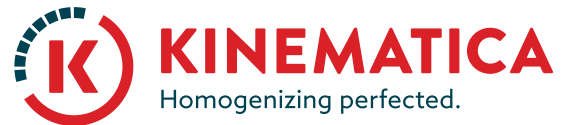


Process:
Subprocess:
Product Family:

**FOAMING
MILK FOAMS
MEGATRON®**



FOOD & BEVERAGES

High-quality milk powder using an efficient drying process.



THE APPLICATION SCOPE / PURPOSE

Milk is an oil-in-water emulsion with a high water content. Before a milk powder can be produced, the milk is standardised to achieve the desired fat content, heat treated to minimise bacterial growth and concentrated to a solids content of around 50% to improve the efficiency of the subsequent drying process. **Foaming the pre-mass can also make the drying process even more efficient.** This is possible with equipment from Kinematica.

Get full access to the Application Note by clicking this link:

GET FULL VERSION

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