



Processing Update

Winter 2009/10

The dairy sector is no stranger to turbulent times but the credit crunch has brought fresh pressures across the industry. One result of these pressures is a continued drive for improved productivity and Tetra Pak's engineers have been hard at work throughout the year, looking for new ways to improve both equipment and complete production lines. The result is safe, secure, sound efficiency, which is definitely in tune with the industry's requirements.

We report on two new ranges in this Update and we can promise more innovative concepts in the New Year.

None of this gleaming stainless steel is quite the stuff that Santa's elves pack in his stockings - and the engineers at our Swedish research HQ might be little upset if we moved them even further north - but it certainly beats studying those pesky national debt figures so we think you'll find it interesting.

Merry Christmas to all and a Happy New Year.

Alan Stack.

More efficient homogenisers



The new generation of Tetra Alex homogenisers provide very high levels of efficiency and a reduction in energy consumption.

Tetra Alex 150 and 200 are a new generation of highly efficient homogenisers.

Both models are based on the HD 100 homogenizing device, an advanced design providing very high levels of efficiency and a significant reduction in energy consumption.

Servicing has come in for particularly close scrutiny. Parts that wear, such as valve seats are symmetrical and can

be turned over when one side is worn, effectively doubling the lifespan of key assemblies. Modern, 'service-friendly' design of parts, including a simple piston cartridge and easily opened inspection hood, also helps minimize service costs.

Food safety is always a priority and the wet end, which comes into contact with the product, is separated from the drive end, making it an extremely hygienic design.

Separation sealed up with Tetra Centri



The Tetra Centri ensures excellent product quality

You may have read in the media about the new Tetra Centri AirTight™ Eco, the world's first hermetically sealed direct drive dairy separator. Well, for smaller plants there are two other new models in our Tetra Centri AirTight™ range. These have been designed specially for processing relatively small volumes of milk and cover all dairy applications including hot and cold milk separation, milk clarification, bacteria removal and whey clarification or separation.

For many of these processes centrifugal separation offers major advantages over forms of 'in-line' separation. For instance, clarification of whey in the Centri AirTight™ is a hygienic alternative to filters and strainers, removes up to 99% of fines and improves the skimming efficiency of the whey.

The AirTight™ design ensures gentle product treatment in all processes, preventing air from entering the product and thus providing highly efficient separation. Excluding air inside the separator maintains particle sizes in the liquid and combined with smooth product acceleration in the unit's rotating hollow spindle, ensures excellent product quality.

Using less energy and water is obviously an environmentally sound objective. The AirTight™ design recovers energy by extracting the product from the centre of the bowl that holds the milk. Coupled with the gentle treatment of the product, this means separation is achieved with a minimum of energy and reduced product losses.

Each AirTight™ separator is able to handle a wide range of capacities without the need for mechanical modification; a useful benefit when different products are run through the same separator at variable flow rates.

Capacity depends on the type of separation being carried out. For hot milk skimming, capacities are 7000 l/hr and 10,000 l/hr for the H10 and H15 models respectively. For milk and whey clarification the smallest model has a capacity of up to 20,000 litres per hour while the D25 has a 25,000 l/hr capacity.

The addition of the new Centri AirTight models gives us the flexibility to provide the optimum unit for a very wide range of installations and reinforces our position as the supplier of choice for separators in the UK.



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