

FOOD & BEVERAGE
SOLUTIONS



SMART IN FLOW CONTROL

INTELLIGENT, COMPREHENSIVE SOLUTIONS



Our quality standards

The quality of our products is the key to achieving customer satisfaction and to ensuring the long-term existence of our company and our customers' operations.

Our equipment and processes are extremely reliable and comply with major standards and regulations – beyond the minimum requirements.

Our state-of-the-art valves meet FDA, 3A, EC 1935/2004 and EHEDG requirements. As a result, we can guarantee the highest purity level for your process and also the highest quality level for your products.

Tailor-made solutions

We can count on our long experience in process automation and offer you solutions from a single source that are perfectly tailored to the specific requirements of your application.

Whether it's hygienic, aseptic or industrial service, our proven equipment and services support you throughout the entire production process.

Our valves are used successfully in a wide range of hygienic applications. Breweries, wineries, dairies, food and drink producers rely on SAMSON valve technology.

State-of-the-art process engineering

Our product range includes aseptic diaphragm and seat valves to handle process media in the main process. Additionally, we manufacture diaphragm, seat, angle-seated, ball, butterfly and rotary plug valves to supply the plant with the required process utilities.

Compact electric, pneumatic and hand-operated actuators made of different materials are available to meet the requirements that apply in hygienic environments.

A wide range of valve accessories, such as positioners, transmitters, compact controllers, limit switches, solenoid valves, travel limiters and supply pressure regulators, rounds off our product range.



SUPPLY OF UTILITIES

Our control valves make sure that production plants are supplied with the necessary process utilities, such as air, water, steam or refrigerants. Their high control accuracy optimizes processes and thus reduces the cost of operation.



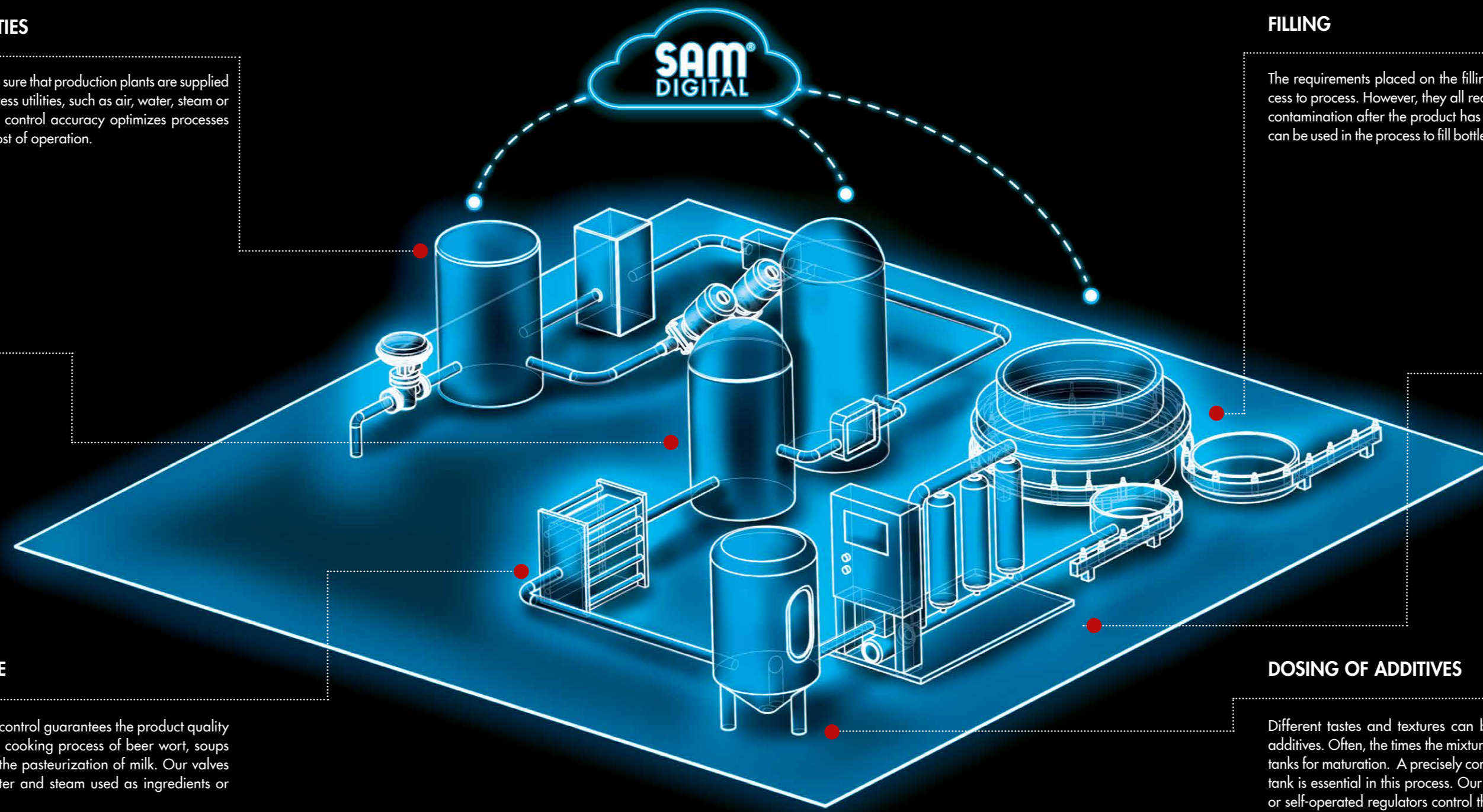
CLEANING AND STERILIZATION

Absolute purity and sterility are of paramount importance to ensure the hygiene, quality and shelf life of the final product. Our top-quality valves meet the requirements for use in clean-in-place (CIP) and sterilize-in-place (SIP) systems, autoclaves and sterilizers for bottles, kegs or cans. They are suitable for handling high temperatures and corrosive cleaning media, which reduces the need for maintenance.



HEAT EXCHANGE

A precise temperature control guarantees the product quality during the boiling and cooking process of beer wort, soups and syrups as well as the pasteurization of milk. Our valves control the flow of water and steam used as ingredients or as auxiliary media.



FILLING

The requirements placed on the filling process vary from process to process. However, they all require protection to prevent contamination after the product has been filtrated. Our valves can be used in the process to fill bottles, kegs, cartons and cans.



FILTRATION

Solids and contaminants are removed from the product in the filtration process. This extends the shelf life, enhances the flavor and protects the quality of the final product. We support you with our products to control the flow in your factory, whether it be beer, wine, soft drinks or milk.



DOSING OF ADDITIVES

Different tastes and textures can be achieved by different additives. Often, the times the mixture is stored in fermentation tanks for maturation. A precisely controlled environment in the tank is essential in this process. Our automated control valves or self-operated regulators control the process conditions and guarantee that the fermented product stays safe while being processed further.



SAMSON AT A GLANCE



STAFF

- Worldwide 4,500
- Europe 3,600
- Asia 600
- Americas 200
- Frankfurt am Main, Germany 1,900

INDUSTRIES AND APPLICATIONS

- Chemicals and petrochemicals
- Food and beverages
- Pharmaceuticals and biotechnology
- Oil and gas
- Liquefied Natural Gas (LNG)
- Marine equipment
- Power and energy
- Industrial gases
- Cryogenic applications
- District energy and building automation
- Metallurgy and mining
- Pulp and paper
- Water technology
- Other industries

PRODUCTS

- Valves
- Self-operated regulators
- Actuators
- Positioners and valve accessories
- Signal converters
- Controllers and automation systems
- Sensors and thermostats
- Digital solutions

SALES SITES

- More than 50 subsidiaries
in over 40 countries
- More than 200 representatives

PRODUCTION SITES

- SAMSON Germany, Frankfurt, established in 1916
Total plot and production area: 150,000 m²
- SAMSON France, Lyon, established in 1962
Total plot and production area: 23,400 m²
- SAMSON Turkey, Istanbul, established in 1984
Total plot and production area: 11,100 m²
- SAMSON USA, Baytown, TX, established in 1992
Total plot and production area: 20,000 m²
- SAMSON China, Beijing, established in 1998
Total plot and production area: 47,000 m²
- SAMSON India, Pune district, established in 1999
Total plot and production area: 28,000 m²
- SAMSON AIR TORQUE, Bergamo, Italy
Total plot and production area: 27,000 m²
- SAMSON CERA SYSTEM, Hermsdorf, Germany
Total plot and production area: 14,700 m²
- SAMSON KT-ELEKTRONIK, Berlin, Germany
Total plot and production area: 1,100 m²
- SAMSON LEUSCH, Neuss, Germany
Total plot and production area: 18,400 m²
- SAMSON PFEIFFER, Kempen, Germany
Total plot and production area: 20,300 m²
- SAMSON RINGO, Zaragoza, Spain
Total plot and production area: 19,000 m²
- SAMSON SED, Bad Rappenau, Germany
Total plot and production area: 10,400 m²
- SAMSON STARLINE, Bergamo, Italy
Total plot and production area: 27,000 m²
- SAMSON VDH PRODUCTS, the Netherlands
Total plot and production area: 12,000 m²
- SAMSON VETEC, Speyer, Germany
Total plot and production area: 27,100 m²

SAMSON AKTIENGESELLSCHAFT

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