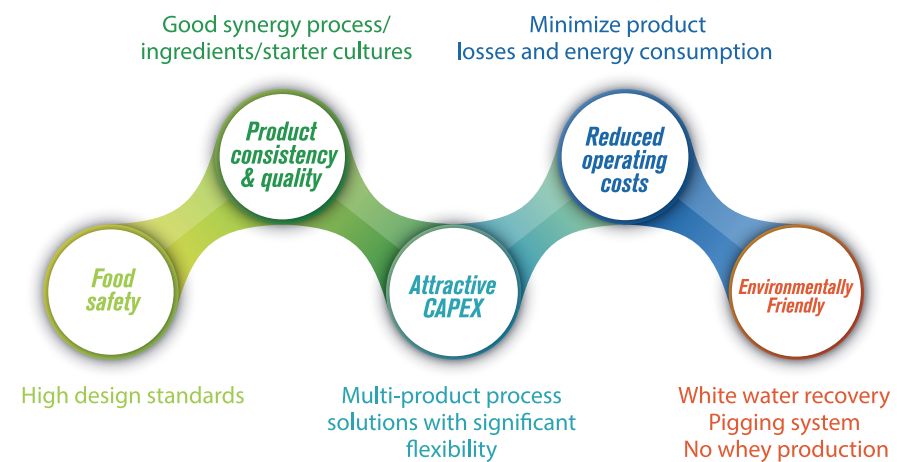




A growing demand for fresh, healthy dairy products...

- 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 and fermented milk products, and fresh cheese applications



Shanghai, China

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



SPX FLOW – ENIL MAMIROLLE INNOVATION CENTER

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FOOD+BEVERAGE

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Fresh Dairy Innovation Centers

The NATURAL choice to help grow your FRESH Dairy products

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 and flan



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



Spreadable Cheese Plant



Applications include:

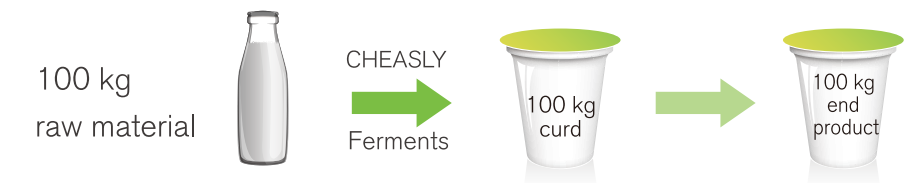
- Cream cheese and labneh
- Processed cream cheese
- Processed cheese
- Solutions to meet new trends in food consumption: small size portions and snacking

Our Cheese Plant offers you...

- A 250l process vacuum mixer
- A scraped surface heat exchanger pasteurizer
- 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



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