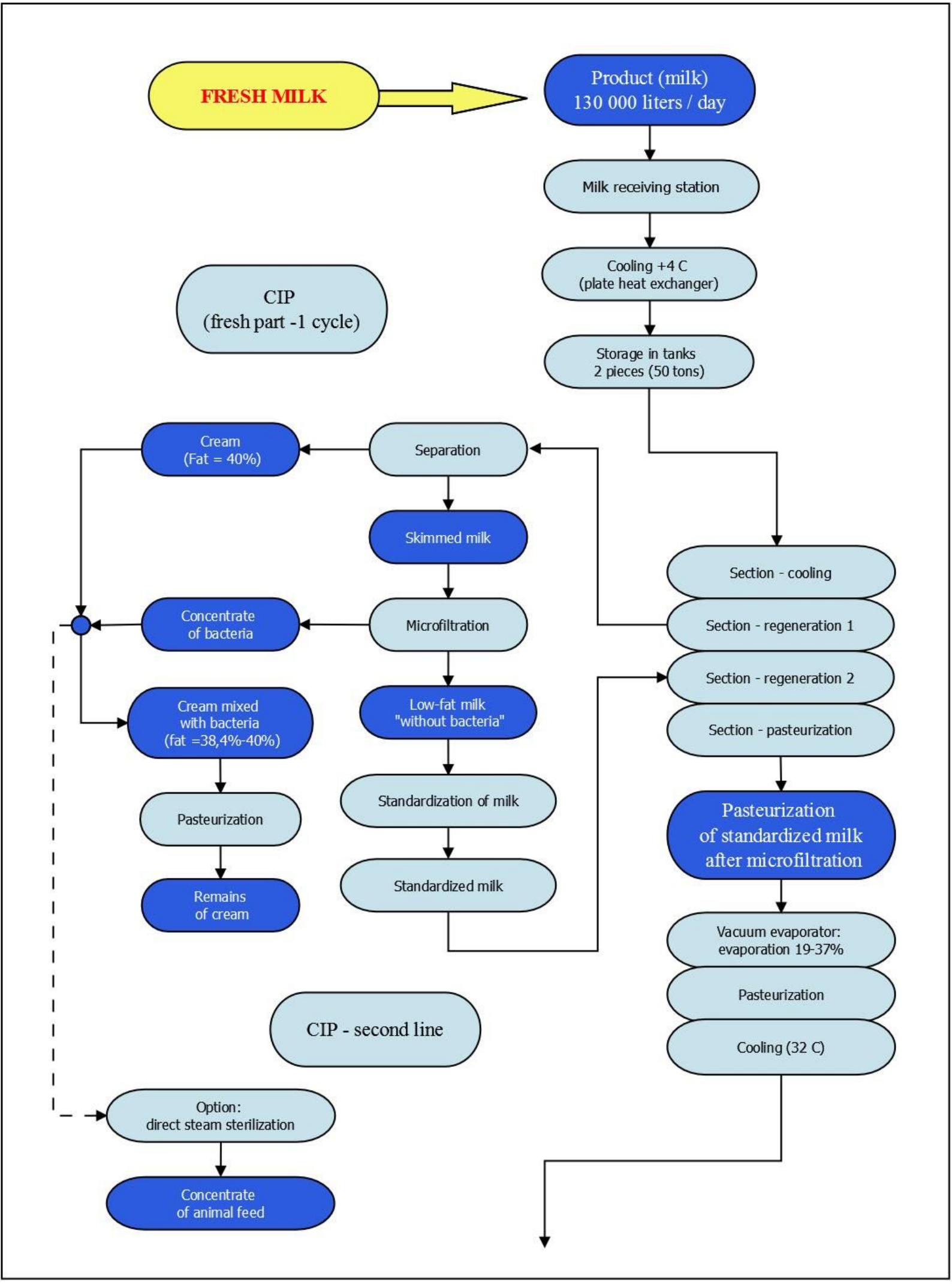
FRESH MILK
Product (milk)
130 000 liters / day
Milk receiving station
Cooling +4 C
(plate heat exchanger)
Storage in tanks
2 pieces (50 tons)
CIP
(fresh part -1 cycle)
Cream
(Fat = 40%)
Separation
Skimmed milk
Section - cooling
Concentrate
of bacteria
Microfiltration
Section - regeneration 1
Section - regeneration 2
Cream mixed
with bacteria
(fat =38,4%-40%)
Low-fat milk
"without bacteria"
Section - pasteurization
Pasteurization
Standardization of milk
Pasteurization
of standardized milk
after microfiltration
Remains
of cream
Standardized milk
Vacuum evaporator:
evaporation 19-37%
Pasteurization
CIP - second line
Cooling (32 C)
Option:
direct steam sterilization
Concentrate
of animal feed