

UHT Milk Processing Line

The UHT milk processing line is designed for continuous processing of liquid milk. This system integrates preheating, homogenization, sterilization, cooling, and aseptic packaging.



ADDITIONAL IMAGES



Overview

High-Efficiency UHT Processing

This comprehensive UHT milk processing line utilizes ultra-high temperature technology to ensure the safety and longevity of dairy and liquid products. By heating milk to 135°C for just 1-2 seconds, the system effectively eliminates spores while maintaining product quality. The automated line is designed for large-scale production, offering versatile packaging options and consistent results through precise temperature management.

Performance

Working Capacity

10 tons/d

Minimum Capacity

500 tons/d

Maximum Capacity

Technical Details

Processing Parameters

Process	Temperature	Duration
Pasteurization	72°C	15+ minutes
UHT Processing	135°C	1-2 seconds

Supported Packaging Types

Tetrapak brick, Tetrapak Pillow, SIG Combibloc, PrePak soft pouch, Gable top carton, Glass bottle, Plastic pouch, Paper pouch

Product Compatibility

Processable Products

- Skimmed milk
- Whole milk
- Flavor milk
- Cream
- Yogurt
- Fruit juices
- Wine