

Pasteurized Milk Processing Line

This production line efficiently processes raw milk into pasteurized milk through heat treatment. The system is designed to eliminate pathogens, ensuring a safer product with extended shelf life.



ADDITIONAL IMAGES



Overview



Comprehensive system layout featuring stainless steel tanks and automated control infrastructure for dairy processing.

Professional Milk Processing Solution

This comprehensive pasteurized milk processing line is engineered for efficient, hygienic, and scalable dairy production. The system integrates essential stages including receiving, homogenization, sterilization, and cooling to ensure product safety and quality. Designed for versatility, it supports various raw milk sources and can be configured to produce a wide range of dairy end-products to meet diverse market demands.

Technical Specifications

Production Capacity

- 3,000 L/day
- 5,000 L/day
- 10,000 L/day
- 20,000 L/day

Packaging Compatibility

Aseptic pouch • Aseptic paper box • Gable Top box • Plastic bottle • Plastic cup • Glass bottle • Bulk

Compatible Raw Materials

Liquid cow milk, Goat milk, Camel milk, Reconstituted milk powder

End Product Capabilities

Pasteurized milk, UHT milk, Yogurt, Flavored milk, Sour milk, Butter, Cheese

Process Parameters

Pasteurization Temperature

72 - 75 °C

Holding Time

15 - 20 seconds