

The Boston Shearmill®

KETCHUP, SALSAS & SAUCES

Ketchup: Reduce Cost and Improve Quality

When you run your finished **ketchup** through a Boston Shearmill, its superior milling action thickens the product. Typically, processors can expect **19% lower Bostwick** on cold fill and slightly lower Bostwick on hot fill.

This drastic increase in viscosity, allows our customers to:

- Produce a thicker product (a great competitive advantage)
- Reformulate to reduce tomato solids (a huge opportunity for cost reduction)

Further benefits on **ketchup** production by utilizing the **Boston Shearmill**:

- Drastic reduction in syneresis
- Reduced particle size and better texture
- Improved shine

Tomato Based BBQ Sauces

Similar to the results that a Boston Shearmill achieves on ketchup, tomato-based BBQ sauce can usually be thickened by 11-15%.

Model BSM 37-3

Without the constraints of a standard of identity, our customers have been able to drastically **improve yields** and **decrease ingredient costs**.

Salsas, Sauces and Soups

Boston Shearmills are available in various sizes for processing from 5 GPM to over 150 GPM and can be installed in numerous areas of the remanufacturing phase of tomato paste.

You can process an incredible **salsa** through a unique head design that will preserve the consistency & mouthfeel of your **salsa**. While our "ultrafine" heads provide ultra-smooth **pizza & pasta sauces**, the Boston Shearmill can also be configured to create fast, reliable and reproducible **ready-made soups** with any desirable particulate size. The Boston Shearmill outperforms any other milling technology and can process all types of work in the remanufacturing phase with *less horsepower, less aeration, less maintenance* and *lower production costs*.

Call 800-466-2369 today to learn how you can improve your tomato processing.

