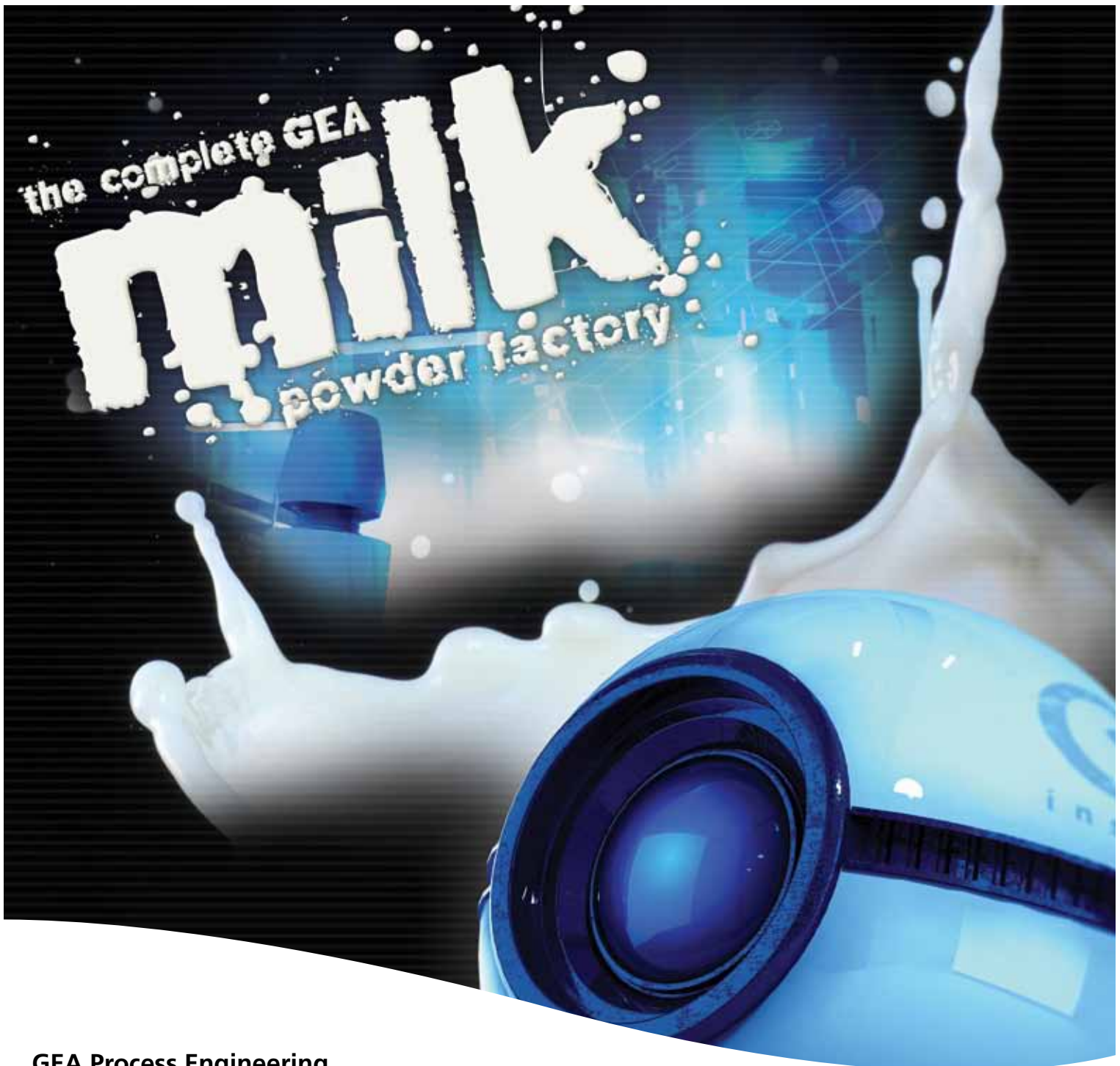




THE COMPLETE GEA MILK POWDER FACTORY

GEA milk processing plant



GEA Process Engineering

SPRAY DRYER FEED ROOM
EVAPORATOR

GEA NIRO SPRAY DRYER
GEA COLBY POWDER HANDLING

GEA AVAPAC
POWDER HANDLING

MILK TREATMENT
PASTEURIZED MILK
& CREAM SILO HALL

CIP ROOM

RAW MILK SILO HALL

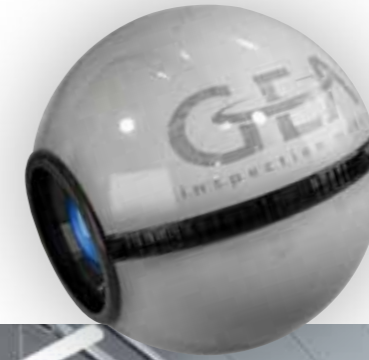
MILK POWDER FACTORY

MILK PRE-CONCENTRATION

FOLLOW THE INSPECTION OF THE COMPLETE GEA MILK POWDER FACTORY



You can watch the entire animation on www.geatube.com/milk



01:54
Silo tank ventilation funnel - GEA Liquid Processing design



01:59
Silo tank agitator - CIP valve - GEA Liquid Processing design



02:04
Hygienic design - GEA Tuchenhagen



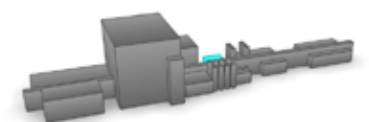
02:26
Hot water sterilization system - GEA Liquid Processing design



02:34
Double-jacketed stainless steel tanks and piping for CIP detergents - GEA Liquid Processing design

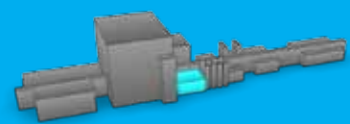


02:45
Double-seal valves on CIP lines - GEA Tuchenhagen design





03:04



MILK TREATMENT



03:26

GEA Westfalia milk separator, including Standomat standardization system



03:44

All drains lead to machinery drain points - GEA Liquid Processing design



03:38

Double section cream chiller - GEA Ecoflex



03:19

Pressure surveillance on all PHE's on all sections - GEA Liquid Processing design.



03:11

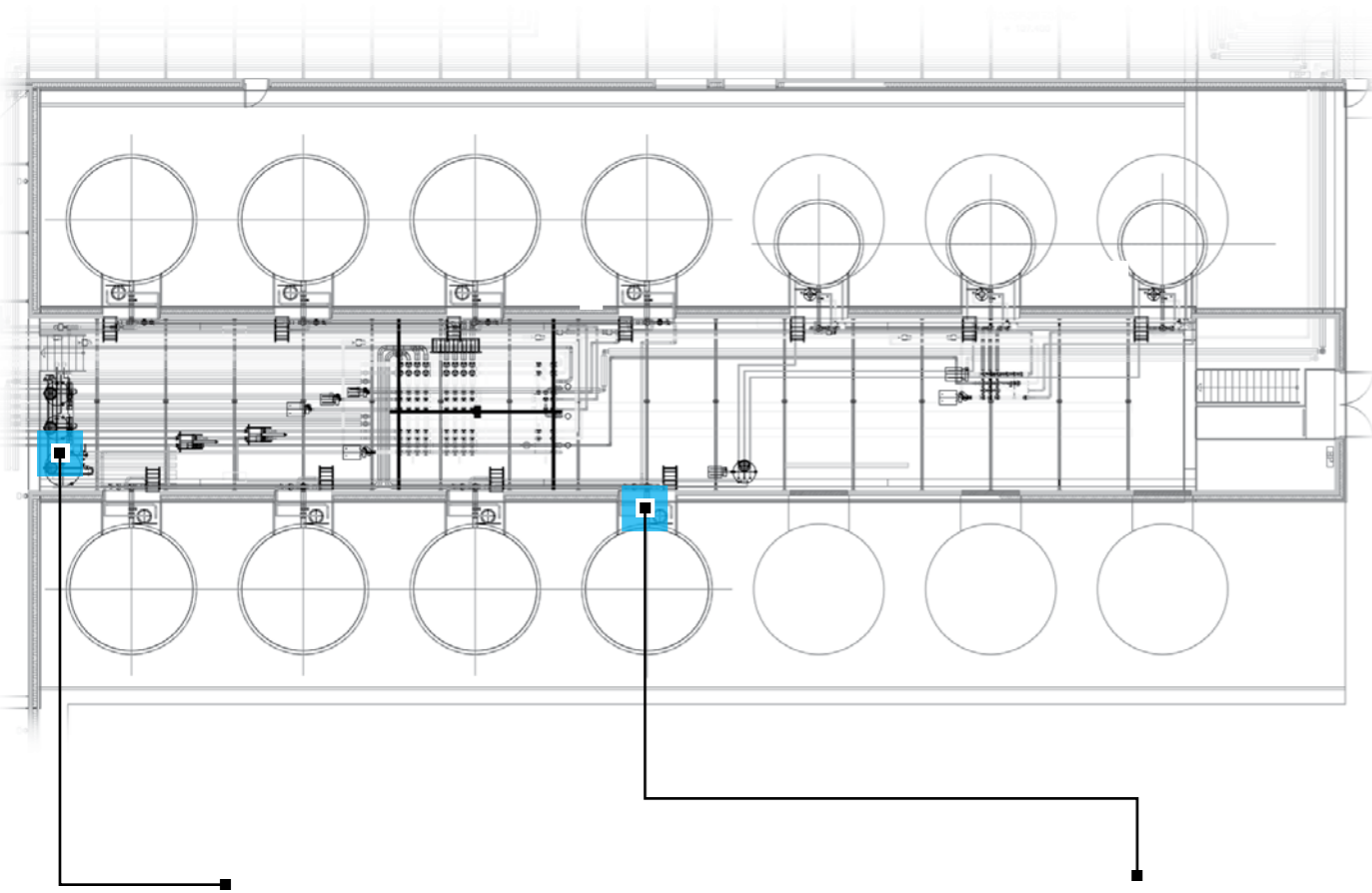
Double-seated valve on flow diversion - GEA Tuchenhagen design

PASTEURIZED MILK AND CREAM SILO HALL

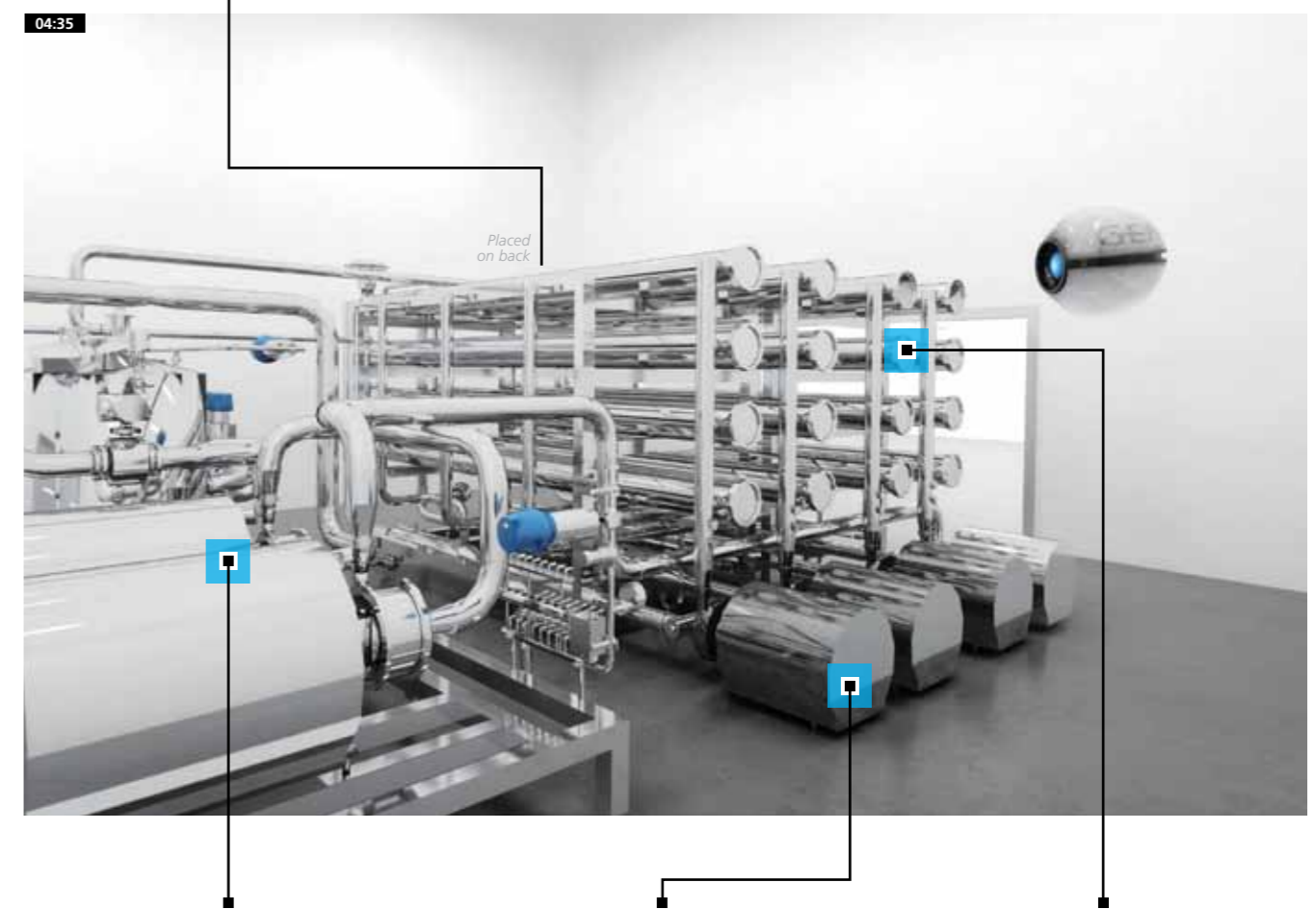
MILK PRE-CONCENTRATION

//REVERSE OSMOSIS (RO)

Floorplan - Pasteurized milk and cream silo hall



Mass flow meter for concentration control - GEA Filtration design



Vitamin dosing system - GEA Liquid Processing

Vitamin dosing system - GEA Liquid Processing

Cream silo flush valve - GEA Liquid Processing



Feed section - GEA Filtration design



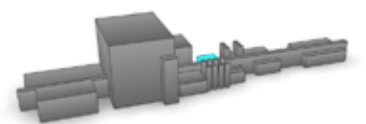
Four loops - GEA Filtration design



8" pressure vessels fitted with spiral-wound membranes - GEA Filtration design



PASTEURIZED MILK AND CREAM SILO HALL



MILK PRE-CONCENTRATION



EVAPORATOR

05:22



EVAPORATOR

05:24



Legal pasteurization integrated in the evaporator
- GEA Process Engineering France

05:30

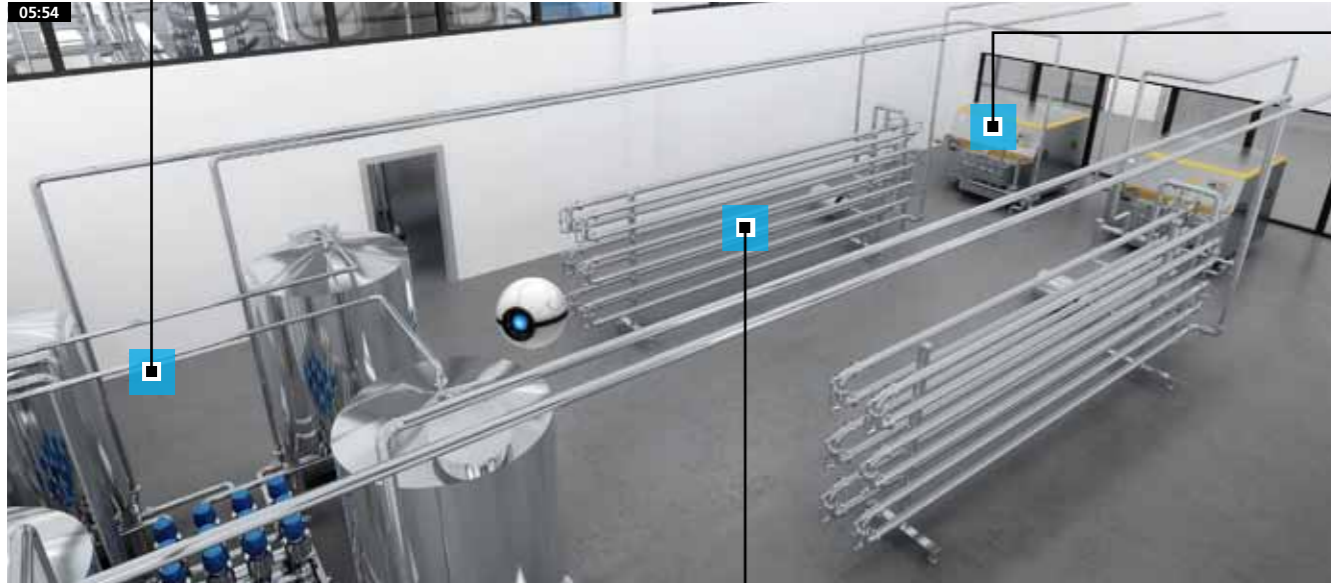


Heat recovery - GEA Process Engineering France



SPRAY DRYER FEED ROOM

05:54



SPRAY DRYER FEED ROOM

05:56



Feed tanks and valves - GEA Niro

06:04



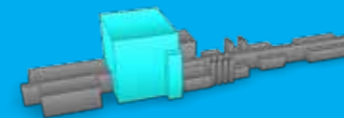
HIPEX unit for pre-heating of spray dryer feed before atomization

06:13



Homogenizer/High pressure pump - GEA Niro Soavi

GEA NIRO SPRAY DRYER



07:07
Efficient drying air inlet by use of DDD air dispenser - GEA Niro design



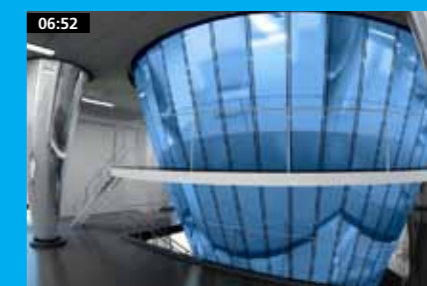
07:05
Sanitary design of SANICIP™ bag filter - GEA Niro design

LEVEL 5

LEVEL 5

LEVEL 4

LEVEL 4



06:52
Insulation by air gap between chamber and panels which are removable for inspection - GEA Niro design

LEVEL 3

LEVEL 3

LEVEL 2

LEVEL 2



06:33
Fines return to VIBRO FLUIDIZER™ - GEA Niro design



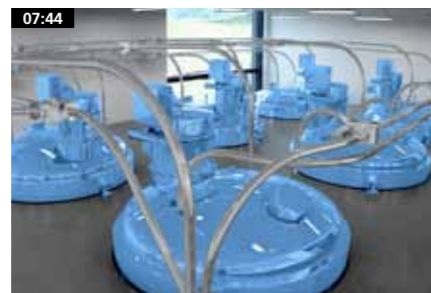
06:38
Rotary valve - GEA Niro design

LEVEL 1

LEVEL 1



Outfeed system (to packing)
- GEA Colby design



Powder silos
- GEA Colby design



Infeed system (to silos)
- GEA Colby design



Bottom-up filling" to reduce dust emissions and product loss
- GEA Avapac design



High accuracy filling/weighing
- GEA Avapac design



Automatic bag handling and conditioning
- GEA Avapac design





THE COMPLETE GEA MILK POWDER FACTORY

GEA milk processing plant

GEA Process Engineering delivers state-of-the-art process technology for the milk and dairy industry. With the combined expertise of all of our highly qualified and experienced companies, we are able to deliver a whole process line for production of milk and dairy products.

GEA Process Engineering is part of the German GEA Group, a globally successful technology group with more than 250 companies in 50 countries. The company focuses on specialty mechanical engineering – especially process engineering and equipment.



GEA Process Engineering

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