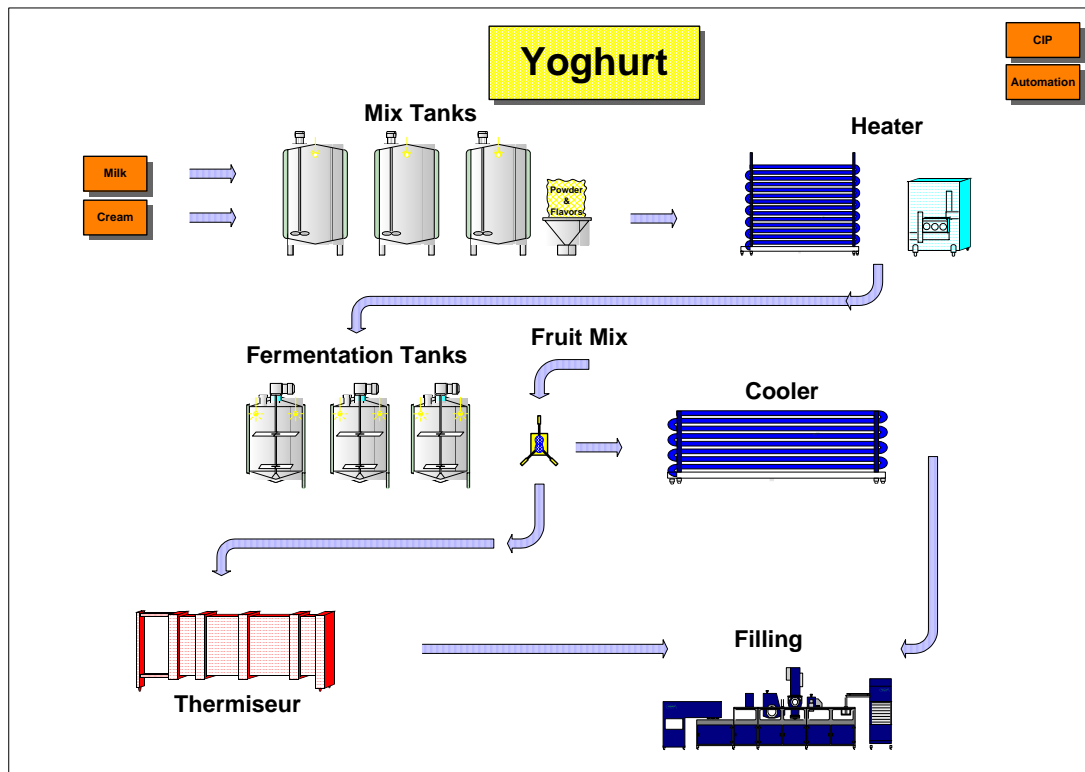


PRODUCT: MILK FOR YOGHURT

- COMPOSITION: Fat milk 14÷19%; Sugar 7,5%.
- PROCESS: Mix preparation; Heating 65÷70 °C; Homogenisation; Pasteurisation; Cooling.



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 homogeniser is placed after the heat exchanger.

- **HOMOGENIZING VALVE:** New high efficiency homogenizing valve **NANOVALVE®** (ask NIRO SOAVI R&D DEPT. for more information); Standard.
- **HOMOGENIZATION ADVANTAGES:** Increased viscosity; Improved stability and texture.