



Process Heating Solutions Worldwide

Food Processing Industry Case History



Pasteurization of Liquid Cheese

Application

Dairy customer wanted an improved method for pasteurization of liquid cheese prior to a spray drying process. The 40% solids cheese slurry was being heated in a batch method with jacketed tanks. Problems with poor temperature control and product burn-on were common.

Process Conditions

Product Flow Rate:	50 GPM
Specific Heat:	.85
Specific Gravity:	1.14
Inlet Temperature:	125°F
Discharge Temperature:	165°F
Steam Pressure:	100 PSIG
Liquid Pressure:	20 PSIG

Solution

Pick Model SC10-3 Sanitary Heater was specified to convert process to continuous, in-line method. The customer was able to triple production while maintaining precise temperature control. Product burn-on was eliminated, thereby improving product quality and reducing maintenance.

Features and Benefits:

- Increased Production
- Instantaneous Response to Temperature Demands
- Precise Temperature Control
- Quick and Easy to Clean

Learn more at www.pickheaters.com

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