

# Lionpak®

2102

## Case Study: FDA packing in chocolate mixer application

### Problem

The customer was using highly lubricated, virgin PTFE based packing that was only providing a short service life due to its inability to withstand abrasive media. This in turn was heavily impacting the total cost of maintenance. In addition, it was discovered that the lubrication contained within the packing had contaminated chocolate batches during the conching operation.

## High costs and contamination

### Application

**Conch (mixer) processing chocolate (conching process).**

- Media: chocolate
- Temperature: 30°C (86°F)
- Low pressure and shaft speed (not critical for the packing)
- Additional requirements/approvals: FDA, EU1935/2004, EU10/2011

### Existing solution

Highly lubricated, waxy, virgin white PTFE packing

### James Walker solution

After an analysis of the operation, Lionpak® 2102 was recommended to the customer. A high performance ePTFE based packing, Lionpak 2102 offers improved mechanical strength over alternative virgin PTFE.

A clean and hygienic dry packing for applications where any form of contamination or unauthorized substance migration is a concern, it also complies with FDA 21 CFR 170.39 and EC regulation 1935/2004.



## Results and benefits

The use of Lionpak® 2102 in the chocolate conching process has eliminated the risk of lubrication contamination. It has also increased the packing service life from 2-3 months up to 9-12 months, thus having a significant impact on maintenance cost reduction and packing consumption as well as improving the general efficiency of the chocolate conching process.

## Eliminated risk of product contamination and increased service life



Improved service life



Reduced maintenance cost



Improved operational efficiency of conching process



Reduced risk of chocolate contamination

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