

Dosing Vat System (DVS)



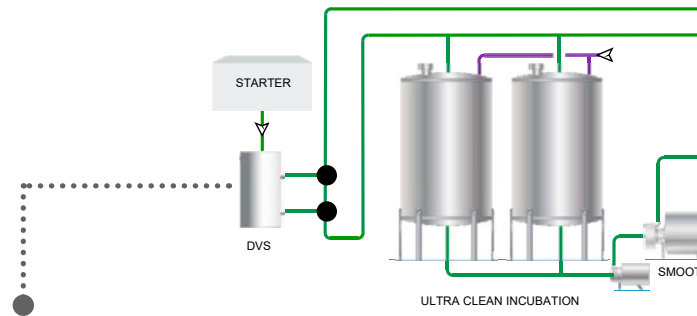
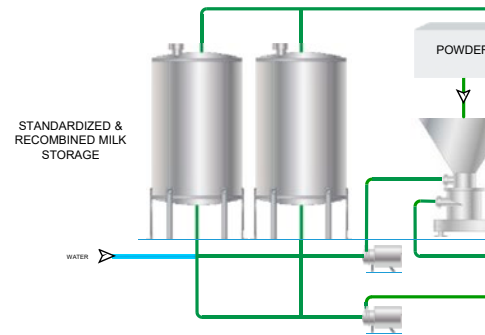


Dosing Vat System (DVS) unit for frozen and lyophilized starters and other ingredients

For a world class yoghurt manufacturing process you need world class know-how and superior components. The dosing vat system (DVS) is an essential component responsible for the introduction of bacterial culture, a critical element in the yoghurt making process. Even the slightest trace of contamination will affect the quality of your end product.

As different end products require different types of cultures, you need an injection system that can accommodate all the different variants.

DVS units can also be used for adding other ingredients including vitamins, minerals, rennet, stabilizers, etc.



How it Works - Dosing vat System (DVS) unit

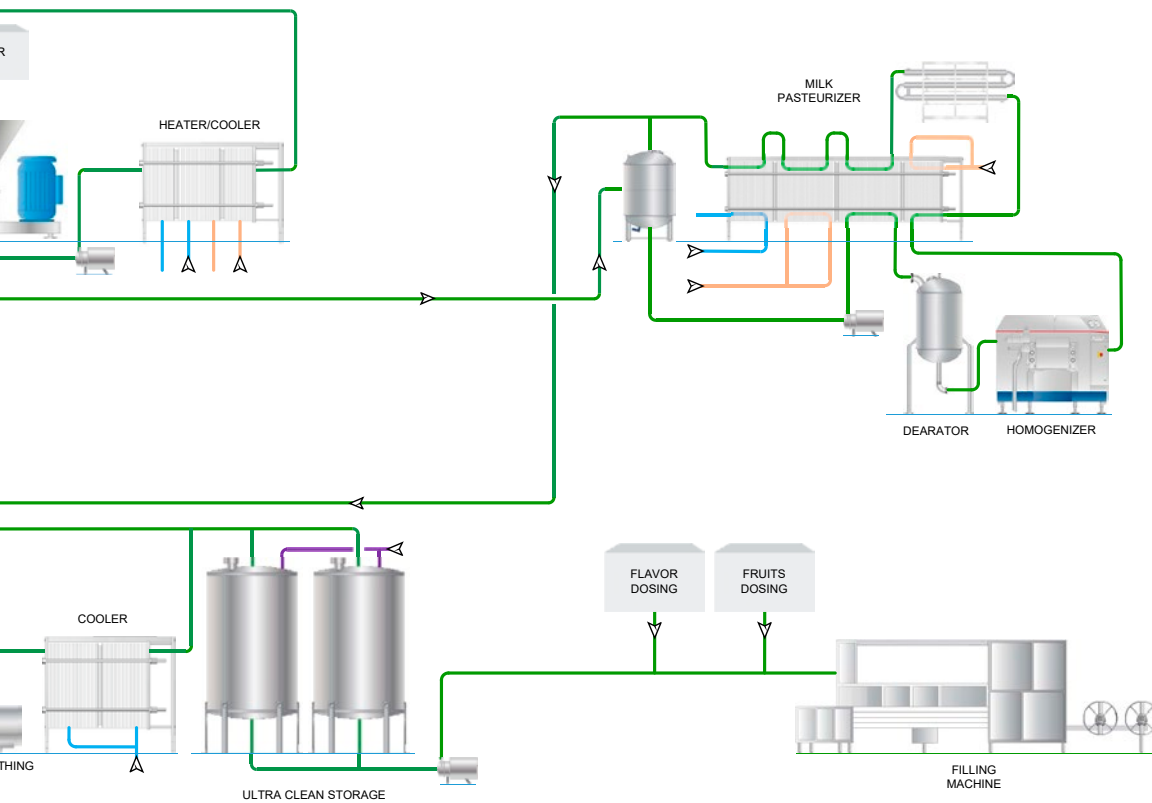


Principle: Frozen or lyophilized starters are introduced manually in a dosing vat system (DVS) before being flushed to the fermentation or storage tank by milk coming from the pasteuriser.

Applications: Yoghurts, fromage frais, cream cheese, fat quark incubation, prior mixing with salts, and texturization

Capacity range 5-30 Lits

Typical Yoghurt Line



Benefits:

- Low-cost and simple
- Minimises contamination
- Uniform distribution of bacteria cultures - reduction of incubation times, improving product consistency
- Maximum food safety: starters introduced in ultra clean conditions under a laminar flow hood
- Minimal product loss: DVS emptied by sterile air (3 bar)
- Ergonomic safe solution for operator: cooling of the vessel after sterilization - pressure monitoring
- Allows for CIP cycle during pasteuriser cleaning (cleaning of the pasteuriser line to the incubation tanks, CIP loop) and SIP steam sterilization of the DVS can be done separately (connected to steam inlet)



Testing Capabilities

At SPX FLOW we believe that close collaboration with our customers is key to meeting the challenges faced in today's dairy industry. We provide you with the support you need to embrace new opportunities, and optimise the value of current products. We know this works because customers return time and again to our **Innovation Centres** to work with our renowned processing experts and food scientists. Using our state-of-the-art technology we help you streamline processes and innovate new recipes and products to satisfy ever-changing consumer demand. Working together, we can help you trial different technologies and processing configurations to find ways to meet even the most ambitious business goals and, with our expert guidance, you can test and taste new products prior to full-scale, commercial production.

SPX FLOW works closely with the world-famous **French National Dairy School (ENIL)**. This vital partnership helps protect the future of the dairy industry by educating and inspiring the next generation of dairy producers as well as providing customers with valuable, expert help and support to meet their production goals.

Why not get in touch with us when you are considering conducting trials or developing your next product?

Based in Charlotte, North Carolina, SPX FLOW, Inc. (NYSE: FLOW) is a multi-industry manufacturing leader. For more information, please visit www.spxflow.com

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