

Pasteurized Milk Production Line

This pasteurized milk processing line receives fresh milk, stores it in bulk, and homogenizes it for uniform fat distribution. The milk then undergoes sterilization and cooling before being filled into containers and stored for distribution.



ADDITIONAL IMAGES



Overview

Professional Dairy Processing Solution

This pasteurized milk production line is designed to efficiently heat-treat milk to eliminate pathogens while preserving product quality and shelf life. The system integrates critical stages including milk reception, homogenization, sterilization, and cooling to ensure a safe, high-quality end product. With flexible processing capacities and compatibility with various milk types and packaging formats, it offers a scalable solution for modern dairy processing facilities.

Processing Capabilities

Daily Production Capacity

- 3000L
- 5000L
- 10000L
- 20000L

Compatible Raw Materials

Liquid cow milk, Goat milk, Camel milk, Milk powder (dissolved)

Supported End Products

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

Technical Standards

Pasteurization Temperature

73.5 °C

Holding Time

17.5 sec

Homogenization Options

Total or Partial homogenization available

Packaging Options

Available Packaging Formats

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