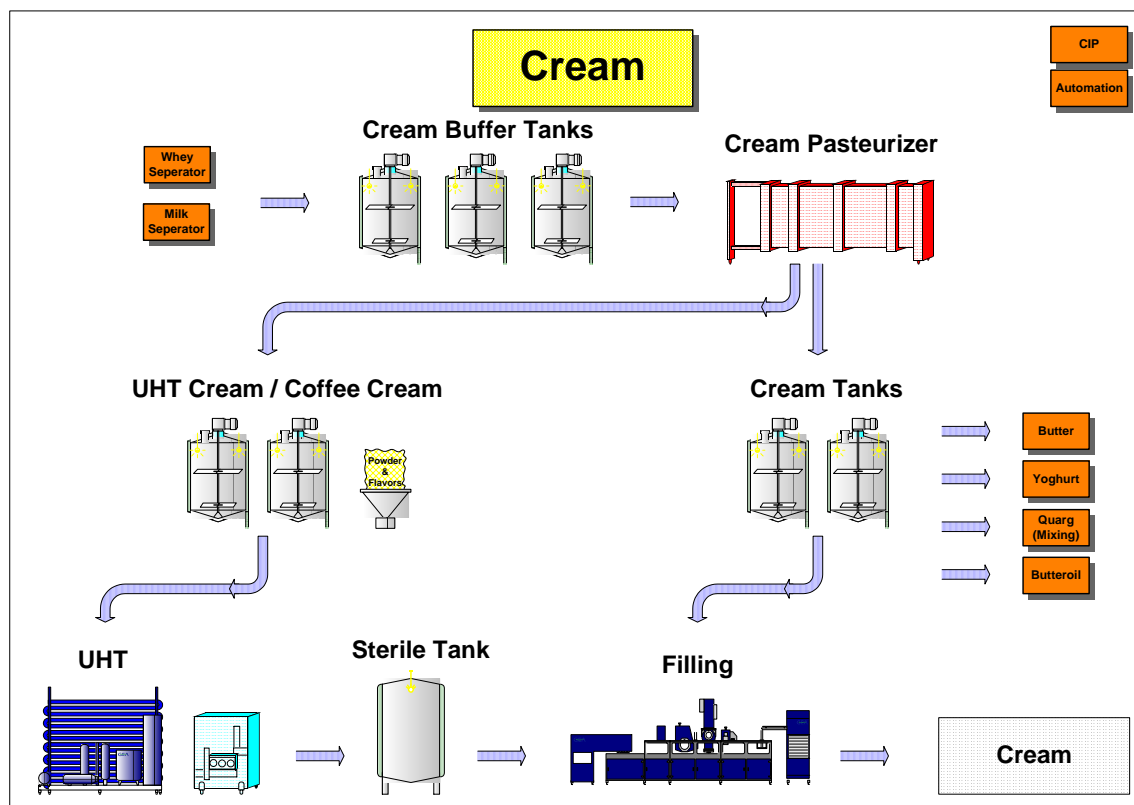


PRODUCT: MILK CREAM (Coffee Whitener)

- PROCESS LINE: Mixing tank for milk or cream addition; Pasteurisation/sterilisation; Homogenization (60÷70 °C); Cool system (4 °C); Addition of salts and agitation mixing; Packing system.



- HOMOGENIZER FEATURES: Double stage version; Homogenizing pressure 120÷250bar, 40÷50 bar second stage; Homogenizing temperature 60÷70°C; Inlet pressure 4÷5bar; Standard suction and delivery valves and seats.
- HOMOGENIZING VALVE: New high efficiency homogenizing valve **NANOVALVE®** (ask NIRO SOAVI R&D DEPARMENT for more information); Standard.
- HOMOGENIZATION ADVANTAGES: Improved cream viscosity and stability; Increased dispersion of cream in coffee.
- COMMENT: Aseptic version is required for UHT milk cream production.

Silvia Grasselli – Niro Soavi S.p.A.