

Unique Lactose Processing System Increase Yield by up to 25%

Lactose is one of the most versatile by-products produced from the cheese making process. A derivative of whey, it offers producers a valuable income stream as the ingredient is used in many consumer products including infant formula, confectionary, sauces and beer. The innovative SPX FLOW lactose processing line offers many benefits including high yield with most of the lactose from the whey being retained.

The SPX FLOW high yield lactose plant has a unique two-pass design and is based on leading filtration/mechanical separation and fluid bed drying technology and expertise in crystallisation. Precisely designed and engineered to meet specific customer needs, it has been shown to increase productivity and maximize profits. The lactose powder produced is of premium quality with a fine white colour; free flowing properties, and excellent heat stability.

For more information and to download the new High Yield Lactose brochure, please visit www.spxflow.com/en/anhydro/