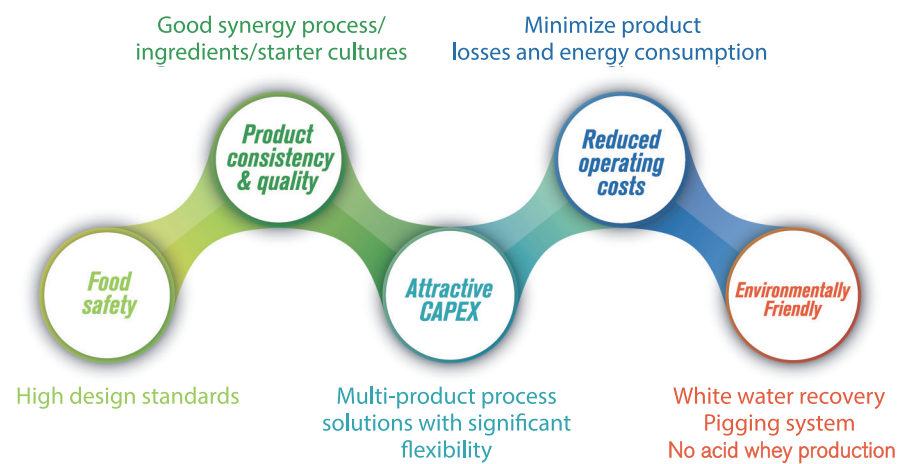




A growing demand for fresh, healthy dairy products...

- Do you want to take a bigger share of the growing Fresh Dairy sector?
- Do you want to react faster to changing consumer demands such as 'Eat on the go' and high protein dairy products?
- Do you want to offer premium products at competitive prices?

SPX FLOW and the French National Dairy School (ENIL) have combined their expertise to bring you an Innovation Center specifically designed to enhance Fresh Dairy Processes. It is the ideal place to test recipes and validate processes before scaling up to production.



SPX FLOW Global Innovation Centers



Silkeborg, Denmark

- Established in 1980
- Performs tests specializing in thermal treatment, membrane filtration, microparticulation, mixing & blending and many other liquid applications



Soeborg, Denmark

- Established in 1952
- Performs tests specializing in evaporation & spray drying, oils & fats, crystallization and many other powder applications

ENIL University, Mamirolle, France

- Established inside ENIL in 2014
- Using high quality milk from its own dairy, the center processes many tests for fresh fermented dairy products and spreadable cheese



Shanghai, China

- Established in 2016
- Capable of conducting tests in liquid processing including plant-based beverages and fresh dairy



Fresh Dairy Innovation Centers

The NATURAL choice to help grow your FRESH Dairy products

SPX FLOW – ENIL MAMIROLLE INNOVATION CENTER

SPXFLOW

FOOD+BEVERAGE

thomas.jeroy@spxflow.com +33 (0) 232237337
 pranav.shah@spxflow.com +45 (0) 39546105
 www.spxflow.com



Partnership with SPX FLOW since 2014
 richard.revy@educagri.fr +33 (0) 3 81 55 92 00
 www.enil.fr

SPX FLOW, Inc. reserves the right to incorporate our latest design and material changes without notice or obligation. Design features, materials of construction and dimensional data, as described in this bulletin, are provided for your information only and should not be relied upon unless confirmed in writing. Please contact your local sales representative for product availability in your region. For more information visit www.spxflow.com. The green "X" and "X" are trademarks of SPX FLOW, Inc.

SPX-9017-GB VERSION 01/2017 ISSUED 01/2019 COPYRIGHT © 2019 SPXFLOW, Inc

SPXFLOW

FOOD+BEVERAGE

Fresh Dairy Plant



Applications include:

- Standard yogurts: set, stirred and drinkable
- High protein yogurts, fresh cheese and quark
- Fermented milks and probiotic drinks
- Dessert: cream, flan, rice in milk and mousse



Our Fresh Dairy Plant offers you...

- A complete fresh dairy test plant
- Capacities of 150/300 kg/h
- An ultrafiltration plant to produce milk retentate (to be used for recipe standardization prior to pasteurization/incubation)



Spreadable Cheese Plant



Applications include:

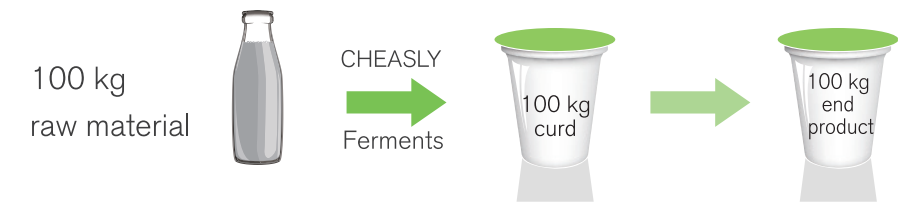
- Cream cheese and labneh
- Processed cream cheese
- Solutions to meet new trends in food consumption: small size portions and snacking

Our Cheese Plant offers you...

- A 250l process vacuum mixer
- Scraped surface heat exchangers (heater/cooler)
- Injection pumps for inline dosing of salt and cultures
- Homogenization up to 180 bar



The High Yield CHEASLY Process



NO ACID WHEY – 100% YIELD – 100% NATURAL

CHEASLY PROCESS: Milk is concentrated upstream before fermentation by the addition of a specific milk protein isolate (MPI) in powder or specific UF (Ultrafiltration) milk retentate in liquid form to produce high value fermented dairy products (high protein yogurt, fresh cheese, quark).

The CHEASLY Process offers you...

- A fully automatic process with high quality end products
- Lower costs with maximized use of raw materials
- A simplified process that saves energy, reduces initial capital expenditure and lowers maintenance overheads

