**KROHNE at Anuga FoodTec: Measurement solutions for the food and beverage industry**

* Booth D100 / 108 in hall 10.2 shows measuring technology portfolio for hygienic processes
* Focus on possibilities of optimizing processes with air or gas containing products using Entrained Gas Management EGM
* New 80 GHz FMCW radar level transmitter for hygienic applications
* Instrumentation for auxiliary processes, as well as device verification and calibration services

**Text:**

Duisburg, February 14, 2018: At Anuga FoodTec, KROHNE will be presenting measuring technology solutions for the food and beverage industry: at booth D100 / 108 in hall 10.2 visitors will find a complete portfolio for flow, level, pressure and temperature measurement as well as process analytics, both for hygienic and for auxiliary processes.

The focus is on new ways to optimize processes with air or gas containing products using the Entrained Gas Management EGM technology, which is available for the entire OPTIMASS series of Coriolis flowmeters. One field of application is the conversion of batch into continuous inline processes: many air-containing products such as raw milk, bread pasty or tomato paste were previously weighed batchwise on a balance.

The process interruption and associated costs resulting from weighing processes can be eliminated by the use of an inline mass flowmeter; simultaneously, the devices measure density and concentration. KROHNE also offers complete measurement solutions based on EGM, e.g. inline analysis of compositions (measurement of fat content in milk) or prevention of overdose of cryogenic coolants (e.g. on meat) by control over the measured temperature. At the same time, the OPTIMASS measuring tube designs optimized for high flow rates often allow the use of a smaller sensor size with the same flow rate, which means a cost advantage over competition equipment.

One of the booth highlights is the new OPTIWAVE 3500 80 GHz FMCW radar level transmitter for hygienic applications. It is available with numerous hygienic connections, the measuring range extends to the process connection. Thanks to the narrow beam angle and the short blocking distance, it is suitable for measurement in narrow tanks, even with agitators.

Solutions for auxiliary processes include e.g. gross and net heat quantity measurement for steam and hot water, efficiency monitoring of CIP/SIP systems or compressed air systems (FAD), consumption measurement of gas burners or cold water metering, up to the support of energy management systems according to ISO 50001. Technical support, maintenance and service concepts for all company sizes as well as services for (in situ) verification and documentation of calibration data, calibration and other metrological tasks complete the offering on the booth.

About KROHNE: KROHNE is a full-service provider for process measuring technology for the measurement of flow, mass flow, level, pressure and temperature as well as analytical tasks. Founded in 1921 and headquartered in Duisburg, Germany, the company employs over 3,700 people all over the world and is present on all continents. KROHNE stands for innovation and maximum product quality and is one of the market leaders in industrial process measuring technology.

**Picture 1:**

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**Caption:** OPTIMASS series: Opportunities for optimizing processes with air or gas containing products using Entrained Gas Management EGM technology will be the focus of the KROHNE booth at Anuga FoodTec in Hall 10.2, Booth D100 / 108

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