



**ADVANCED
PROCESS
SOLUTIONS**

Start to finish.

Your project is on the line.

Corporate just stepped up your production goals. You've been told to reduce down time. Marketing needs to roll out a new product.

Should you upgrade your processing line or design a new one? What new equipment could that involve and how quickly could you be up and running? You need the right answers and you need them right now.

You need **Advanced Process Solutions (APS)** to help you take control of your project ... start to finish.

Customized Solutions

Off-the-shelf systems make the equipment manufacturer's job easier, not yours. We approach every project as a unique opportunity with unique challenges. From individual heat exchangers to complete, turnkey process systems, we custom design our equipment to meet your production needs.

Engineering Expertise

If you're like most food processors today, you've significantly reduced your in-house engineering staff. We may be an outside supplier, but you'll feel like we're on your staff because of our commitment to designing the best process system for your product and production needs.

Our process systems specialties include:

- **Aseptic** – Baby formula, cheese sauces, citrus pulp, coffee creamers, dairy products, fermentation media, fruit and vegetable purees, fruit for yogurt, juice and juice concentrates, puddings, nutritional drinks, soups and stews, soy milk, tomato products
- **Extended shelf life (UHT)** – Coffee creamers, flavored milks, ice cream mix, whipping cream
- **Pasteurization** – Egg products, juice, ketchup, milk
- **Hot fill** – BBQ sauce, diced peppers, ketchup, salsa, spaghetti sauce, sports drinks, steak sauce
- **Heat/cool** – Fruit preserves, gravies, sauces, soups, stews, starch slurries, tomato products, whey





Improved Product Quality

Consumer demand for food that tastes good, looks fresh and is convenient to prepare is constantly challenging you to improve product quality. We design our systems to handle particulates gently, minimize heat damage and lower shear stress, often resulting in increased yields.

Manufacturing Capabilities

It's a fact that projects are often approved late and expected to start early. Lost time is lost market share and profit. By manufacturing our heat exchangers and process systems in-house, we control the time line to ensure that your project is completed on schedule. You don't have to worry about the handoff errors and additional costs that can occur with outsourcing.

Controls and Automation

Our in-house control engineers work hand-in-hand with our process engineers to ensure that your system is automated for efficiency and ease-of-use with the latest technology available. We build the control panels, do the programming and support your process system from startup to production and beyond.

Join these leading food manufacturers who have put their projects on the line with APS.



Contact APS today and
take control of your project ...
start to finish.



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Heat Transfer Capabilities

You'll have more than 100 years of experience in food process system design and heat transfer applications behind you when you partner with APS.

Our process systems utilize the right heat exchangers for your application including: corrugated tubular, ultra coil, plate and frame, scrape surface and steam injection.

APS's proprietary Ultra-Corrugated™ tubular heat exchanger designs provide higher heat transfer efficiencies than standard corrugated and smooth surface tubes. The unique design features deeper corrugations that induce multiple mixing zones and minimize the product boundary layers.

APS Tubular Heat Exchangers

Tube Design	Product Characteristics	Typical Applications
Double 	Medium viscosity products, with/without large particulates	Diced tomatoes, salsa, spaghetti sauce & direct regeneration
Triple 	Thick viscosity products, with/without small particulates	Cheese sauce, cream cheese pudding & direct regeneration
Multi 	Thin viscosity, homogenous with/without small particulates	Juice, tomato sauce
Ultra Coil 	Thin & viscous products, with/without particulates where high pressures are required	Baby food, coffee creamer, fruit & vegetable purees, puddings, whipping cream