

Admix, Inc.

Our Commitment to the Dairy Industry

Over the past 19 years, Admix has continued to expand our mixing technology expertise with respect to the interaction and functionality of the many ingredients available to the dairy industry. Our goal is to be your best resource for sanitary mixing and milling equipment for liquids or the addition of powders into liquids.

We specialize in the design and manufacture of in-tank batch and in-line continuous mixing equipment to suit all your mixing, blending and size reduction needs. Admix can pre-test and simulate your mixing requirements with testing and analysis of materials in our state-of-the-art lab. We are results oriented, with the reputation, resources and installation base to insure that our mixers exceed the performance you expect.

Our Fastfeed™ Powder Induction and Dispersion System offers the latest technology in high performance ergonomic feeding of dry ingredients into mix tanks with rapid dispersion of your most difficult powders. Continuous powder suction at feed rates of 3 to over 200 pounds per minute even as the viscosity and solids levels increase, insuring that your system will never plug or foul!

Our stainless steel mixing equipment meets or exceeds the strictest sanitary requirements, with most of our product lines compliant to new 3-A TPV (Third Party Verification) and USDA-Dairy standards.



We Create More Value for your Value Added Dairy Products

Flavored Milk—For wetting out and dispersing cocoa powder, flavorings, sugar, sweeteners, carrageenan, xanthan gum and other hydrocolloids to produce a smooth body and consistency.

Cheese Processing—From low fat to full fat, ricotta to cottage cheese, we blend, emulsify and texturize to your exact specs. Improve your solids level and yields.

Yogurt—cultures, smoothies, drinkables. Disperse stabilizers & gums. Blend fruit safely.

Ice Cream— Improve your pre-mix, rework, mill inclusions, extend stabilizers.

Soy Fortified Products—Mill soybeans for soy milk, better hydration of soy and whey proteins, concentrates, and isolates.

Milk Powders—Whether you use NFDM, whey, soy or plain milk powder, we will wet out and recon better and faster.

Juice Based Products—For better mouthfeel, texture, body and consistency at any juice concentration.

Release the Potential of your Hydrocolloids and other Ingredients

It starts with the right ingredients'.but the right intensity mixer and blender delivers the most yield and extension'.while saving money by utilizing every ounce or drop.

Our sanitary mixing & milling equipment will blend, disperse, emulsify, hydrate or mill guar gum, arabic, xanthan, carrageenan, lecithin, maltodextrin, starches, sugars, sweeteners, sucralose, pectin, gelatin, eggs, NFDM, stabilizers, whey powder, cocoa powder, soy proteins, and syrups among many others. Just ask us about your ingredients and we will use our mixing expertise to improve your product.

Admix welcomes the opportunity to become Your Mixing Partner!

Admix, Inc.

234 Abby Road
Manchester, NH 03103
Tel: 603-627-2340
Fax: 603-627-2019
www.admix.com