



## Homogenisation Pressure Conversion Chart

Homogenisation is defined by *Leniger and Beverloo* as the fine dispersion of one liquid within another through the application of high shear stresses. Today Homogenisation is also used to achieve dispersion of insoluble ingredients such as MCC and minerals.

With process recommendations and homogenisation equipment often stated in either imperial or metric values, the following chart is provided to assist in determining the correct homogenisation pressure.

Mpa	Bar	psi
1	10	147
2	20	294
3	30	441
4	40	588
5	50	735
6	60	882
7	70	1029
8	80	1176
9	90	1323
10	100	1470
15	150	2205
20	200	2940
25	250	3675
30	300	4410
35	350	5145
40	400	5880
45	450	6615
50	500	7350
55	550	8085
60	600	8820
65	650	9555
70	700	10290
80	800	11760
85	850	12495
90	900	13230
95	950	13965
100	1000	14700

## References:

Leniger, H.A. and Beverloo, W.A. 1975, Food Process Engineering, D. Reidel Publishing

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