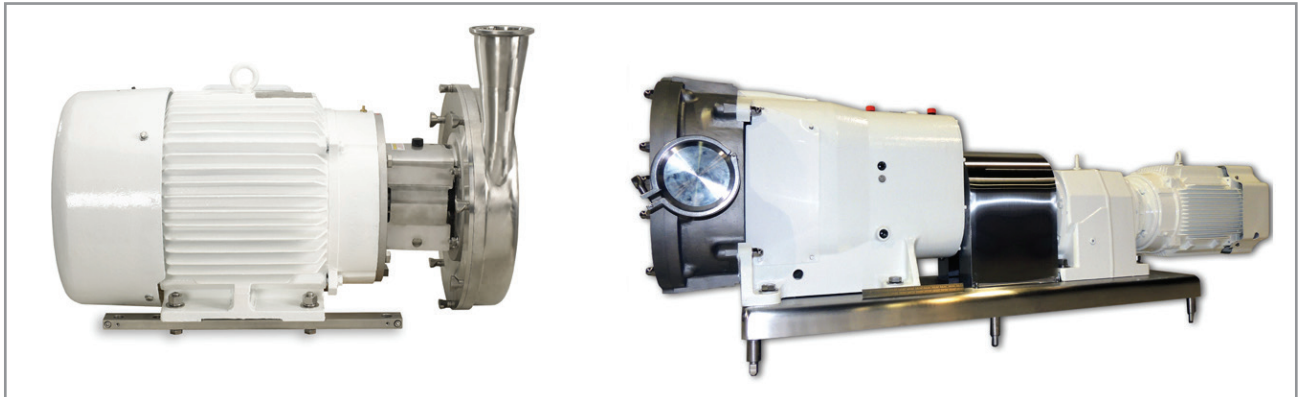


Alfa Laval Inc.



Alfa Laval has been optimizing the time to move milk from vat to market for nearly 130 years, and offers a complete portfolio of solutions for the dairy industry: From milk receiving to whey processing. Here is a sampling of Alfa Laval's proven dairy processing solutions, designed with flexibility to process the most demanding products, while saving valuable resources and time.

Mixproof valves for all continuous dairy process occasions:

The Alfa Laval Unique mixproof CP-3 valve is a reduced vent mixproof valve, which complies with PMO paragraph 15p(B) – designed to protect your dairy product in all continuous process occasions. All mixproof valves are designed to provide the lowest possible operating cost, and use fewer utilities and seals in product wetted areas.

The Unique mixproof “cheese curd” version is designed for the highest viscosity, particulate laden dairy products – from Greek-style yogurt, yogurt with fruit solids to cheese curds up to 1.75” in diameter. Equipped with a superior plug design, the valve provides unobstructed flow to maintain curd integrity, and is often used as a curd discharge mixproof valve on enclosed cheese vats. All curd valves are PMO compliant for continuous processing, and available in 4” and 6” valve port sizes.

Receiving milk in confidence

The Alfa Laval LKH-75 centrifugal pump is designed for high volume milk receiving –



ideal for all small, medium or large scale dairies. Considered a high head, low-speed pump, it efficiently drains the largest milk silos at high flow rates while gently handling raw milk. This translates to high flow rates with extremely gentle product treatment, which are critical to maintain the taste and value drivers of high volume milk or cheese production.

A proven curd transfer solution

The Alfa Laval SRU 6-8 Series is a proven high-capacity solution when transferring cheese curd from processing vats. Backed by customer test results, SRU positive displacement pumps provide a 20% reduction in curd fines along with higher flow rates – resulting in quicker vat turnover and more cheese produced. Available in bi-lobe or tri-lobe rotors, close rotor tolerances provide smooth, low shear pumping action - ensuring the delicate transfer of curd while providing higher yields and greater curd fat content.



Precise milk heating and cooling

Alfa Laval FrontLine Series plate heat exchangers (PHEs) help heat, cool and control the temperature of fluid milk at every stage. They provide the precise combination of temperature and holding time to ensure safe and accurate pasteurization – at all capacity levels. FrontLine PHEs offer 40% more capacity than comparable models, yet take up less floor space. At ten square feet, larger plates provide increased throughput, higher heat recovery, lower pressure drops and more energy savings in a single frame.

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