



# WHEY – The only Global Solution

## *newhey*

*For all Dairy Factories*

In collaboration with :

**Ing.E.Vezzadini & C srl**

**Nòrea Pancolini srl**

## PRODUCTS MADE FROM WHEY



CREAM



BUTTER



TRADITIONAL RICOTTA



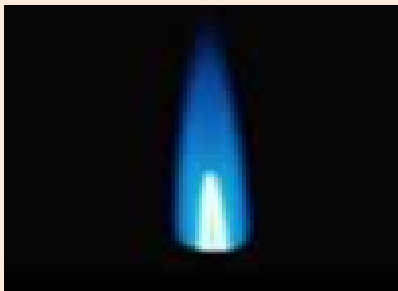
HOMOGENIZED RICOTTA



PRESSED RICOTTA



WHEY AND PROTEIN POWDER



BIOGAS



ELECTRICITY



*newhey*

## Presentation of the project - **FULL EMPLOY OF MILKWHEY**

**Consworld**, in close cooperation with worldwide-present partner companies, offers a range of solutions for the full exploitation of all types of milk whey resulting from any cheese manufacturing

We design and produce different equipment that generate high profits at low environmental impact thanks to the full exploitation of all milk whey components thus eliminating costs and problems related to dairy waste.

### **Our standard systems include, also individually:**

Storage and standardization of fat milk whey

Skimming, churning and packaging of both **BUTTER** and **CREAM**

The concentration through selective membranes for the separation of whey proteins

Reverse osmosis to concentrate all the solids of milk whey

Vacuum concentration to increase the percentage of solids of milk whey

Refrigerated storage of the concentrate or crystallization process

Production of **RICOTTA** (traditional, homogenized and/or pressed) from concentrate whey

Production of **PROTEIN POWDER** type WPC 35 - 60-80

Production of **WHEY POWDER**

Storage of residue leachate with possible input of other production waste

Treatment of anaerobic fermentation for the production of **BIOGAS**

Co-generation for **ELECTRICITY** production

Production of **HOT WATER** or **STEAM**

We can elaborate turn-key projects providing all the services related along with the general assistance on the design of the structure and the support on the definition of each component of the system.

We can ensure the technological assistance for each specific phase of production



## Main Sectors

### Ricotta - Powder - Biogas



The range of plants to produce Ricotta.  
Hourly production from 2.000 to 25.000 litres of milk whey both whole and concentrate



Each pulverization unit can treat from 100 to 1,500 litres per hour of concentrated whey.  
Possibility of installation of multiple parallel systems



Production of Biogas for dairy companies processing from 30.000 up to 300.000 litres of milk per day



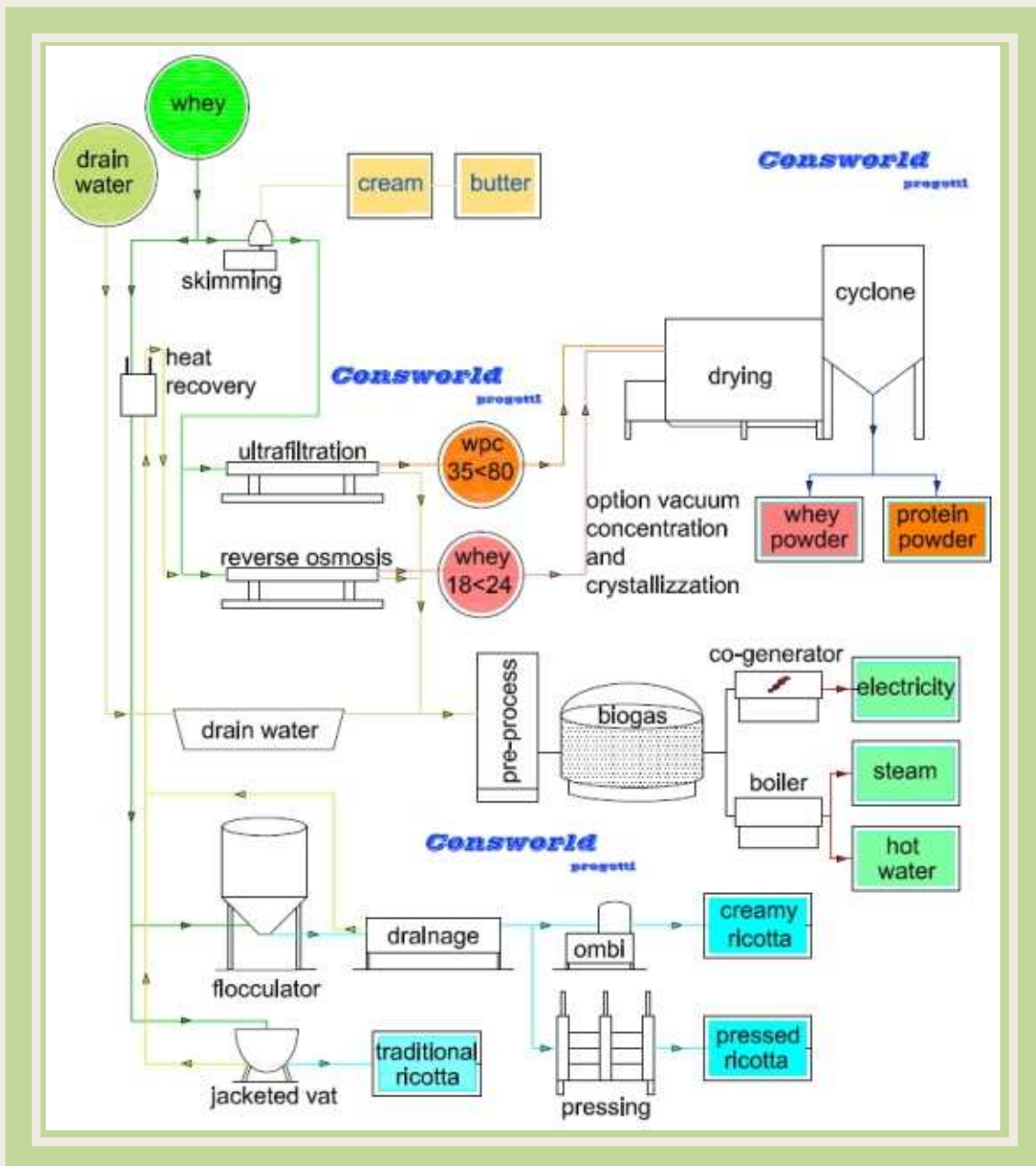
## The products we offer

RBE - Different ricotta, biogas, electricity or steam

BS - Butter or cream, whey powder

BPE - Butter or cream, protein powder, biogas, electricity or steam

BPL - Butter or cream, protein powder, lactose powder



## Commercial contacts

All companies interested in the global treatment of milk whey within their dairy production can contact us to evaluate the solutions which best suit their needs.

Our technical and commercial people, after a preliminary analysis of your requests, will send you the appropriate documentation or will organize the visit of one of our delegates.

### ***Contacts***

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### ***Via E-mail***

General informations

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