

UHT Sterilizer from HRS PSL

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HRS Process Systems Ltd (HRS PSL) is a pioneer in bringing innovative heat transfer technology to the industry. This technology has revolutionized thermal processing solutions right from basic heating, cooling, chilling and condensation to more complex solutions like pasteurization, sterilization, evaporation and many more such processes. This has been particularly very advantageous for the food, fruit and dairy processing industry.

Storage of low acid products like milk has always been a challenge. The standard process of pasteurization, plastic pouch packaging and cold storage gives milk a shelf life of approximately 2 days. However, recent consumption patterns and logistical challenges have resurfaced the need to further enhance the shelf life. The answer to this is UHT treatment of dairy products, which can give 4-6 months or upto 9 months shelf life at ambient temperature when aseptically packed. HRS provides specially designed Ecoflux® Corrugated Tube Heat Exchanger based Aseptic UHT Sterilizer which is ideal for heating, cooling, pasteurization and sterilization of milk and milk based products.

The UHT Sterilizer by HRS PSL has a complete hygienic design to give the final output at the desired temperatures. It can be customized to suit varied capacity ranges from 1800 LPH to 18000 LPH (litres per hour) and comes with a special provision for future capacity expansion.

The UHT Sterilizer is based on the principle of sterilization through steam generated from utility. This process allows heating milk at ultra high temperature to sterilize and then cool it to ambient temperature for further input to desired aseptic packaging line. The milk is intermediately directed to deaerator for removal of dissolved oxygen and homogenizer for product uniformity.