

GLOBAL SOLUTION FOR FOOD PROCESSING PLANTS

Condensed

milk



Condensed milk

Sweetened or unsweetened concentrated milk are two milk preservation technologies which are very different from each other, and usually packaged in metal cans.

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UNSWEETENED CONDENSED MILK

Unsweetened condensed milk (UCM) is also known as evaporated milk. The concentration of milk is obtained by evaporation if one starts with fresh milk, or by adding milk powder in the case of recombination milk.

Once concentration is achieved, the UCM is packaged in metal cans, and then sterilised in an autoclave steriliser (the same as for sterilised milk bottles).

Shelf life at room temperature may be more than one year.

SWEETENED CONDENSED MILK

Sweetened condensed milk (SCM) is a yellowish product, with a very high sugar concentration. It is the high concentration of sugar, 62%, which increases the osmotic pressure and which prevents the development of microorganisms.

Sugar addition is a delicate stage on which depends the preservation of the product.

Mixture is then concentrated by evaporation, cooled and seeded with crystals.

After a rest in vats, the SCM is packaged in metal cans.

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