

The RELCO[®] Sweet and Condensed Milk System combines standardization of milk with sugar, evaporation, holding, cooling, lactose seeding and crystallization.



FEATURES & BENEFITS

- Uses low temperature profile in order to avoid coloring of the product and reaches longer than 20 hours running times
- Equipped with tubular heaters
- Final heat treatment is made using direct steam injection to reduce damaging the product and is able to heat up to 120 degrees C
- Stable final concentration and temperature (using steam only; no ice water is required)
- Equipped with a reprocess vessel that collects all water/milk interfaces that can be cooled and used the day after, avoiding product losses
- Lactose seeding dosed on correct amount in order to reach optimum amount of crystals formation in the crystallizers
- Equipped with hold tank with correct agitation and temperature control, in order to have good control of the product viscosity

OPTIONS

- Sterile Tanks
- Sterilization system for the equipment in touch with final product
- Water Recovery System
- Depend on customer requirements RELCO has the expertise to dose sugar syrup after the evaporator, instead sugar before evaporation