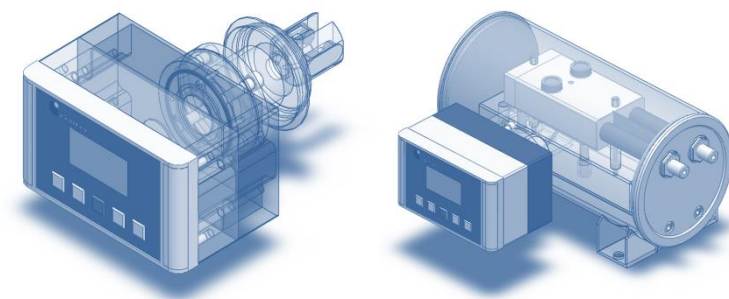


The Centec Group

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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Milk Standardization

Adjustment of Milk Fat Content

Centec Dairy Systems



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

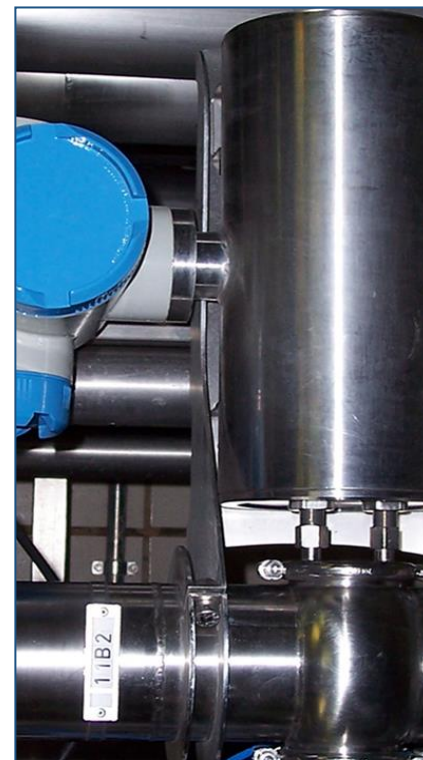
Milk Standardization

The Principle

The fat content of raw milk varies between 3 and 5 % depending on the type of cow, the type of food, the time of the year and other factors. In dairies large quantities of serial products are manufactured for daily consumption – each contains a specific fat content. During processing, the fat content of the milk is adjusted to a specified, product dependant value. This process is called “standardization”. For standardization, raw milk or pasteurized milk are separated into skimmed milk and cream by a milk separator. Part of the high fat cream is added back into the skimmed milk in exact proportions in order to produce standardized milk with precisely the right fat content. The remaining cream is processed as required or used to manufacture products such as condensed milk or butter. Centec milk standardization technology sets the benchmark for standardization process performance, accuracy and repeatability. Each skid contains a highly precise RHOTEC sensor developed and manufactured by Centec and the most accurate flow meters. This state of the art technology securely prevents any undesired variation of the fat content in the standardized milk.

Technical Data

Capacity	5.000 - 60.000 l/h
Standardized Fat Content	0 - 5 % (milk) 18 - 50 % (cream)
Standardization Accuracy	± 0,05 %
Material	1.4301/1.4404 AISI 304/316L
PLC	SIMATIC S7
Options	milk separation milk concentration pasteurization sterilization additive dosing/blending carbonation



The Centec production is certified according to ISO 9001.

- **Application Specific and Energy Efficient**
exceptional accuracy with RHOTEC sensor technology
continuous adjustment of the fat content
integration of a milk separator on demand
- **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*

