



## DOW AGROSCIENCES AND ARMFIELD JOIN FORCES TO REVOLUTIONISE HEALTHIER OILS

*Dow AgroSciences LLC, based in Indianapolis, USA, is a top-tier agricultural company providing innovative agrochemical and biotechnology solutions globally and is a wholly owned subsidiary of The Dow Chemical Company.*



One of Dow AgroSciences' key businesses is their Omega-9 Oils business, which provides healthier oils to the food service and food manufacturing industries. Dow AgroSciences developed these healthier oils through natural plant breeding, resulting in healthier, more nutritious products that benefit farmers, food processors and consumers. Their Omega-9 Oils are ideal alternatives to oils containing saturated and trans fat in commercial applications for healthier foods.

John D. Keller, Food Applications Leader, Healthy Oils for Dow AgroSciences provided insight on how he uses the Armfield FT25BBP Continuous Margarine Chrystallizer in research and applications work. John's diversified thirty years of food industry experience includes various management, product development, R&D and technical service roles with food manufacturers (Unilever, Nestle & Campbell Soup) as well as with ingredient suppliers (Hercules, Rhone-Poulenc, ISP Alginates (formerly Kelco) & PL Thomas) focusing primarily on hydrocolloids, emulsifiers, and lipids in product applications.

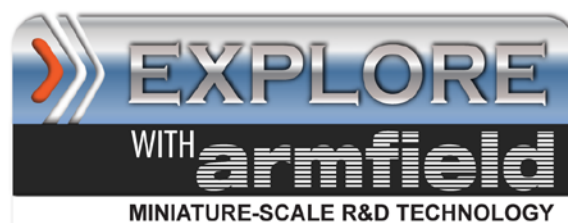
Dow AgroSciences purchased the Armfield FT25BBP Continuous Margarine Chrystallizer as a research tool to satisfy the capability of making small scale POC (Proof of Concept) trials, and to generate samples and prototypes for commercial use. In the past, Dow AgroSciences contended with the imposition of running larger scale trials (minimum 100-500 LB batch sizes)

on a pilot size unit which, in many cases, generated one answer or one data point on a curve with subsequent waste of product, time and expense. John told us; "We like the flexibility of the Armfield to run small and/or several different batches in a single day and it is a piece of equipment in-house that does not require travel to a location to use or contractual fees."

At the invitation of Armfield Ltd and before deciding to purchase the unit, John and colleagues visited the Armfield UK pilot laboratory to carry out a range of evaluation tests using the FT25BBP. As a result of successful trials, Dow AgroSciences purchased the equipment. However, whilst their machine was being manufactured, they had an urgent request for some further in-house trials. Consequently, they visited Armfield again to carry out trials over a period of one week in order to satisfy current project needs.

John continued; "A key factor in the purchase of this unit was the convenience & flexibility of having your US tech service staff available for any questions, problems & concerns as well as start-up and trouble-shooting. This has, so far, proved to be very valuable and helpful. Another factor contributing to our decision to purchase is the opportunity and professionalism of interacting with your people in Ringwood, UK to evaluate the apparatus at your facility, learn about the unit and make a clear decision on the value to our business."

**Find out about Armfield FT25 range's features overleaf!**





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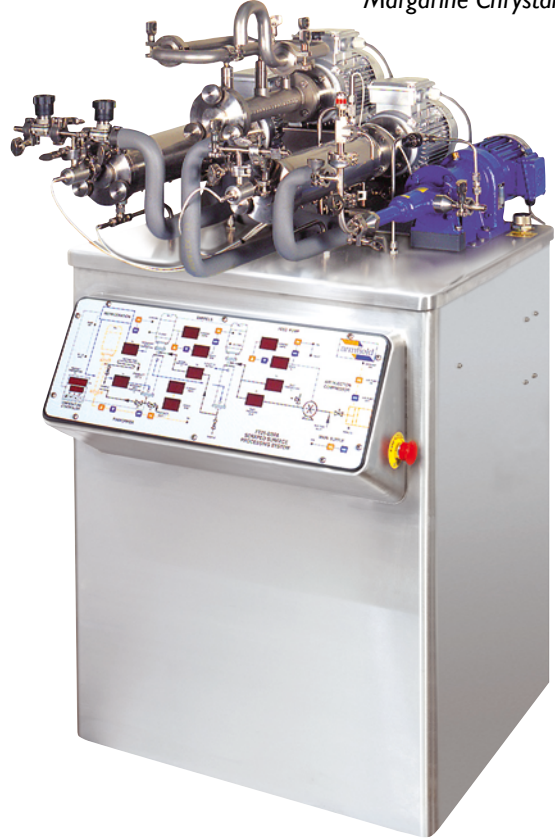
Do you have a story to tell about your laboratory or work? Tell it in FactFile  
Contact the editor: Jon Filer at [sales@armfield.co.uk](mailto:sales@armfield.co.uk)

Dow AgroSciences utilizes the FT25BBP Continuous Margarine Chrystallizer to prepare various shortenings & finished food products containing Omega-9 Oils. Included at their facility are bakery shortenings, frying shortenings, spreads, emulsions, icings, sauces, and many more. John explained; "We need the capability to prepare shortening prototypes for evaluation of Omega-9 Oil performance (a shortening component), as well as prepare food products and systems that demonstrate the functionality, organoleptic appeal and health benefits of Omega-9 Oils to customers."

John Keller acknowledged that he would highly recommend, not only using Armfield FT25BBP for research and development purposes, but also the Armfield company as a professional partner for other potential equipment needs.

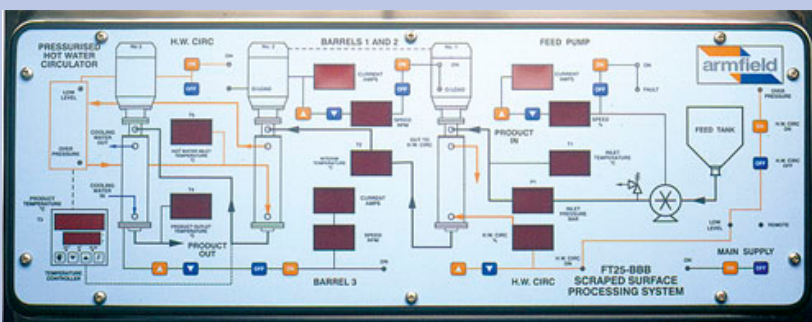


Armfield FT25BBP Continuous Margarine Chrystallizer



The FT25 range of miniature-scale scraped surface heat exchangers has built-in control and flexibility with a graphic representation on the membrane technology control panel. The operator can choose the parameters required for any particular formulation. Configurations include Continuous Margarine Chrystallizer, Continuous Ice Cream Freezer, Combined Ice Cream & Margarine System, HTST/UHT System including various optional accessories and supply voltages.

- > Modular system, allowing various process parameters
- > Full control of barrel speeds up to 1000rpm
- > Temperature control system incorporated
- > Integral membrane control panel allowing simple control and monitoring of all major variables
- > Optional data logging accessory available



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IP65 touch sensitive membrane control panel