

Pasteurization of Liquid Cheese

Features and Benefits:

- ◆ *Increased Production*
- ◆ *Instantaneous Response to Temperature Demands*
- ◆ *Precise Temperature Control*
- ◆ *Quick and Easy to Clean*



Food Processing Industry Case History

Application:

Dairy customer wanted an improved method for pasteurization of liquid cheese prior to a spray drying process. The 40% solids cheese slurry was being heated in a batch method with jacketed tanks. Problems with poor temperature control and product burn-on were common.

Process Conditions:

Water Flow Rate:	50 GPM
Specific Heat:	.85
Specific Gravity:	1.14
Inlet Temperature:	125°F
Discharge Temperature:	165°F
Steam Pressure:	100 PSIG
Liquid Pressure:	20 PSIG

Solution:

Pick Model SC10-3 Sanitary Heater was specified to convert process to continuous, in-line method. The customer was able to triple production while maintaining precise temperature control. Product burn-on was eliminated, thereby improving product quality and reducing maintenance.