

## Are you working with these ingredients?

- Tomatoes
- Tomato Paste
- Tomato Concentrate
- Peppers
- Other Vegetables
- Spices
- Salt
- Citric Acid

## Do you manufacture these products?

- Tomato / Marinara Sauce
- Tomato Paste
- Pizza Sauce
- Ketchup
- Barbeque Sauce
- Salsa
- Chili
- Soups
- Vegetable Juice



## Are these problems affecting your operation?

- High Cost for Fine Paste
- Inconsistent Standardization
- Long Processing Times
- Wasting Valuable Nutrients in Pomace
- Product Lost to Pomace
- Clogged Depositors
- Unsightly Skin and Seed Particles
- Poor Bostwick Readings
- Inconsistent Product Quality
- Variable Percent Solids
- Cleaning and CIP Issues
- Low Paste Content
- Inconsistent Brix
- Grainy Texture
- Syneresis
- Poor Sheen



Admix leads the industry with advanced mixing technologies. Our high speed in-tank, inline, and powder induction & dispersion solutions are designed to help our tomato clients process products faster, better, cheaper, and safer.

We offer mixing solutions for your tomato applications:

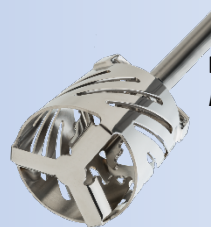
- **PASTE CUTTING** – Standardize paste to a completely homogenous mixture in under 5 minutes. No more lumps of unmixed paste.
- **PASTE REFINING** – Mill inexpensive, coarser pastes to .045 or better and save money on every batch!
- **BOOST VISCOSITY** – Make thicker product or add back water to reduce costs without sacrificing quality.
- **REWORK POMACE** – Use it instead of throwing it away.
- **SPICE ADDITION** – Spice addition and dilution without clumps.
- **HOMOGENOUS CONSISTENCY** – From small to large batches, provide desired consistency and Bostwick with less cooking, preserving flavors and beneficial attributes like lycopene.
- **IMPROVE FINISH** – Finish milling and working particles from skins releasing pectin, fiber and other nutrients that provide a richer, thicker, shiner product.
- **HYGIENIC** – Our Mixers are available in all stainless steel, with no paint to chip or peel.



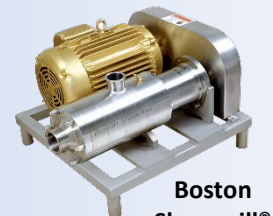
3-A Sanitary  
Certification across  
many product lines.

## IN-TANK BATCH PROCESSING

**Rotosolver**<sup>®</sup> High shear dispersers from lab to production sizes  
**Rotomixx**<sup>®</sup> Hygienic low shear mixer and tote agitator  
**Rotomaxx**<sup>™</sup> High torque, low speed, right angle mixers



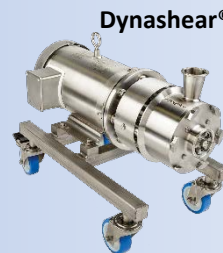
**Rotosolver**<sup>®</sup>  
*Patented*



**Boston Shearmill**<sup>®</sup>

## INLINE MIXING & MILLING

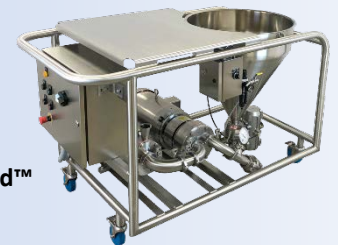
**Dynashear**<sup>®</sup> High shear 2-stage disperser and emulsifier  
**Boston Shearmill**<sup>®</sup> Heavy duty wet mill with up to 9 high shear zones  
**Admixer**<sup>™</sup> Static mixer blending of miscible fluids



**Dynashear**<sup>®</sup>

## POWDER INDUCTION & DISPERSION

**Fastfeed**<sup>™</sup> skid mounted system that simultaneously inducts & disperses powders at high-speed rates



**Fastfeed**<sup>™</sup>

Contact Admix to schedule a [plant audit, equipment test](#) or to learn about an [equipment trial](#) or [process assurance warranty](#).