

Milk pasteurization with Plevnik devices

BATCH AND FLOW PASTEURIZATION

Milk treatment is essential in order to extend shelf life and ensure health safety of drinking milk and other dairy products. There are various methods of treatment such as pasteurization and microfiltration of milk. One of the most common is **pasteurization**.

Pasteurization of milk is the process of thermal milk treatment in the temperature range between 62 and 85 °C at different durations. Pathogenic microorganisms and most of harmful microorganisms are destroyed and enzymes are inactivated. That ensures the health safety of the product. Biological value of milk must not be significantly reduced. It is necessary to ensure **the lowest temperature and the shortest heating time possible**. The appropriate pasteurization regime must be chosen according to the final products.

Important: according to legislation, the process of pasteurization may vary in different countries. A common requirement is that it is necessary to destroy all pathogenic bacteria and reduce harmful microorganisms without damaging the product.

At Plevnik, we offer devices for two regimes of pasteurization: **batch** and **flow pasteurization**:

1. For **batch pasteurization**, we offer **pasteurizers P**, **pasteurizers with cooling unit/aggregate PH** and **cheese kettles SKH**. This type of pasteurization is recommended for producers whose drinking milk batches do not exceed 500 liters or the batches of most other dairy products do not exceed 1000 liters. These devices can carry out pasteurization at a lower temperature (63–65 °C) for a longer time (30 min), which is the most common pasteurization regime.

2. Additionally, we offer **continuous flow pasteurizer PP** for **pasteurization of larger quantities of milk**. Pasteurization runs in accordance with all standards, in this case at a higher temperature (72–75 °C) and in a shorter time (15–20 s). The process is **3 times faster** compared to batch production and **energy consumption** for drinking milk is **up to 12 times lower**. Processes are fully adaptable to your products.

More information about new Plevnik continuous flow pasteurizer PP will be available in one of the next numbers of Plevnik Cheesemaker.



In the process of constant improvements, we reserve the right to make technical and design modifications without prior notice.



Together we have created
more than 2,800 successful
cheese-making stories.



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