



Consworld

di Savoi Massimo

Milk powder reconstitution

From: Plants in Algeria

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All processing steps : WATER TREATMENT

Step 1

Water storage and treatment. These operations are extremely important for the quality of milk produced. Key objectives are elimination of foreign objects, treatment of water hardness and elimination of any bacterial charge



All processing steps : MILK RECONSTITUTION

Step 2

Milk powder is supplied to blender and melted into pre-heated water. Turbo stirrer ensures a perfect melting



All processing steps : HOMOGENIZATION AND PASTEURIZATION**Step 3**

Milk is now reconstituted and without clumps. It is first homogenized and then pasteurized



All processing steps : STORAGE AND PACKAGING

Step 4

Pasteurized milk cooled down to 4°C is now supplied to a buffer tank and then immediately after packaged into bags or bottles



All processing steps : CIP WASHING SYSTEM

Step 5

Plant washing cycle should be done with maximum care. A wrong sanification process will compromise milk quality and duration

