

TITLE

**SYSTEMS AND METHODS FOR DETECTING WATER/PRODUCT
INTERFACES DURING FOOD PROCESSING**

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BACKGROUND

[0001] The present disclosure relates generally to food technology. More specifically, the present disclosure relates to systems and methods for detecting the water to product interface that occurs during a transition from recirculating water to a food product during aseptic processing of the food product.

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[0002] Methods of aseptically processing food products are well known. These methods, however, may not always provide optimal results for manufacturing efficiency and/or resulting product quality. For example, during aseptic processing, a food product is typically heated by water, which is heated by steam. Prior to processing of the food product, however, the system is chemically cleaned and rinsed with water. Water is then
15 recirculated through the system to maintain sterility of the system. When the timing is appropriate to introduce the food product into the system, a product tank valve is opened and the initial water/food product interface begins to travel through the system. Alternatively, when timing is appropriate to cease flow of the food product in the system, a product tank valve is closed and water begins recirculating through the system again. In
20 either instance, it is important to detect the location of the water/product or product/water interface to avoid process inefficiencies such as, for example, the unnecessary loss of product that occurs when a conservative approach to food product packaging is taken. In this regard, factories may take a conservative approach to evaluating the timing of the water/product interface to ensure that no diluted product is packaged for sale to
25 consumers.

[0003] Therefore, there exists a need for a manufacturing process that is able to accurately detect the water/food product interface that occurs during aseptic processing of a food product.

SUMMARY

[0004] In the present disclosure, systems and methods for manufacturing aseptic food products are provided. In an embodiment, systems for manufacturing a food product are provided and include at least one heat exchanger, at least one food product tank, at least one conduit downstream of the food product tank for flow of the food product, and a flow detection device coupled to an exterior of the conduit. The flow detection device includes a processor and a computer readable medium storing instructions which, when executed, cause the processor to perform a spread spectrum analysis of the flow of the food product through the conduit.

10 [0005] In an embodiment, the system is an aseptic manufacturing system.

[0006] In an embodiment, the flow detection device is an ultrasonic flow detection device.

[0007] In an embodiment, the conduit is tubing. The conduit may be made of a material selected from the group consisting of cast iron, mild steel, rigid plastic, stainless steel, or combinations thereof. In an embodiment, the conduit is made of stainless steel. The conduit can connect the food product tank to the heat exchanger.

20 [0008] In an embodiment, the system includes at least one additional conduit for flow of the food product. At least one of the additional conduits may have a flow detection device. Alternatively, each of the additional conduits may have a flow detection device.

[0009] In an embodiment, the instructions are programmed to cause the computer processor to transmit an ultrasonic beam from the flow detection device and through the conduit, wherein the beam is (i) refracted by a wall of the conduit and/or (ii) reflected by particles in the food product and received by the flow detection device.

25 [0010] In an embodiment, the instructions are programmed to cause the computer processor to analyze the refracted and/or reflected beams to determine a concentration of the food product.

[0011] In an embodiment, the instructions are programmed to cause the computer processor to detect a change from a low particle concentration of the food product to a high particle concentration of the food product.

30 [0012] In another embodiment, systems for manufacturing a food product are provided and include at least one heat exchanger, at least one food product tank, tubing

connecting at least the food product tank to the heat exchanger, a computer having a computer processor, and a computer-readable medium accessible to the computer and containing a software program therein that is programmed to cause the computer processor to detect a change from a low particle concentration of the food product to a high particle concentration of the food product when the food product flows through the tubing.

[0013] In an embodiment, the computer is a flow detection device.

[0014] In an embodiment, the system is an aseptic manufacturing system.

[0015] In an embodiment, the computer is an ultrasonic flow detection device.

[0016] In an embodiment, the computer is so constructed and arranged to perform a spread spectrum analysis.

[0017] In an embodiment, the tubing is made of a material selected from the group consisting of cast iron, mild steel, rigid plastic, stainless steel, or combinations thereof. In an embodiment, the tubing is made of stainless steel.

[0018] In an embodiment, the system includes additional tubing for flow of the food product. At least some of the additional tubing may have a flow detection device. Alternatively, all of the additional tubing may have a flow detection device.

[0019] In an embodiment, the instructions are programmed to cause the computer processor to transmit an ultrasonic beam from the flow detection device and through the tubing, wherein the beam is (i) refracted by a wall of the tubing and/or (ii) reflected by particles in the food product and received by the computer.

[0020] In an embodiment, the instructions are programmed to cause the computer processor to analyze the refracted and/or reflected beams to determine a concentration of the food product.

[0021] In yet another embodiment, methods for manufacturing a food product are provided and include providing a food processing system having at least one heat exchanger, at least one food product tank, at least one conduit downstream of the food product tank for flow of the food product, and a flow detection device coupled to an exterior of the conduit. The flow detection device has a processor and a computer readable medium storing instructions which, when executed, cause the processor to perform a spread spectrum analysis of the flow of the food product through the conduit. The methods further include initiating flow of the food product through the conduit.

[0022] In an embodiment, the system is an aseptic manufacturing system.

[0023] In an embodiment, the flow detection device is an ultrasonic flow detection device.

[0024] In an embodiment, the conduit is tubing. The conduit may be made of a material selected from the group consisting of cast iron, mild steel, rigid plastic, stainless steel, or combinations thereof. In an embodiment, the conduit is made of stainless steel.

[0025] In an embodiment, the conduit connects the food product tank to the heat exchanger.

[0026] In an embodiment, the system includes at least one additional conduit for flow of the food product. At least one of the additional conduits may have a flow detection device. Alternatively, each of the additional conduits may have a flow detection device.

[0027] In an embodiment, the instructions are programmed to cause the computer processor to transmit an ultrasonic beam from the flow detection device and through the conduit, wherein the beam is (i) refracted by a wall of the conduit and/or (ii) reflected by particles in the food product and received by the flow detection device.

[0028] In an embodiment, the instructions are programmed to cause the computer processor to analyze the refracted and/or reflected beams to determine a concentration of the food product.

[0029] In an embodiment, the instructions are programmed to cause the computer processor to detect a change from a low particle concentration of the food product to a high particle concentration of the food product.

[0030] In still yet another embodiment, methods for manufacturing a food product are provided and include providing a food processing system having at least one heat exchanger, at least one food product tank, tubing connecting at least the food product tank to the heat exchanger, a computer having a computer processor, and a computer-readable medium accessible to the computer and containing a software program therein that is programmed to cause the computer processor to detect a change from a low particle concentration of the food product to a high particle concentration of the food product when the food product flows through the tubing. The methods further include initiating flow of the food product through the tubing.

[0031] In an embodiment, the computer is a flow detection device.

[0032] In an embodiment, the system is an aseptic manufacturing system.

[0033] In an embodiment, the computer is an ultrasonic flow detection device. The ultrasonic flow detection device may be so constructed and arranged to perform a spread spectrum analysis.

5 [0034] In an embodiment, the tubing is made of a material selected from the group consisting of cast iron, mild steel, rigid plastic, stainless steel, or combinations thereof. In an embodiment, the tubing is made of stainless steel.

[0035] In an embodiment, the system further includes additional tubing connecting the heat exchanger to other devices in the aseptic manufacturing system. The other devices are selected from the group consisting of tanks, valves, exchangers, or
10 combinations thereof. The additional tubing may have at least one computer.

[0036] In an embodiment, the instructions are programmed to cause the computer processor to transmit an ultrasonic beam from the computer and through the tubing, wherein the beam is (i) refracted by a wall of the tubing and/or (ii) reflected by particles in the food product and received by the computer.

15 [0037] In an embodiment, the instructions are programmed to cause the computer processor to analyze the refracted and/or reflected beams to determine a concentration of the food product.

[0038] In another embodiment, methods for detecting a water/food product interface are provided. The methods include providing a food processing system having at
20 least one heat exchanger, at least one food product tank, tubing connecting at least the food product tank to the heat exchanger, a computer having a computer processor, and a computer-readable medium accessible to the computer and containing a software program therein that is programmed to cause the computer processor to detect a change from a low particle concentration of the food product to a high particle concentration of the food
25 product when the food product flows through the tubing. The methods further include initiating flow of the food product through the tubing and executing the software program.

[0039] In an embodiment, the computer is a flow detection device.

[0040] In an embodiment, the system is an aseptic manufacturing system.

[0041] In an embodiment, the computer is an ultrasonic flow detection device.
30 The computer may be so constructed and arranged to perform a spread spectrum analysis.

[0042] In an embodiment, the tubing is made of a material selected from the group consisting of cast iron, mild steel, rigid plastic, stainless steel, or combinations thereof. In an embodiment, the tubing is made of stainless steel.

5 [0043] In an embodiment, the system includes additional tubing connecting the heat exchanger to other devices in the aseptic manufacturing system. The other devices are selected from the group consisting of tanks, valves, exchangers, or combinations thereof. The additional tubing may have at least one flow detection device.

10 [0044] In an embodiment, the instructions are programmed to cause the computer processor to transmit an ultrasonic beam from the computer and through the tubing, wherein the beam is (i) refracted by a wall of the tubing and/or (ii) reflected by particles in the food product and received by the computer.

[0045] In an embodiment, the instructions are programmed to cause the computer processor to analyze the refracted and/or reflected beams to determine a concentration of the food product.

15 [0046] An advantage of the present disclosure is to provide improved food manufacturing processes.

[0047] Another advantage of the present disclosure is to provide improved aseptic food processing procedures.

20 [0048] Yet another advantage of the present disclosure is to provide methods for manufacturing a food product that detect the location of a water/food product interface.

[0049] Still yet another advantage of the present disclosure is to provide methods for manufacturing a food product that reduce the risk of packaging a diluted food product.

[0050] Yet another advantage of the present disclosure is to provide methods for controlling an aseptic food product manufacturing line.

25 [0051] Additional features and advantages are described herein, and will be apparent from the following Detailed Description and the figures.

BRIEF DESCRIPTION OF THE FIGURES

30 [0052] FIG. 1 shows a schematic representation of a food manufacturing process in accordance with an embodiment of the present disclosure.

DETAILED DESCRIPTION

[0053] As used in this disclosure and the appended claims, the singular forms “a,” “an” and “the” include plural referents unless the context clearly dictates otherwise.

5 [0054] As used herein, “about” is understood to refer to numbers in a range of numerals. Moreover, all numerical ranges herein should be understood to include all integer, whole or fractions, within the range.

10 [0055] As used herein, “recirculating water” is understood to mean water that is recirculating in the portion of a heat exchanger that will contain a food product during processing of the food product. The skilled artisan will appreciate that prior to processing of a food product the system is chemically cleaned and rinsed with water and water is then recirculated through the system to keep the system sterile. When the timing is appropriate to introduce the food product into the system, a product tank valve is opened and the initial recirculating water/food product interface begins to travel through the system, thereby displacing the recirculating water.

15 [0056] As used herein, “spread spectrum analysis” is a technique that may be used in flow monitoring and includes the use of a wide ultrasonic beam that is refracted by a conduit wall and is also reflected by particles suspended in the flowing media (e.g., a food product). More specifically, the wide ultrasonic beam is transmitted from a tangentially mounted output ceramic of a flow meter and through the conduit wall at an angle of about 20 90° to the flow through the conduit. The beam is then refracted at angles across the axis of the flow and subsequently reflected from any particles, bubbles, etc. in the flowing media in all directions and at a wide range of frequencies. The multiple reflections are received by a second receiver ceramic present in the flow meter. The returned signals may be analyzed using a specific digital signal processing platform (e.g., software) to derive the 25 desired flow information.

[0057] Methods of aseptically processing food products are well known. These methods, however, may not always provide optimal results for manufacturing efficiency and/or resulting product quality. For example, during aseptic processing, a food product is typically heated by water, which is heated by steam. Prior to processing of the food 30 product, however, the system is chemically cleaned and rinsed with water. Water is then recirculated through the system to keep the system sterile. When the timing is appropriate to introduce the food product into the system, a product tank valve is opened and the initial

water/food product interface begins to travel through the system. Alternatively, when timing is appropriate to cease flow of the food product in the system, a product tank valve is closed and water begins recirculating through the system again. In either instance, it is important to detect the location of the water/product or product/water interface to avoid process inefficiencies such as, for example, the unnecessary loss of product and/or energy that occurs when a conservative approach to food product packaging is taken. In this regard, factories may take a conservative approach to evaluating the timing of the water/product interface to ensure that no diluted product is packaged for sale to consumers.

10 **[0058]** Current methods for detecting the water/product interface use known instruments such as optical, density, or viscosity measurement, which require the detectors to be in direct contact with the product. This presents issues not only for the construction of the system, but also for the sterility of the aseptic processing system.

15 **[0059]** Another option for detecting the water/product interface includes ultrasonic detectors such as ultrasonic flow meters. Conventional ultrasonics, however, do not work reliably with the sanitary stainless steel tubing that is typically used in aseptic processing. In this regard, the stainless steel tubing can vibrate during use, which causes significant interference with the signals of a conventional ultrasonic flow meter/detector.

20 **[0060]** Accordingly, the systems and methods of the present disclosure utilize flow detection devices that are specifically configured to operate in an aseptic manufacturing environment. More specifically, the flow detection devices of the present disclosure utilize a new signal processing algorithm that is able to overcome the previously mentioned installation issues. The processing algorithm is a spread spectrum analysis that works by detecting a size and concentration of solid particles in a liquid. Accordingly, a flow detection device programmed with instructions for executing the spread spectrum analysis is able to exploit the change in signal quality from water (with an extremely low particle concentration) to product (with a relative high particle concentration) to detect the passage of the water/product interface.

25 **[0061]** As shown in FIG. 1, a schematic representation of an aseptic food manufacturing process 10 is illustrated, which includes, but is not limited to, a water tank 12, a food product tank 14, a valve 16, a heat exchanger 18, and conduits 20 connecting the elements of the process. Conduits 20 may be stainless steel conduits. However, the

skilled artisan will appreciate that the conduits may also be made of a material such as, for example, cast iron, mild steel, rigid plastic, etc. The skilled artisan will also appreciate that the manufacturing line need not be limited to the illustrated devices and may include, for example, other tanks, valves, conduits, heat exchangers, pumps, holding tanks, coolers, surge tanks, drains, packaging equipment, etc. For example, and as shown in FIG. 1, process 10 may also include pump 24, hold tank 26, cooler 28, aseptic surge tank 30, drain 32, packaging equipment 34 and additional valves 36, 38.

[0062] As is also shown in FIG. 1, flow detection devices 22 may be located on an external portion of any tubing 20 present in the manufacturing line. In this regard, a single manufacturing line may have one flow detection device or a plurality of flow detection devices located along any portion of conduit in the process. Providing a plurality of detection devices allows a manufacturing operator to detect the location of a water/product or product/water interface at any location along the manufacturing line. This increased detection ability would greatly reduce the amount of wasted energy or product that is currently seen in aseptic process manufacturing lines. The skilled artisan will appreciate that flow detection devices 22 need not be located at the illustrated places in the process and may be located along any portion of conduit 20 in the process.

[0063] Accordingly, the processes and methods of the present disclosure advantageously reduce the amount of wasted food and/or energy that is seen in known aseptic manufacturing processes. Additionally, the systems and methods of the present disclosure provide the advantages of decreased risk of contamination by using an externally mounted flow detection device, and ease of construction of the manufacturing line.

[0064] Although the present disclosure is discussed as being utilized in the manufacture of, for example, an aseptic food product through a heat exchanger that is heated by a heating medium, the skilled artisan will appreciate that the presently disclosed methods and processes are not limited to the manufacture of an aseptic food product. Further, although the present disclosure contains discussions of the processing of food products, the skilled artisan will appreciate that any products that have a particle concentration that is greater than water may be processed according to the systems and methods disclosed herein.

[0065] Further, although the phrases “flow meter” and “flow detection device” are used at various places in the present disclosure, the skilled artisan will appreciate that the devices can also be referred to as computers that are specifically programmed to detect flow rates. Accordingly, the phrases “flow meter,” “flow detection device,” and
5 “computer” may be used interchangeably in the present specification.

[0066] In an embodiment of the present disclosure, methods for manufacturing a food product are provided and include providing a food processing system having at least one heat exchanger, at least one food product tank, at least one conduit downstream of the food product tank for flow of the food product, and a flow detection device coupled to an
10 exterior of the conduit. The flow detection device has a processor and a computer readable medium storing instructions which, when executed, cause the processor to perform a spread spectrum analysis of the flow of the food product through the conduit. The methods further include initiating flow of the food product through the conduit.

[0067] In yet another embodiment, methods for manufacturing a food product are
15 provided and include providing a food processing system having at least one heat exchanger, at least one food product tank, tubing connecting at least the food product tank to the heat exchanger, a computer having a computer processor, and a computer-readable medium accessible to the computer and containing a software program therein that is programmed to cause the computer processor to detect a change from a low particle
20 concentration of the food product to a high particle concentration of the food product when the food product flows through the tubing. The methods further include initiating flow of the food product through the tubing.

[0068] In another embodiment, methods for detecting a water/food product interface are provided. The methods include providing a food processing system having at
25 least one heat exchanger, at least one food product tank, tubing connecting at least the food product tank to the heat exchanger, a computer having a computer processor, and a computer-readable medium accessible to the computer and containing a software program therein that is programmed to cause the computer processor to detect a change from a low particle concentration of the food product to a high particle concentration of the food
30 product when the food product flows through the tubing. The methods further include initiating flow of the food product through the tubing and executing the software program.

[0069] It should be understood that various changes and modifications to the presently preferred embodiments described herein will be apparent to those skilled in the art. Such changes and modifications can be made without departing from the spirit and scope of the present subject matter and without diminishing its intended advantages. It is
5 therefore intended that such changes and modifications be covered by the appended claims.

CLAIMS

The invention is claimed as follows:

1. A system for manufacturing a food product, the system comprising:
5 at least one heat exchanger;
at least one food product tank;
at least one conduit downstream of the food product tank for flow of the food product,
wherein the conduit connects the food product tank to the heat exchanger; and
a flow detection device coupled to an exterior of the conduit, the flow detection device
10 comprising a processor and a computer readable medium storing instructions which, when
executed, cause the processor to perform a spread spectrum analysis of the flow of the
food product through the conduit.
2. The system according to Claim 1, wherein the system is an aseptic
15 manufacturing system.
3. The system according to Claims 1 or 2, wherein the flow detection device
is an ultrasonic flow detection device.
- 20 4. The system according to any one of Claims 1-3, further comprising at least
one additional conduit for flow of the food product.
5. The system according to Claim 4, wherein at least one of the additional
conduits comprises a flow detection device.
- 25 6. The system according to any one of Claims 1-5, wherein the instructions
are programmed to cause the processor to transmit an ultrasonic beam from the flow
detection device and through the conduit, wherein the beam is (i) refracted by a wall of the
conduit and/or (ii) reflected by particles in the food product and received by the flow
30 detection device.

7. The system according to Claim 6, wherein the instructions are programmed to cause the processor to analyze the refracted and/or reflected beams to determine a concentration of the food product.
- 5 8. The system according to any one of Claims 1-7, wherein the instructions are programmed to cause the processor to detect a change from a low particle concentration of the food product to a high particle concentration of the food product.
9. The system according to any one of Claims 1-8, further comprising:
10 a computer having a computer processor; and
a computer-readable medium accessible to the computer and containing a software program therein that is programmed to cause the computer processor to detect a change from a low particle concentration of the food product to a high particle concentration of the food product when the food product flows through the flow path.
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10. The system according to any one of Claims 1-9, further comprising additional flow paths connecting other devices in the aseptic manufacturing system, wherein the other devices are selected from the group consisting of tanks, valves, exchangers, and combinations thereof.
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11. The system according to any one of Claims 1-10, wherein the instructions are programmed to cause initiating flow of the food product through the conduit.
12. A method for detecting a water/food product interface, the method
25 comprising:
providing a food manufacturing system comprising
at least one heat exchanger,
at least one food product tank,
tubing connecting at least the food product tank to the heat exchanger;
30 a computer having a computer processor, and

a computer-readable medium accessible to the computer and containing a software program therein that is programmed to cause the computer processor to detect a change from a low particle concentration of the food product to a high particle concentration of the food product when the food product flows through the tubing.

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13. The method according to Claim 12, wherein the food manufacturing system is selected from the group consisting of those claimed in Claim 1 to Claim 11.

14. The method according to any one of Claims 12-13, further comprising the step of initiating flow of the food product through the tubing.

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15. The method according to any one of Claims 12-14, further comprising the step of executing the software program.

16. The method according to any one of Claims 12-15, wherein the system is an aseptic manufacturing system.

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17. The method according to any one of Claims 12-16, wherein the software program therein that is programmed to cause the computer processor to transmit an ultrasonic beam from the flow detection device and through the tubing, wherein the beam is (i) refracted by a wall of the tubing and/or (ii) reflected by particles in the food product and received by the flow detection device.

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18. The method according to any one of Claims 12-17, further comprising additional tubing connecting the heat exchanger to other devices in the aseptic manufacturing system, wherein the other devices are selected from the group consisting of tanks, valves, exchangers, and combinations thereof, and, wherein the software program is programmed to cause the computer processor to transmit an ultrasonic beam from the flow detection device and through at least one of the additional tubing, wherein the beam is (i) refracted by a wall of the conduit and/or (ii) reflected by particles in the food product and received by the flow detection device.

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19. The method according to Claims 17 or 18, wherein the software program are programmed to cause the computer processor to analyze the refracted and/or reflected beams to determine a concentration of the food product.
- 5 20. The method according to Claims 17 or 18, wherein the ultrasonic flow detection device is so constructed and arranged to perform a spread spectrum analysis.