

<h1>PROCESS BULLETIN</h1>	Document Ref.:	
	<b>PB/1- 6/001</b>	
	Issued by:	Date:
	SG	2005

Subject: Title: **HOMOGENIZING VARIOUS DAIRY PRODUCTS**

## FRESH WHOLE MILK

- **PROCESS TEMPERATURE:** Homogenisation (70°C); Pasteurisation (90°C); Cooling system 20÷23 °C.
- **HOMOGENIZER FEATURES:** Single stage;  
Homogenizing pressure 140÷180 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 homogeniser is placed after the heat exchanger.
- **HOMOGENIZING VALVE:** Standard valve single stage.
- **PROCESS LINE:** Deaeration (if required); Homogenisation; Pre-sterilization; Sterilisation  
Cooling system; Aseptic packing system.
- **HOMOGENIZATION ADVANTAGES:** Improved cream stability and milk quality.