

PROCESS VALIDATION FOR CHEESE PRODUCTS



Part of the Nederman Group

Food Industry |

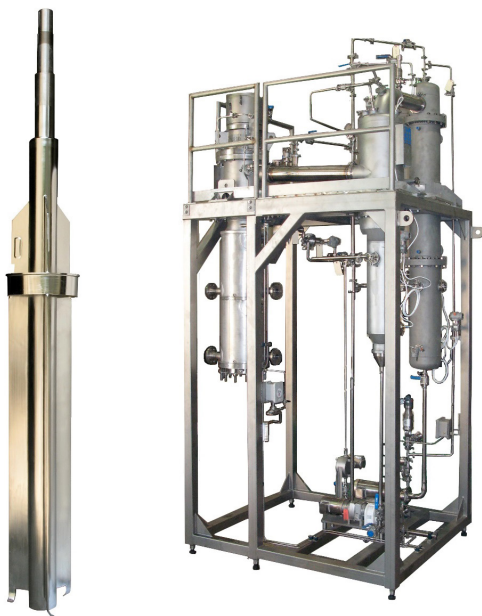
Country: New Zealand

Key Benefits: Process Validation

Products: Cheese Product

Background:

LCI Corporation has a history of supplying & working with various dairy processors manufacturing cheese products. LCI Corporation has supplied over 15 thin film evaporators specific for processed cheese manufacture. The New Zealand based Dairy Company needed a research & development package for process validation.



LCI Cheese-Base Processor Skid & High Polished Rotor

Problem:

In 2010, LCI was contacted by a major Dairy Company in New Zealand for the supply of a thin film evaporator for validating a new process the company had developed for a very viscous high solids product on an expedited timeline.

LCI Solution:

LCI Process Engineers worked closely with the R&D team to develop the equipment package. This process validation package ultimately entailed a 1-square-meter thin film evaporator, flash tank, vapor condenser, pumps, CIP system, valves, control elements, instrumentation – all assembled in a stainless steel frame.

Total time from award of order to shipment of the package was ~six months. The compact footprint allowed for freight shipment from Charlotte, NC to Auckland, New Zealand.

In late 2011, an LCI Process Engineer assisted in commissioning, startup & operation of the package. On spec product was realized within the first days after startup.

End Results:

The Client was very pleased not only with the mechanical package delivered, but also with the process experience LCI Corporation was able to provide them.

The Client operated a skid package for several years, performing a variety of process validations & development work. Cheese was produced at 65% milk solids, which is extremely high in viscosity.