

# OUR DAILY BREAD

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## CONVEYED PRODUCT

- Buttermilk
  - Yeast
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## KEY SPECIFICATIONS

- Only one pump required for each system instead of two
  - Handle two different products
  - Long distance transfer
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## COST SAVINGS

### CIP CLEANING SAVES TIME AND COSTS

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## SEEPEX PRODUCT

- BCS0 range

## BACKGROUND

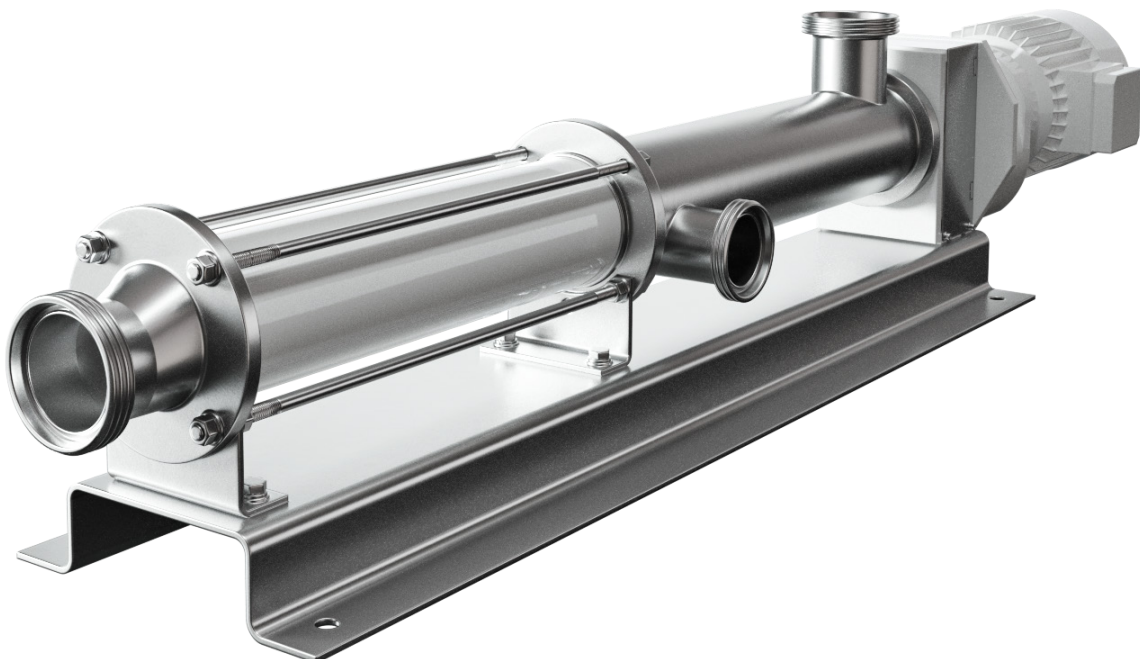
Stafford's Bakery is located in Gorey, Co. Wexford, Ireland. It is best known as "The Local Bakery" supplying southeast Ireland with its daily bread. The company bakes various breads: white sliced, brown sliced, stoneground and buttermilk bread. They also produce scones and hot cross buns and offer a custom cake-making service locally.

Stafford's is also subcontracted to manufacture par-baked baguettes for other food companies. Since their founding in 1978, the company has grown steadily and in 2005 they modernized and scaled up of their yeast and buttermilk handling capabilities.

## TASK

As part of the expansion project two 8,000 liter tanks were installed to hold the buttermilk, replacing the previous boxed delivery and manual handling operation. Centrifugal pumps were being used to pump the yeast and buttermilk to the production center. These pumps were unable to meet the increasing demands of the plant and could not deliver effective CIP (Clean in Place) cleaning.

Stafford's decided to look at alternative pumping technologies, where a single pump could be used to pump both the yeast and buttermilk and also to operate CIP cleaning.





### SOLUTION

SEEPEx recommended their BCS0 hygienic pump for both applications due to their low shear characteristics, CIP ability and flow control.

The buttermilk pump only operates when buttermilk is required in the bakery and it is pumped directly into the mixing bowls when required. The yeast pump operates 24 hours a day pumping a variable capacity of up to 3 m<sup>3</sup>/h over 100 m to the ingredients mixing area.

The low shear action of the pumps ensures that the consistency of the yeast and buttermilk are not affected. In the case of the buttermilk, shearing and/or churning would affect its consistency rendering it unusable. Likewise high agitation of yeast can also cause break down to the point that the “Living Organism” could sustain damage. In both cases SEEPEx progressive cavity pumps handle the products gently.

The ability to thoroughly clean the pumps and pipework in place greatly benefited the customer. Hugh Byrne, Stafford’s Technical Manager, commented that with SEEPEx pumps he got “Two pumps for the price of one.”

### BENEFITS

- Gentle action
- Hygienic design enables effective cleaning