



## Innovative Solutions for the Processing of Milk and Whey

ALPMA's process technology division has developed into a specialist division for the processing and refinement of whey and milk treatment during recent years.

Both processing installations displayed at the Anuga FoodTec represent innovative processes, which have been specially developed for use in dairies.

In order to do justice to the customer's specifications, these installations were developed for small companies. That is to say that a larger amount of a product is able to be produced, which is then able to be processed further on a reasonable scale.

The exhibited *Particulating Installation for Whey Proteins* is suitable for the following uses and quantities:

Production from 200 to 300 l/h of particulated whey protein concentrates from sweet or sour whey, to be used in the manufacture of soft and semi-hard cheese, curd cheese, cottage cheese, processed cheese, desserts, buttermilk and ice cream.

The following quantities, for example, can be processed using the exhibited *Microfiltration Installation*:

Casein standardisation of 500 l/h of dairy milk with a concentration factor of 3.0  
Sterilisation of 1,500 l/h of skimmed milk and whey  
Skimming of 500 l/h of whey  
Bacteriological stabilising of 1,599 l/h of brine

The pilot installations are suitable for a semi-automated factory. Following the setting of parameters (e.g. temperature, pressure, concentration factor, volume flow) and the choice of operating mode, the installations are run and monitored automatically, thus ensuring secure operation without the need for a great many staff.

Subject:

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