

OPTIFLUX installed in milk standardisation application

GEA Westfalia Food Tec, a global leader in the design and manufacture of separation systems, has chosen to use KROHNE's OPTIFLUX 6000 electromagnetic flowmeters in its STANDOMAT[®] automatic milk standardising unit.

Milk standardisation ensures that different milk products - such as full fat, skimmed and semi-skimmed - have the right level of fat concentration. The OPTIFLUX installed in the STANDOMAT[®] is used to make sure that the milk is standardised to the required fat concentration to an accuracy of +/- 0.025 per cent.

The STANDOMAT[®] system uses a centrifuge to separate the raw milk into standardised milk and cream, which are drawn off. The OPTIFLUX is installed on the inlet feed to the centrifuge and measures the flow of raw milk into the separator. A signal is taken from the instrument and used to control a pump which regulates the flow of raw milk into the separator.

The fat content of the milk exiting the centrifuge is measured using a density meter. A signal from this device is fed to a plc along with a signal from the OPTIFLUX. If the fat content is too low then the pressure in the outlet is reduced in order to achieve the required fat content. If the fat content is too high, no cream is added, and more raw milk is added at the input.

Measurement accuracy and reliability were key factors in Westfalia's decision to install an OPTIFLUX. The instrument, which has been designed for hygienic and aseptic applications, is capable of delivering a measurement accuracy of +/-0.2 per cent for fluids – well within Westfalia's required tolerance.

The separators operate sometimes up to 24 hours a day including CIP (cleaning in process) and any downtime for maintenance or to repair equipment results in unnecessary costs. The OPTIFLUX was also able to demonstrate a high level of reliability.

The OPTIFLUX 6000 is manufactured from stainless steel and suitable for both SIP (sterilisation in process) and CIP. It is FDA approved and certified to EHEDG and 3A.

The instrument is available with a broad range of connectors and in diameters up to DIN 150.

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KROHNE's OPTIFLUX is being used to standardise milk to the required fat concentration.