

**General:**

Normally a homogenizer is placed in line with pasteurization. The most efficient temperature for homogenizing is 55 up to 80 °C.

We can supply new and completely refurbished homogenizers with capacities from 100 l/h up to 15.000 l/h

**Purpose:**

The purpose of a homogenizer is to disrupt the fat globules in the milk into much smaller ones.

**Advantages of homogenizing:**

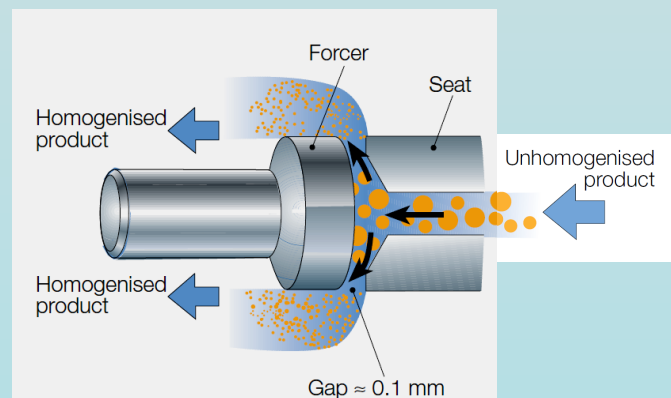
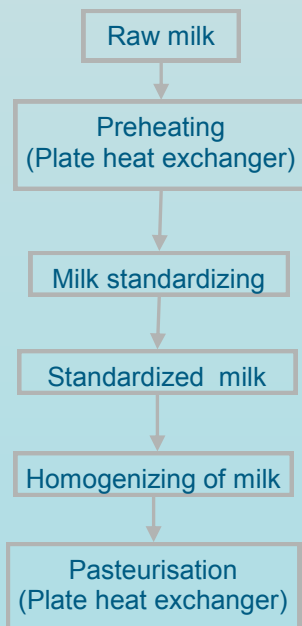
The effect of homogenisation on the physical structure of milk has many advantages;

- more full-bodied flavour (better mouth feel)
- whiter and more appetizing colour
- better stability of cultured milk products.



Rannie Blue top 30.60

**Flow diagram separation and homogenization of the milk**



Principle of homogenizing (Dairy processing handbook)

**Brands for Homogenizers:**

- APV Gaulin
- GEA
- Alfa Laval
- Rannie
- Stork

**Standard delivery for homogenizers:**

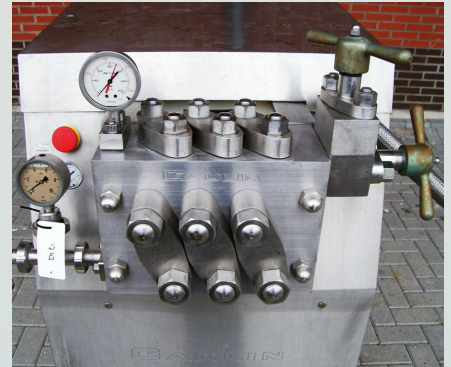
- Manometer for homogenization pressure
- Pulsation absorber(s)
- Overpressure valve in by-pass

**Options:**

- 2 stage homogenizing valve
- Stand alone controlling
- Controlling integrated in overall controlling
- Ball valves for abrasive products
- Frequency converter

**Single stage and two-stage homogenisation**

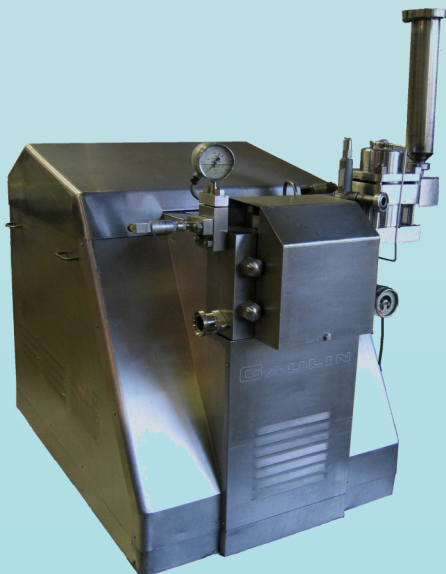
Homogenisers can be equipped with one or two homogenising valves connected in series, hence the names single-stage homogenisation and two-stage homogenisation. In single-stage and two-stage homogenisation the total homogenisation pressure is measured before the first stage and the homogenisation pressure in the second stage is measured before the second stage. The two-stage method is usually chosen to achieve optimal homogenisation efficiency.



Gaulin MC 7



APV Gaulin 90-3,0PX



Gaulin MC 18



Rannie Homomic