## **SPXFLOW**



# Small-scale Processing Line for Dairy and Plant-based Fermented Products





## a great way to start, test or grow your market

## There are many reasons you may want to start with a smaller processing plant :

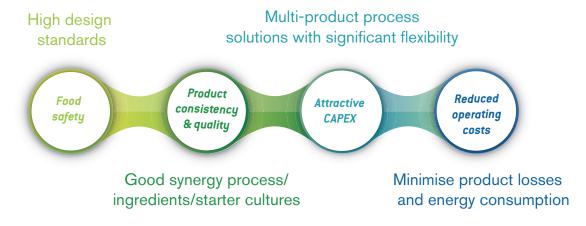
- Test the market with 150 kg/hr 300 kg/hr production before investing in larger-scale operations
- Start with small-scale production to grow at a pace that suits business and market demand
- · A flexible and affordable process to produce multiple products on one line
- · Innovate quicker: For larger dairies, small-scale plants facilitate in-house innovation and dynamic trialing of new products
  - 1) for sterilization mode
  - 2) for pasteurization mode

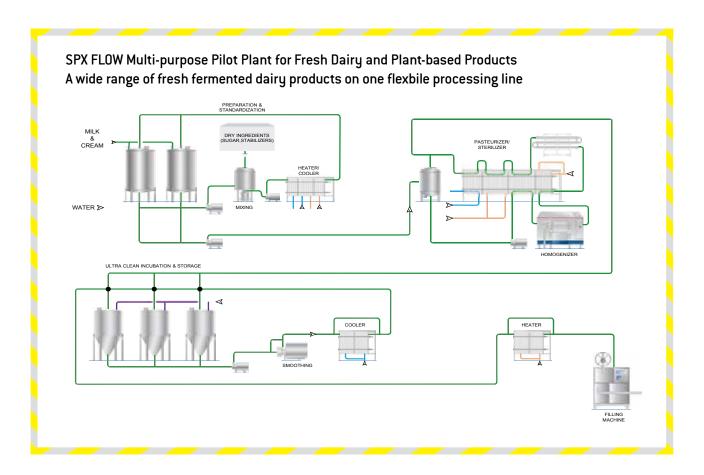
## SPX FLOW's Processing Line Customized for Small-scale Production

Leveraging a century's worth of experience and profound knowledge of the dairy and plant-based fermented products industries, SPX FLOW's small-scale processing lines offer the know-how for flexible production and can help assure swift development of new products to meet your business needs.

- Premium quality results using SPX FLOW advanced technologies proven in full-scale processing applications.
- Reduced installation and commissioning costs based on a standardized 'plug and play' skidded solution to help optimize return on investment.
- All key components within the small-scale line, such as valves, heat exchangers, mixers, homogenizers and high-grade pumps, are manufactured by SPX FLOW ensuring a fully integrated, reliable solution.
- Optimal cleaning protocols and equipment design to ensure process integrity when switching between multiple product lines like dairy and plant-based products.
- SPX FLOW's leading Fresh Dairy Process Philosophy helps achieve the synergy of end product quality, operational excellence with no compromise to sustainable development.

## SPX FLOW' Fresh Dairy Process Philosophy





## Flexible Delivery Method, Global Expertise

Whether built locally or shipped as a complete process, SPX FLOW small-scale processing lines use the know-how and experience gained from working with the world's top dairy brands.

- Conceptualized and designed at the technology center in Europe, and then manufactured locally.
- · Fully imported plant, shipped in one or two containers.

## Partners in Innovation

Equipped with advanced pilot plants, SPX FLOW Innovation Centers offer leading technology and support to help you convert ingredients into innovative commercial products and to optimize process performance for high efficiency and results. Our experts collaborate with you to select the best technology, bacteria cultures and processing parameters you need to swiftly get the results you want for your market.

## Designed for life

At every stage of your process, from design through construction, installation and commissioning, and on through its entire lifecycle; SPX FLOW works with you to optimize total lifecycle costs and system performance. Our solutions consider all aspects of the life of your process and how we can best serve you today and into the future.



### Applications:

- · Standard yoghurts: set, stirred and drinkable
- High protein yoghurts, fresh cheese, quark and labneh
- Fermented milks and probiotic drinks
- Dessert: cream, flan and rice in milk
- · Plant-based applications

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