

GLOBAL SOLUTION FOR FOOD PROCESSING PLANTS

Sterilised

milk



Sterilised milk

UHT milk (Ultra High Temperature) is a shelf-stable product allowing for distribution outside of refrigerated networks, staying fresh at room temperature for many months.

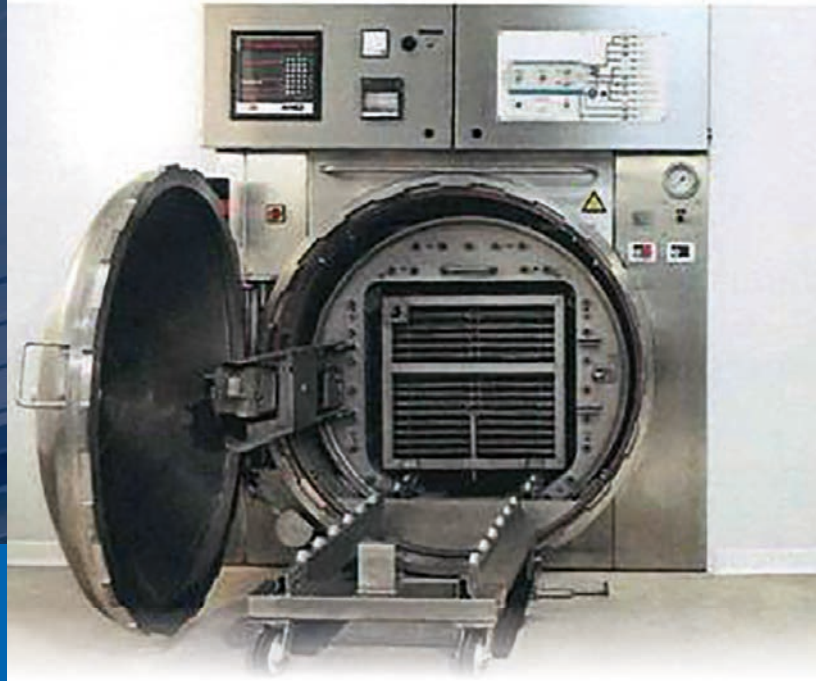
According to laws that change between countries, sale of the product is allowed up to three to six months after manufacture (or more).

> CONTACT OUR COMMERCIAL DEPARTMENT

+33 (0)2 32 09 00 32

contact@sia-agro.fr

HEADQUARTER : PLACE DES ANCIENS COMBATTANTS D'INDOCHINE | 27400 LOUVIERS



TECHNOLOGY

There are two main technologies for producing long-life milk.

In one case, the milk is heated at a high temperature (140/150°C) for a very short time (2 to 4 sec) and packaged aseptically in sterile packaging (carton or bottle).

This technology gives a milk which is closest to the original taste, and requires a good knowledge of the technology, perfectly trained technical services and high performance packaging equipment.

This milk can be stored outside the cold chain for several months (3-6 months), depending on local legislation.

In the other case, the pre-sterilised milk is packaged in an HDPE bottle, then placed in an autoclave steriliser and both are sterilised.

This is the principle of canning. This technology, which has made great strides, produces a milk which offers almost foolproof, simple and inexpensive safety of sterility and preservation.

This milk, depending on the law, has a longer life span of 6 to 12 months out of the cold chain.



> MORE INFORMATION ON SIA-AGRO.COM