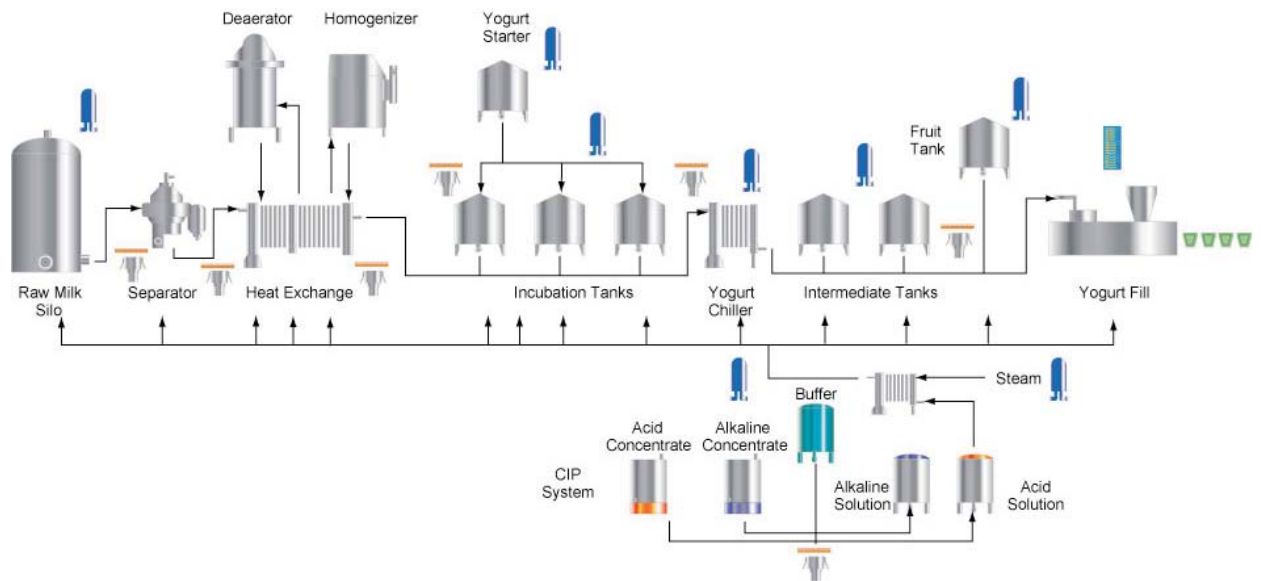


CLASSIC

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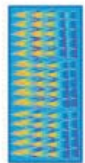
YOGURT PRODUCTION



PRODUCT KEY



Sterile Filter



Hepa Sterile Air Filter



Flexible Hose



Fitting

APPLICATION

Process Milk is standardized to obtain the correct dry matter concentration. The milk is then Deaerated to remove any entrapped air from earlier process steps. The milk is then Homogenized to prevent creaming and increase the consistency before incubation with Yogurt starter culture. The product is removed from the Incubation tanks and chilled prior to the Intermediate Product tanks. The Intermediate Yogurt is sent to the filling and packaging. Along the way, fruit or other flavoring ingredients are added.



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.



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



Although not shown in this application schematic, Ultrafiltration membrane technology may be used in this process as a way to concentrate dry matter and remove water. Classic Filter recommends Hydranautics membrane products for this application.

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