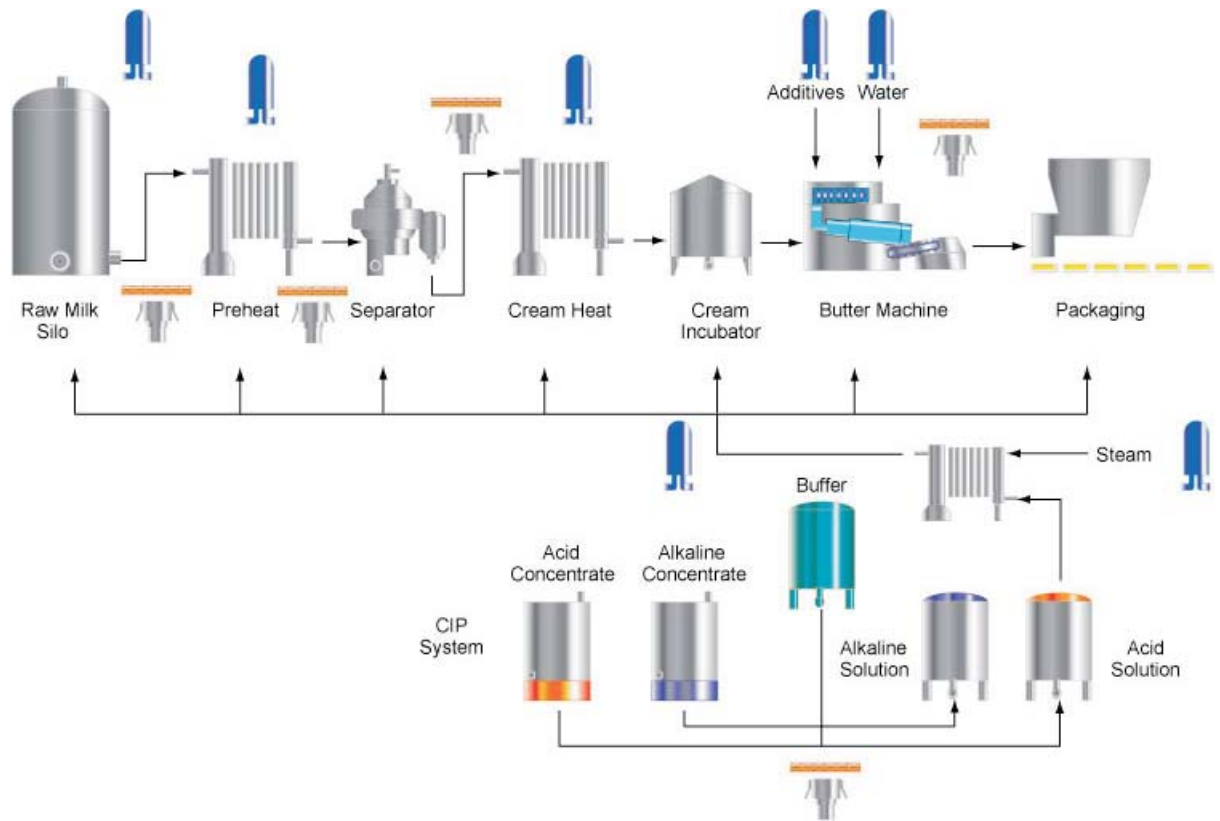


CLASSIC

FILTER & EQUIPMENT LTD

BUTTER PROCESSING



PRODUCT KEY



APPLICATION

Butter cream that is separated out of Process Milk is heated to stabilize the fat content prior to the Incubation Tank. In the Incubation Tank butter culture is added to the cream. The ripened culture is sent to the Butter Machine which produces Butter Product and Butter Cream as a separated by-product. The butter then moves on to packaging and shipping.



All liquid storage tanks should be properly vented to maintain clean and sterile air. Classic recommends 0.2 μ PTFE membrane filters for this application.



All CIP agents should be purified to remove any contaminants that might compromise the maintenance of a sanitary system. Classic recommends a 1 μ pre-filter followed by a 0.45 μ micron membrane to keep this system within sanitary specifications.



Any steam utilized as heat exchange medium should be cleaned and purified to remove any liquid or particulate contaminants. This will prevent these contaminants from building up on exchange surfaces and will properly maintain the efficiency of heat exchange surfaces.



Butter additives should be filtered to remove any impurities that might affect the taste, smell or appearance of the finished butter product.



Any water that is dosed into the Butter Machine to control fluid levels should be purified so as not to affect taste, smell or appearance of the finished butter product.



There are a myriad of applications for flexible hose and fittings within the Butter Processing application. Classic offers a complete line of hose and fitting products for the most demanding sanitary applications.

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