

Pasteurized Milk Processing Line

This pasteurized milk production line efficiently processes milk. The system is designed for hygienic pasteurization, ensuring consistent quality and safety for large-scale dairy operations.



Product Overview

Industrial Pasteurized Milk Solution

This complete production line utilizes fresh cow or sheep milk to deliver high-quality pasteurized dairy products. The system manages the entire workflow from raw milk acceptance and cream separation to final filling and storage. By effectively eliminating pathogenic and putrefactive bacteria while preserving nutritional value and natural flavor, this line ensures both product safety and consumer satisfaction.

Process Workflow

Processing Stages

- Raw milk acceptance
- Filtration
- Cream separation
- Pasteurization
- Degassing
- Storage
- Deployment
- Sterilization
- Filling

Technical Specifications

Storage Requirement

Refrigerated

Product Shelf Life

Approximately 7 days (requires refrigeration)

Compatible Raw Materials

Cow Milk, Sheep Milk

Fully Sterile

No