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Anuga FoodTec Guided Tours

Tour 4 – Dairy Technology

Start: Hall 5.2 DLG-Booth D041, Tuesday, Wednesday, Thursday 2.00 p. m.

No	Time	Company	Hall/Booth	Description
1	2.00-2.15	KRONES AG	Hall 08.1 Booth A020 B039	<p>Expertise for dairy products at KRONES - Everything from a single source In the KRONES Group, milk, the white gold, plays a significant role. We accompany your product from the point of generation, through all the components and all the way to filling with lines that are specifically designed for the dairy industry. You can also entrust us your project execution and the after-sales service: MILKRON, our subsidiary is cooperating with real milk specialists who know the branch and of course its requirements just like the back of their hands.</p> <p>At a glance</p> <ul style="list-style-type: none">- KRONES and HST lines for processing and filling dairy products KRONES has developed the product UHT line VarioAsept M especially for the dairy industry in order to ensure the product safety and gentle product treatment at the same time.- EVOGUARD pumps and valves The KRONES subsidiary EVOGUARD is the specialist for the components and with its valve and pump-series it offers a comprehensive modular component system.- Project processing, service and development of MILKRON after-sales business. MILKRON ensures the perfect line planning from A to Z and that all your requirements are optimally integrated into the project process. Of course, the KRONES subsidiary also coordinates deliveries with additional suppliers or clarifies technical questions.- Consultation and development for packaging milk in PET containers
2	2.15-2.30	SPX Flow	Hall 10.2 Booth E010 F019	<p>SPX FLOW CaviMaster™ and Microparticulation of whey for nutritional dairy beverage products</p> <p>The increased market for slim, healthy and protein boosted sports products means new opportunities for the dairy industry. The demand for protein has continued to grow with consumers becoming increasingly aware of the benefits of incorporating protein in the diet. Today, high protein diets are no longer restricted to bodybuilders or athletes and modern consumers are looking for natural, healthy and delicious beverage products.</p> <p>The Microparticulation (MP) process is based on sweet whey, lactic- acid whey or casein whey. The particulate is very attractive as a fat replacer and a low cost protein source for a wide range of dairy and food products. Furthermore, its properties and functionality offer additional benefits to the dairy and food manufacturers.</p> <p>The SPX FLOW CaviMaster™ is the next generation of SPX FLOW Microparticulation technology for production of functional and nutritional beverages with microparticulated Whey Protein Concentrate (WPC). It is a new skidded unit based on the Cavitator, combined with a Plate Heat Exchanger (PHE) and an ASA type Scraped Surface Heat Exchanger (SSHE). This next generation of Microparticulation system is a real high-value differentiator with significant cost and performance benefits and values.</p>

3	2.30-2.45	enable energy solutions GmbH	Hall 10.2 Booth A027	<p>Process integrated efficiency infrastructure enables a new dimension of site individual energy-, resource- and production efficiency to the dairy industry</p> <p>Reduce the energy- and resource demand up to the half or double the factory output without further impact on energy, CO2 emissions and resources at top hygienic standards</p> <p>enable energy solution GmbH is made to gain efficiency suitable to the requirements of the process industry. We support our customers during reorganization- and green field factory projects. To meet the special demands of the dairy industry we provide a tailor made engineering concept in three steps – intensive process- and process Data analysis – Simulation based developing of operational optimization and efficiency infrastructure projects – complete process and automation engineering to implement and commission the developed projects.</p> <p>A key aspect is to identify and display the individual efficiency potentials of integrated-, historical grown- and complex dairy sites. Our high performance data transforming and simulation system e-complete in combination with our process experiences is the reliable solution to pass this key- challenge.</p> <p>The backbone of the individual designed efficiency infrastructure is an energy- and media recovery system which covers all relevant production and energy processes especially at multi product or integrated dairy sites like for example cheese dairy with whey processing and spray drying. The energy and media recovery system works as a central efficiency infrastructure next to the standard steam supply and chilled water system. The system works with standardized process integration packages and so it is capable to the future development requirements of your factory.</p> <p>Our engineering concept designs the infrastructure that creates multipurpose sustainable effects and ensures growth opportunities to your business: Reduce fossil fuel from 20 % to 50 %; Reduce the demand of chilled water and electricity demand of the chillers from 15% to 40 %; gaining independence from the energy market and future energy & CO2 tax acts; reduce or avoid investments for classic energy supply systems in case of increasing production capacity; reduce water consumption and waste water; recovery and reuse of RO water- and water vapours as process water; increase availability of central CIP facilities; optimizing the operation of membrane filtration systems regarding the reduction of CIP time-, water demand-, waste water- and detergents.</p>
4	2.45-3.00	GEA Group Aktiengesellschaft	Hall 10.2 Booth A090 C119	<p>Efficient GEA Dairy Processing Equipment – for your maximum benefit</p> <p>The KNE 3 is the latest member of our nozzle separator family for the production of fresh cheese and strained yoghurt. It is built for small scale productions and laboratories or test centers. All equipment that is needed for the optimum operation for the production of Quark, Cream cheese or Greek yoghurt is on the skid. Easy operation, easy process integration, high hygienical standards and a premium product quality are only a few advantages for our customers.</p> <p>The CSI500 has been designed for bacteria removal of skim or whole milk. The unique proplus system sets a benchmark for minimized product losses and the centrifuge's exceptionally maintenance-friendly direct drive concept not only reduces required space but also offers improved efficiency, which results in significant energy savings. 500 separators with the integrated direct drive have been sold between 2009 and 2018.</p> <p>The Standomat MC+ is an upgrade of our most popular model dedicated to cream fat control and milk standardization. It provides precise control of the cream fat content even at varying feed flow rates and is now equipped with exceptionally precise mass flow meters, fostering you to make the most of your valuable dairy products. The new control system GEA IO which comes with every piece of GEA separation equipment has been developed for operation as intuitive as possible.</p>