

# Specialty Sauces: 55-Gallon Drum Packaging

## Benefits of the Drum

- **Lower Costs:** Eliminates sauce manufacturing in your operation.
- Reduces labor and energy costs, ingredient inventory and production downtime.
- **Quality:** Guarantees consistent quality of sauce. Designed to perform within your production requirements.
- **Clean Usage:** Proper handling ensures virtually no clean up.
- **Little Waste:** Sauce extraction provides a 99% yield.
- **Extraction Pipe:** A specially-designed extraction pipe attaches to the bag fitment creating an airtight seal. One pipe is provided with your first order.
- **No Refrigeration:** Unopened drums should be kept in dry storage.
- **Recyclable Drums:** All-fiber drums provide recycling options.



## Why a Positive Displacement Pump?

Our sauces contain starches and gums that are susceptible to air entrapment if mixed too vigorously during pumping. Once air is incorporated in the sauce, it is difficult to control finished fill weights.

A positive displacement pump does not mix air into the product as it is pumped. Sauces maintain the same consistency as in the drum.

## What Size Pump is Needed?

The pump size requirements are determined by the viscosity of the sauce and the flow rate (gallons per minute) necessary to pump the product from the drum. The viscosity of most of Bay Valley Foods' sauces is 15,000 – 50,000 centipoise. The viscosity specification of each sauce is included in the technical data sheet.

Your pump supplier can assist you in selecting an appropriate pump for your operation. Be sure sauce viscosity and flow rate requirements are communicated to the supplier.

## Storage

Each 55-gallon drum contains between 455 lbs. and 500 lbs. of product.

Each drum is commercially sterile when delivered to your manufacturing plant. The drums have a shelf-life of at least six months and can be kept in dry storage. Recommended storage temperature is 60° - 80°F.

*Note: Once the seal on the drum is broken, product is no longer sterile. If at all possible, we recommend production batch sizes that use the entire drum.*

## Using the Extraction Pipe

Attach fitment on the pipe to fitment on the drum, then attach the pipe to your pumping system.

Good Manufacturing Practices (GMPs) include sanitizing the extraction pipe before inserting it into the drum.

## Left Over Product

If you expect to finish a production run with a partially-used drum, we recommend the following:

Always test the pH of the remaining sauce prior to use, drawing samples from several areas within the drum. The pH of the sauce must be within the same range as listed on the Technical Data Sheet. If not, discard the drum immediately.

### Refrigerated Storage

Pre-chill\* the drum that will contain the leftover product at the end of the day. Make sure the product is approximately 42°F. before opening the drum. This can take up to one week. Using proper sanitary handling procedures, reseal the partial drum immediately and refrigerate. Depending on the sauce, you can expect 14 days of shelf-life.

*\*Note: Why Pre-Chill? Because it takes up to one week to cool product in center of drum to 42°F., in order to prevent bacterial growth, chilling prior to breaking the drum seal is a "best practice."*

### Frozen Storage

Open drums can be stored frozen for up to three months. Frozen product must be thawed at refrigerated temperatures (42°F).