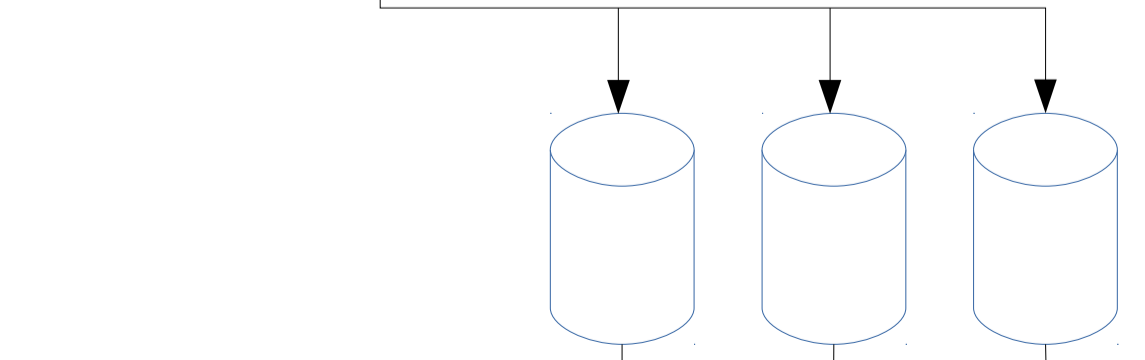


Customer: Best Food FD
Location: Bangladesh

RAW MILK
32000 L/day

N°3 storage tanks, 30000 L each

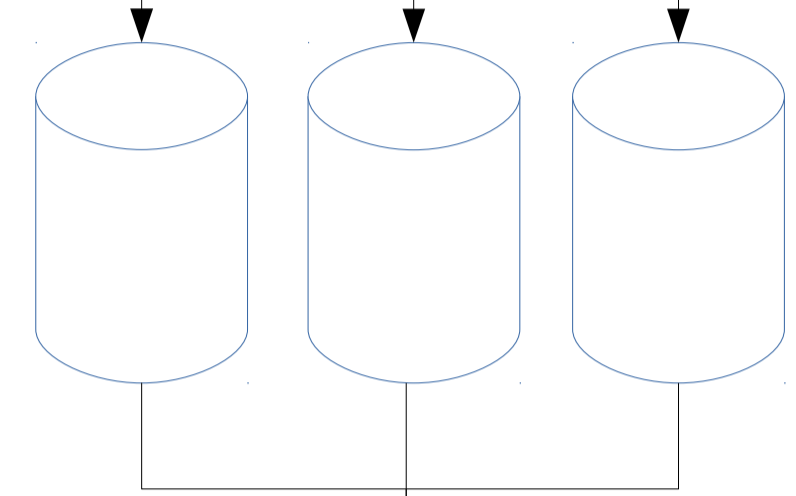
Butter production line



N°3 Maturation tanks, 1000 L each

Reception unit

Cooling 4°C



Cream Separation

Cream (fat = 40%)

Skimmed milk

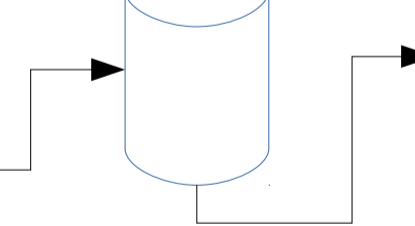
Standardized milk

Pasteurization section, 5000 L/h

Cream line

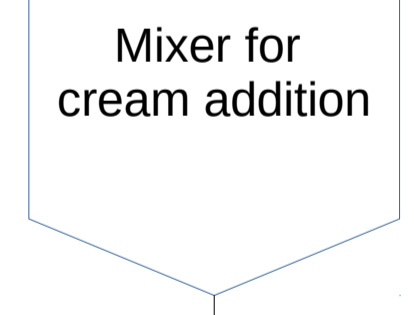
Cooling 6°C

Cream storage tanks



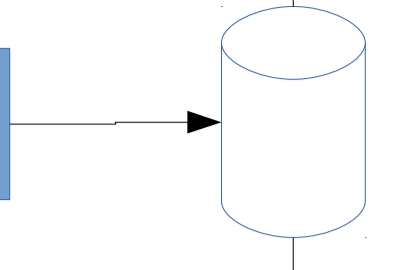
Pasteurization section

Homogenization



Packaging

Powder milk

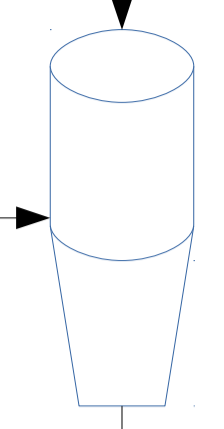


Heating 70°C

Homogenization (5-15 MPa)

Vacuum evaporator (40-70°C)

Dry air



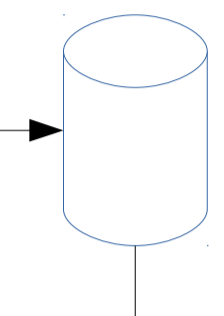
Spray dryer

Powder milk

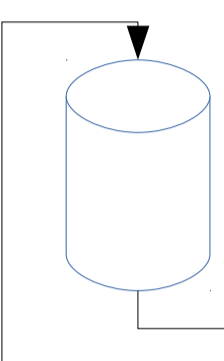
Packaging

Flavored milk Yogurt, 500 kg/h

Chocolate powder
Strawberry



Triblender or equivalent

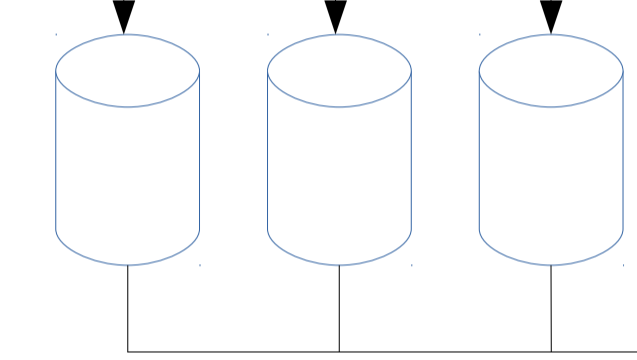


UHT, xxxx L/h

Packaging

Yogurt, 500 kg/h

N°3 Maturation tanks, 2000 L each



Mixer with fruit addition

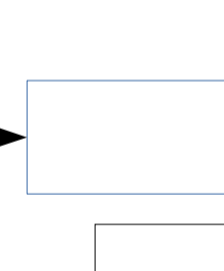
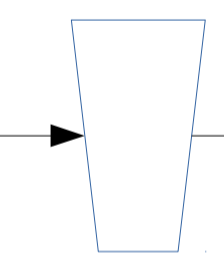
Packaging

Cottage cheese, 300-500 kg/batch

Coagulation vat, 2000 L

Washing tanks

Draining tanks



Packaging

Churn for Butter production

Cooling heat exchanger

Butter forming machine

Packaging