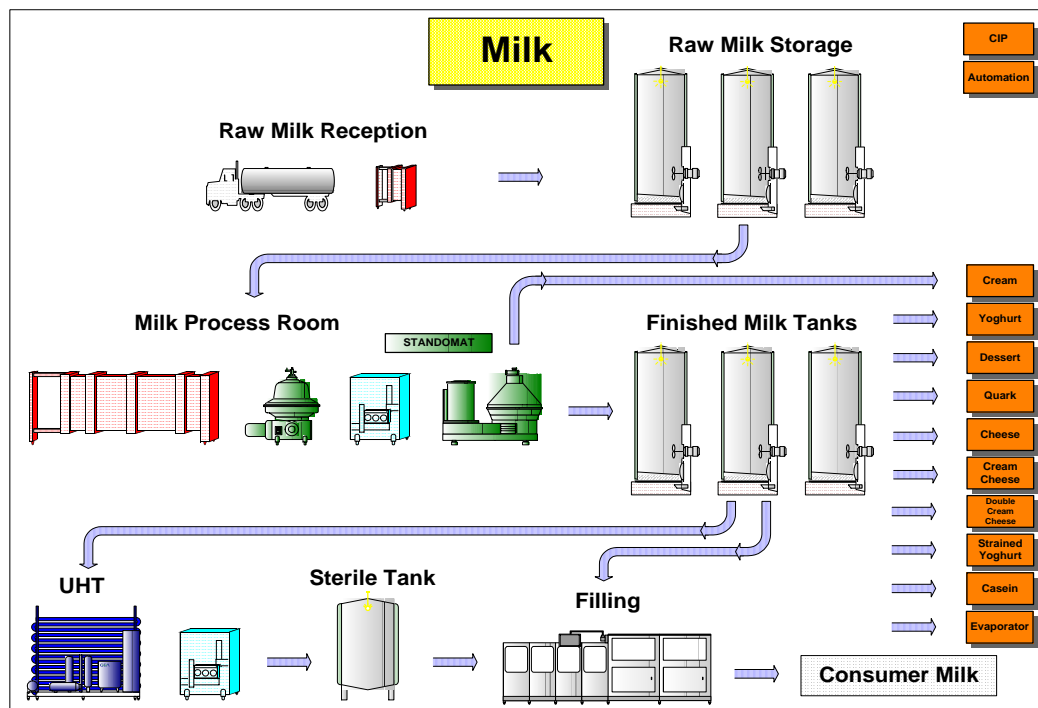


PRODUCT: UHT MILK by indirect system

- **PROCESS TEMPERATURE:** Homogenization (70°C); Sterilization (137 °C for 4 sec.); Cooling system 20÷23 °C.



- **HOMOGENIZER FEATURES:** Single stage; Homogenizing pressure 180÷240 bar; Homogenizing temperature 60÷75 °C; Inlet pressure 4÷5 bar; Standard suction and delivery valves and seats.
The aseptic version is required if the homogenizer is placed after the heat exchanger.
- **HOMOGENIZING VALVE:** New high efficiency homogenizing valve **NANOVALVE®** (ask NIRO SOAVI R&D DEPARTMENT for more information); Standard.
- **PROCESS LINE:** Deaeration (if required); Homogenization; Presterilization; Sterilisation Cooling system; Aseptic packing system.
- **HOMOGENIZATION ADVANTAGES:** Improved cream stability and milk quality.
- **REFERENCES :** available.