

# Condensed Milk Processing Line

This production line is designed for processing milk into condensed milk. The system utilizes interconnected tanks, pipes, and control panels for evaporation and condensation.



## Overview

### Professional Condensed Milk Processing

This industrial processing line is engineered for the standardization and evaporation of milk to produce high-quality condensed products. The system includes integrated heat treatment to destroy microorganisms and enzymes, ensuring product safety and long-term stability. It is specifically designed to manage protein complexes and develop optimal product viscosity, which is essential for premium sweetened condensed milk storage.

## Process Features

Milk Standardization	Yes
Standardized Values	Fat Content, Solid Non-Fat (SNF)

## Technical Capabilities

### Heat Treatment Objectives

- Destruction of microorganisms
- Enzyme inactivation
- Protein complex stabilization
- Viscosity development control

## Equipment Construction

### Material

Stainless Steel

### Integrated Components

- Interconnected Processing Tanks
- Evaporation System
- Integrated Pumps
- Control Panels
- Pressure Gauges
- Sight Glasses

## Applications

End Product Suitability	Sweetened Condensed Milk
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