

Yogurt Production Line

A yogurt production line transforms raw milk into the final yogurt product through several key stages. The process includes homogenization, sterilization, fermentation, cooling, and packaging.



ADDITIONAL IMAGES



Overview

Professional Yogurt Production Line

This industrial yogurt processing line is designed for the versatile production of set, stirred, drinking, frozen, and concentrated yogurt products. The system handles the entire lifecycle from raw milk standardization and homogenization to heat treatment, fermentation, and cooling. Engineered for high efficiency, it ensures consistent texture and flavor quality while meeting stringent hygienic standards for large-scale dairy facilities.

Performance

Working Capacity

5 tons/d

Minimum Daily Capacity

100 tons/d

Maximum Daily Capacity

Production Capabilities

Inclusion Additives

- Fruit puree
- Flavorings
- Cereals
- Fibre

Supported Product Varieties

Stirred Yogurt, Set Yogurt, Drinking Yogurt, Frozen Yogurt, Concentrated Yogurt, Kefir

Packaging Options

Compatible Packaging

- Cup
- Gable top carton
- Bottle

Process Features

Key Processing Steps

Stage	Description
Standardization	Fat and dry matter content adjustment
Heat Treatment	Thermal processing for safety
Homogenization	Texture and consistency uniformity
Fermentation	Controlled culture incubation
Cooling	Temperature reduction to halt fermentation