

# **TECHWIN**

## **CONTINOUS PASTEURISATION LINE**

### **Data Sheet**



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# **CONTINUOUS PASTEURISATION LINE**

Pasteurized milk production line is used to process raw milk to pasteurized milk, UHT milk, pasteurized skimmed milk, pasteurized flavoured milk and other dairy products. It is suitable for dairy enterprises with over 3000 - 20,000 litres of milk a day.

Techwin designs continuous pasteurization lines, supply, installs, and trains dairy enterprises. Partnering with world leaders, we also offer maintenances of the production lines.

## **Pasteurized milk production process**

The continuous processing line preheated the milk then standardise it to give the milk a defined, guaranteed fat content.

The standardised milk is homogenised so as to disintegrate or finely distribute the fat globules in the milk to reduce creaming.

The milk is then pumped to the heating section of the milk heat exchanger where it is pasteurised. The pasteurisation temperature is recorded continuously.

A booster pump is used to increase the pressure of the milk to a level at which the pasteurised product cannot be contaminated by untreated milk or by the cooling medium if a leak occur in the plate heat exchanger.

If the pasteurisation temperature should drop, this is sensed by a temperature transmitter. A signal activates flow diversion valve and the milk flows back to the balance tank.

After pasteurisation the milk continues to a cooling section in the heat exchanger, where it is cooled by the incoming untreated cold milk, and then to the cooling section where it is cooled with ice water.

The cold milk is then pumped to the filling machines.

### **Parts of the Pasteurized milk production line**

1. Water treatment section
2. Milk reception unit
3. Preparation section
4. Pasteurization
5. Storage section
6. Filling and packaging
7. CIP cleaning
8. Chiller
9. Compressor
10. Steam boiler
11. Cooling room
12. Installation materials