

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
-------------------------	--------------------------