BLOG_261103_TMP_Aseptic Homogenizers design features

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Aseptic Homogenizers design features

Aseptic homogenizers are specialized high-pressure pumps used in the food, pharmaceutical, and cosmetic industries to reduce emulsion or suspension particle sizes to an extremely fine level while guaranteeing absolute sterility.

Aseptic requirements are:

- Sterile Steam or Condensate Barriers:
  All moving components that could theoretically transport microorganisms from the outside environment into the product (specifically the piston rods and seals) run continuously through a chamber flushed with sterile hot steam, sterile water, or condensate.

The picture shows a INTERPUMP PROCESS TECHNOLOGY / Bertoli homogenizer with a steam solution with a heat exchanger.

- Hermetic Seals: Special aseptic membranes or double-piston seals completely isolate the product from the environment.

- Plunger: A316 with HVOF Chromium Carbide jet coat treatment

- *CIP/SIP Capability: The machines are engineered to be fully Cleaned-in-Place (CIP) and* Sterilized-in-Place (SIP) using steam without needing disassembly.

- Speed: The crank shaft speed has to be < 150 U/min, perfect 100- 120 U/ min

- Safety valve: Must be cleanable in special design, lifted via air pressure for CIP

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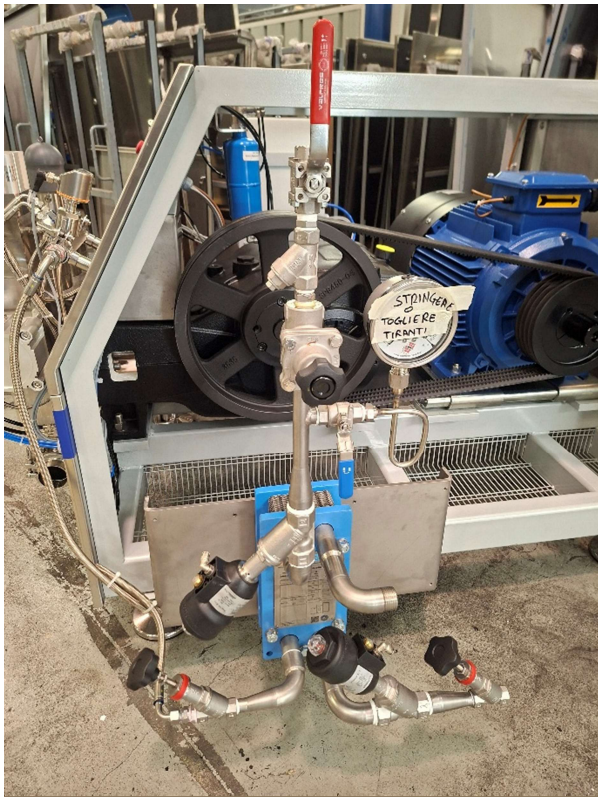

INTERPUMP PROCESS TECHNOLOGY / Bertoli homogenizer with a steam solution with a heat exchanger

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