

UHT Milk Processing Line

This UHT milk processing line heats milk to a high temperature to kill bacterial spores, extending its shelf life. It uses a flash of extreme heat to sterilize milk, a process also applicable to fruit juices, cream, yogurt, and wine.



ADDITIONAL IMAGES



Overview



Comprehensive system flow including reception, homogenization, and aseptic packaging.

High-Efficiency UHT Processing

This comprehensive UHT milk processing line is engineered for the continuous sterilization and cooling of milk and liquid food products. By utilizing ultra-high temperature processing at 135°C, the system effectively eliminates bacterial spores while preserving nutritional value and extending product shelf life. The line features full automation, precise temperature control, and a robust monitoring system to ensure maximum yield with minimal production waste.

Technical Specifications

Working Capacity

10 tons/d

Minimum Daily Capacity

500 tons/d

Maximum Daily Capacity

Key Advantages

- Customized recipe realization
- Multi-product production capability
- Short holding times
- Accurate dosing
- Extended shelf life
- Advanced energy savings

Operational Capabilities

Supported Packaging

Tetrapak brick • Tetrapak Pillow • SIG Combibloc • PrePak soft pouch • Gable top carton • Glass bottle

Compatible Dairy Products

Pasteurized skim milk, Pasteurized whole milk, Varied fat content milk, Pasteurized flavor milk

Control & Automation

Control System Features

- Complete line supervision system
- Monitoring of every process phase
- Daily production data logging
- Automated visualization and printing