



FDA Compliant Pump Case Study

SANDPIPER F30 Pumps for Chocolate Processing

SANDPIPER®

Company Profile: A North American food company with multiple plant locations. This particular plant produces dark, milk and white chocolate in various forms and viscosities for food and beverage manufacturers.

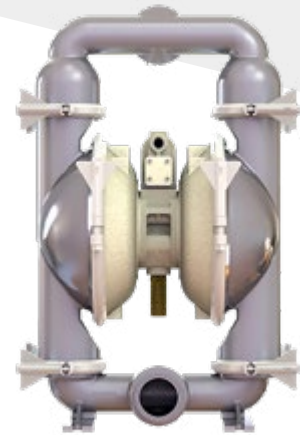
INDUSTRY: Food & Beverage
Chocolate

PRODUCTS: SANDPIPER F30 FDA Compliant
AODD Pump

A company that refines chocolate into multiple form factors for resale to final product manufacturers is in the process of converting many of their non-FDA compliant AODD pumps, gear pumps, and rotary lobe pumps to SANDPIPER FDA Compliant electro-polished stainless steel ball valve pumps.

The primary driver for this conversion is food safety. The customer identified some AODD pumps in their process that were not constructed with FDA compliant materials (stainless steel body, FDA Hytrel internals) and immediately sought to replace and upgrade them. The protocols for the plant also call for internal and external cleaning of all process equipment after batches of chocolate are produced.

Our SANDPIPER distributor salesperson introduced the new [3" F-Series pump](#) because it is constructed with FDA compliant electro-polished (125 µ surface finish) stainless steel and features clamp-band construction for quick and easy tear-down and re-builds as part of the cleaning process. The customer also required a pump quickly, and SANDPIPER was able to deliver the required specialty FDA compliant unit in less than 5 days exceeding the customers expectations.



This facility has now expanded the use of the SANDPIPER F30 pumps to their white chocolate processing line because the gear pumps and rotary lobe pumps with tightly toleranced metallic parts were creating some discoloration and contamination of the chocolate. They enjoy the fact that SANDPIPER AODD pumps have no close fit metal components and provide a gentle pumping action which is ideal for the shear sensitive product being pumped. AODD pumps have no adverse effects on the chocolates viscosity, color or other critical characteristics. Further, the SANDPIPER FDA units carry the EC 1935/2004 food contact material standard ensure no contamination from pump materials to the product.

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