Flow Instruments A/S since 1993.

SIEMENS

The company

Algist Bruggemann NV SA is one of the leading companies in Europe within the production of yeast used in bakeries. The company is situated in the harbour of Ghent.

The process

The production of yeast is made on the basis of a special recipe consisting of ingredients such as ammonia, molasses, water and air. Grown in fermentors this mixture turns into a special kind of fungus called yeast.

At Algist Bruggemann NV SA the production line is set up for 3 end products, namely:

- Compressed yeast
- Instant yeast
- Yeast cream. Yeast cream is delivered to industrial bakeries.

When being delivered to middle sized bakery units, the yeast comes in 1,000 litre containers, whereas large quantities for big sized bakery units, having their own Clean-In-Place installation, are sent by road tankers.

Algist Bruggemann NV SA has been using Siemens Flow Instruments (former Danfoss) since 1993.

The SITRANS F M solution

29 SITRANS FM MAG 1100 meters are used for dosing of ammonia and molasses. For the yeast cream 11 MAG 1100 F were installed and for water 3 MAG 3100.

The SITRANS F C solution

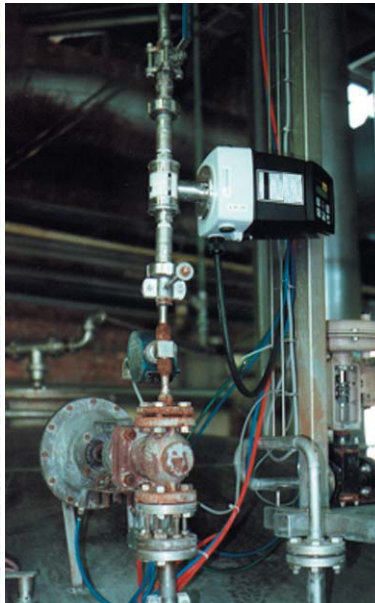
2 SITRANS F C mass flowmeters, MASS 2100 (DI15 and 40) have been installed on yeast cream for batching on volume and density monitoring.

Why SITRANS F flowmeters

Decisive aspects for choosing Siemens Flow Instruments A/S as supplier were the short time of delivery offered and the fact that our products provide hygiene for yeast cream treatment with MAG 1100 F and MASS 2100.

The easy mounting with MAG 1100 DN 6 with 1/2" couplings also was an important criteria which together with our capability to offer fast assistance and know-how decided the matter.

The photo to the left shows a SITRANS F C MASS 2100 dosing yeast cream and monitoring the density. The photo to the right shows a SITRANS F M MAG 1100 dosing ammonia.



SITRANS F M MAG 1100 for dosing of molasses.

With the unique and flexible adaptor concept, one flowmeter fits nearly every process connection.

