



**STERILIZATION OF MILK in the STERIFLOW
WITH DALI - DEVICE FOR AGITATION LONGWISE INSIDE**

**A NEW SOLUTION TO IMPROVE
THE QUALITY OF STERILIZED
MILK IN PLASTIC BOTTLES.**

Static or rotary STERIFLOWS are traditionally used to sterilize milk in plastic bottles or in pouches.

With the DALI system, a horizontal agitation is possible during sterilization in a static STERIFLOW. Main advantages are:

- quicker heat penetration
- higher flexibility

The taste of sterilized product is closer to the taste of HTST processed milk.

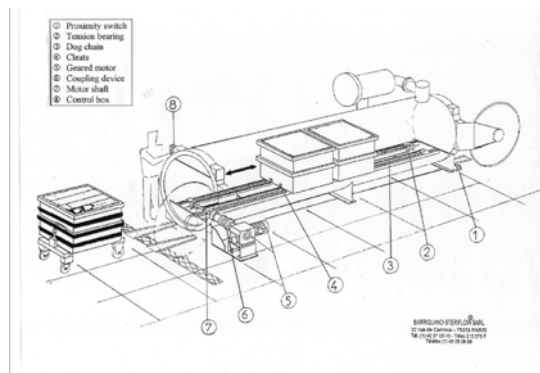


Milk products sterilized in Stériflow

Milk bottles are loaded horizontally on stainless steel stackable trays, specially developed by STERIFLOW SAS. The trays are loaded in the STERIFLOW with the help of one conveyor placed at the bottom of the vessel. During sterilization, the conveyor acts as a shaking system that agitates gently the bottles longwise.

There are numerous advantages compared to rotary sterilizers:

- No risk to damage bottles,
- Lower maintenance costs, as there is no rotary device / lower investment / higher capacity
- Use of same basket for different bottle capacities (1 liter, 500 ml...)



*horizontal loading
special basket
for DALI*

This system has already been supplied successfully to customers sterilizing milk in HDPE bottles or in DOYPACK pouches. They were sensitive to the technical and economical advantages of the DALI system.

COMPARISON : sterilization of nutritive solution in 500 ml bottles –
20 min at 120°C with or without DALI:

Static sterilization:	DALI:
Final Fo: 2.9 min	Final Fo: 4.5 min



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