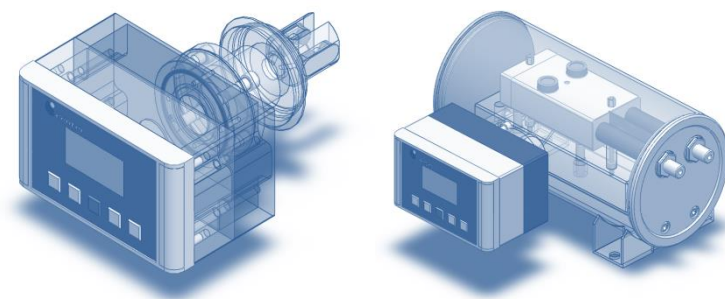


The Centec Group

Centec is a privately owned group of companies. We design and manufacture automated process skids for efficient and reliable production of pasteurized, ESL and UHT milk. Units for milk standardization, systems for concentration and deaeration, flash pasteurizers and blending skids, carbonating and CIP units – Centec equipment is largely used for manufacturing of cream, butter and many fermented dairy products (e.g. yogurt, kefir, laban). Centec technology includes a range of high precision process sensors for accurately measuring critical product properties such as milk fat content, O₂ and CO₂. The largest dairy groups in the world are among our key customers.



Accuracy. Reliability. Centec.

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FlashPasto

Milk Pasteurization

Centec Dairy Systems



Automated
process skids
and high precision
sensors from a
single source.
Centec.

FlashPasto

The Principle

In 1864 Louis Pasteur discovered that the most harmful bacteria in a product are eliminated when the product is heated to a temperature slightly below boiling and kept there for a specific period of time. Today, flash pasteurization is well established and leads to long product stability and shelf life. Milk pathogenic bacteria pose a significant threat from Campylobacter, Salmonella and E. coli. To eliminate the vast majority of germs, the Centec milk pasteurization skid heats the dairy product up to a temperature of 72 °C. For optimum efficiency and taste, FlashPasto treats the product very gently in counter flow. Any “cooked” flavour is avoided. Based on highly accurate PLC control, reliable flow meters and temperature sensors, the FlashPasto unit achieves a constant pasteurization quality even for variable product flow. In case the skid is installed directly before the filler, it can easily be expanded by adding a buffer tank. For quick and simple installation, the system is skid mounted and factory tested before shipment. Vibrations during manufacturing are reduced to a minimum. This guarantees a very low level of maintenance.

Technical Data

Capacity	5.000 - 60.000 l/h
Range of PU's	10 - 500
Holding Time	according to requirements
Temperature of Pasteurization	68 - 95 °C
Temperature of CIP	up to 95 °C
Material	1.4301/1.4404 AISI 304/316L
PLC	SIMATIC S7
Options	milk separation/standardization milk concentration additive dosing/blending carbonation



The Centec production is certified according to ISO 9001.

- **Application Specific and Energy Efficient**
constant pasteurization quality by highly accurate PU control
gentle processing without harming taste and colour
for installation in front of filler expandable by buffer tank
- **Modular Design with Standard PLC**
skid mounted for easy installation and start-up
- **Hygienic Execution and Full CIP Capability**
- **Outstanding Price-Performance-Ratio**

Experience. Expertise. Centec.

*Ion Exchange · Reverse Osmosis · Membrane Deaeration · Column Deaeration
Milk Separation · Milk Standardization · Nitrogenation · Carbonation · Carboblending
Multi Component Mixing · Additive Dosing · Flash Pasteurization · Cleaning-in-Place*

