

Benefits from Installation of Scale-X MFCs on Dairy Process Evaporators.

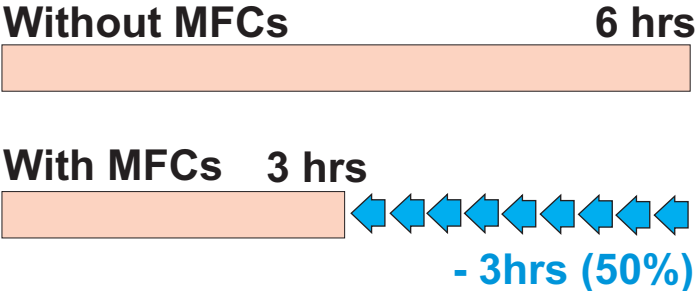
Scale-X MFCs reduce both organic and inorganic scaling in all dairy process evaporators - in whole milk, skim, whey, butter milk, lactose and fortified milk product evaporators. Similar benefits can be achieved in UHT processes, pre-heaters and pasteurisers.

Bonlac Cororooke Whey Evaporator

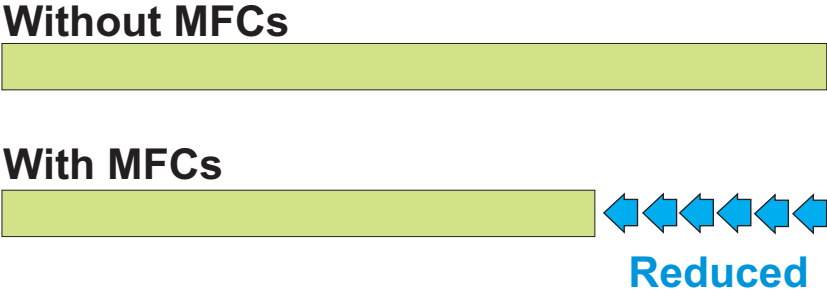
LENGTH OF RUNS



LENGTH OF CIPs (hours)



DETERGENTS



Murray Goulburn Maffra Evaporator

Processing whole milk & heat stable high heat powders.

LENGTH OF RUNS

Without MFCs



With MFCs



Up to 50% Increase.

LENGTH OF CIPs

Without MFCs



With MFCs



Reduced cleans.

Bonlac Longwarry Skim Milk Evaporator

**Operational Objective -
Maximum run time**

LENGTH OF RUNS

Without MFCs 19 hrs



With MFCs 36 hrs



+ 17hrs (90%)

**Operational Objective -
Increase run time &
reduce acid cleans**

LENGTH OF RUNS

Without MFCs 19 hrs



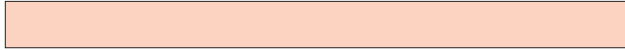
With MFCs 32 hrs



+ 13hrs (68%)

LENGTH OF CIPs

Without MFCs

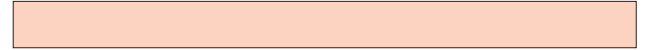


With MFCs



LENGTH OF CIPs

Without MFCs



With MFCs



Reduced cleans.

Bonlac Cobden Evaporator

Triplex Scraped Surface Heat Exchangers
on 50% solids concentrate to dryer.
Treating skim, full cream & butter milk.

LENGTH OF CIPs & DETERGENTS

Without MFCs



With MFCs



OPEN & INSPECT or PHYSICALLY CLEAN

Without MFCs



Inspect & Clean every 3 days

With MFCs



Inspect only every 7 days

THICKNESS OF DEPOSITS

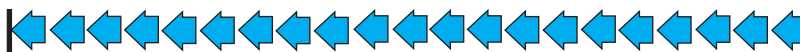
Without MFCs

60 to 125mm



With MFCs

Clean



Surface clean and milk stain removed.

Tongala Evaporator

Process straight milk products -

→ Then CIP -

Then process protein fortified products -

→ Then CIP.

LENGTH OF CIPs after straight milk product.

Without MFCs 2.5 hrs



With MFCs 1.5 hrs



LENGTH OF CIPs after protein fortified products.

Without MFCs 4 hrs



With MFCs 3 hrs

