



GENERAL YOGURT PROCESSING STEPS

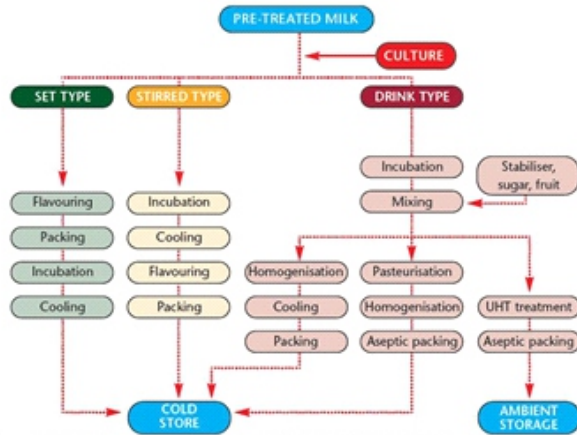


Figure 1: Production steps for set, stirred and drink yoghurts



YOGURT PROCESSING PASTEURIZER

ADJUST MILK COMPOSITION AND BLEND INGREDIENTS

SKIMMED MILK POWDER IS USUALLY ADDED TO IMPROVE SOLIDS CONTENT AND THE TEXTURE OF THE FINAL

PASTEURISE MILK

MILK IS HEATED TO 90°C FOR FIVE MINUTES, WHICH DENATURES THE PROTEIN IN IT. THIS HELPS TO INCREASE VISCOSITY AND IMPROVE MOUTHFEEL (TEXTURE).

HOMOGENISE

THIS STEP DISPERSES ANY FAT PRESENT AND HELPS TO DISSOLVE MILK POWDERS, WHILE IMPROVING MOUTHFEEL.

COOL MILK

MILK IS THEN COOLED TO 38-42°C, THE OPTIMUM TEMPERATURE RANGE FOR THE GROWTH OF BACTERIA.

INOCULATE WITH STARTER CULTURES

USE A BLEND OF STREPTOCOCCUS THERMOPHILUS (ST) AND LACTOBACILLUS BULGARICUS (LB). THEY CONSUME THE MILK SUGAR (LACTOSE) AND CONVERT IT TO LACTIC ACID AND DISTINCTIVE YOGHURT FLAVOUR COMPOUNDS.

HOLD

FOR OPTIMUM GROWTH OF BACTERIA, THE TEMPERATURE SHOULD BE HELD UNIFORMLY FOR FOUR TO SIX HOURS TO ENSURE A NICE, THICK FLAVOURSOME PRODUCT.

COOL

ONCE A PH OF 4.5 IS REACHED, THE YOGHURT COAGULUM NEEDS TO BE COOLED TO LESS THAN 30°C TO STOP EXCESS ACID PRODUCTION.

ADD FLAVOURS AND FRUIT

AFTER MIXING THESE INTO THE YOGHURT, IT IS IMPORTANT THE MIXTURE IS CHILLED WITHOUT DISTURBING IT TO GIVE MAXIMUM TEXTURE AND FLAVOUR.

PACKAGE

THE MAJORITY OF YOGHURTS ARE PACKED IN PLASTIC TUBS, BUT SOME LUXURIOUS AND HIGH- QUALITY PRODUCTS ARE PACKED IN GLASS JARS.

STORAGE

PACKED YOGHURT, IN WHATEVER FORM, SHOULD BE STORED AND TRANSPORTED AT LESS THAN 10°C, BUT PREFERABLY BELOW 5°C. THIS SLOWS DOWN THE BIOLOGICAL AND BIOCHEMICAL REACTIONS, AND HINDERS THE GROWTH OF POTENTIAL CONTAMINANTS, SUCH AS YEASTS AND MOULD.



SINGLE HEAD 1200 CUP /HR

TECHNICAL SPECIFICATIONS

1	Machine Model No	:	VIP-RCF-2T-1200- Single Head
2	Type	:	Rotary, Mechanical Driven (1 HP)
3	Pack Size	:	100 gms. – 400 gms.
4	Production Rate	:	900 - 1200 Cups per hour
5	Cup Size	:	70 to 95 mm
6	Pack Size Change Over System	:	Provision Had Been Made In The Machine To Handle Different Size Of Cups By Repositioning A Few Components And Also By Replacing The Cup & Lid Adapters.
7	No Of Tracks	:	Single Head - Single Tracks
8	Drive / Operations	:	Mechanical Motor Driven Indexing System With Pneumatically Operated Devices.
9	Filling System	:	Pneumatic Time Based Filling.
10	Sealing	:	Temperature Controlled Continuous Sealing System.
11	Cup Regulation System	:	Pneumatically Operated Cup Regulation System With Vacuum Draw.
12	Lid Placement	:	Pneumatically Controlled Lid Regulation System With Vacuum Holding.
13	Cup Ejection	:	Pneumatically Operated Cup Ejection System.
14	Cup Discharge	:	Pneumatically Operated Dragger System
15	Rotary Table Indexing System	:	Cam Indexing System With Bonfiglioli Geared Motor To Have 6 Indexing Per Revolution



DOUBLE HEAD 2400 CUP /HR

TECHNICAL SPECIFICATIONS

1	Machine Model No	:	VIP-RCF-2T-2400- Double Head
2	Type	:	Rotary, Mechanical Driven (1 HP)
3	Pack Size	:	100 gms. – 400 gms.
4	Production Rate	:	2000 - 2400 Cups per hour
5	Cup Size	:	70 to 95 mm
6	Pack Size Change Over System	:	Provision Had Been Made In The Machine To Handle Different Size Of Cups By Repositioning A Few components And Also By Replacing The Cup & Lid Adapters.
7	No Of Tracks	:	Double Head -Twin Tracks
8	Drive / Operations	:	Mechanical Motor Driven Indexing System With Pneumatically Operated Devices.
9	Filling System	:	Pneumatic Time Based Filling.
10	Sealing	:	Temperature Controlled Continuous Sealing System.
11	Cup Regulation System	:	Pneumatically Operated Cup Regulation System With Vacuum Draw.
12	Lid Placement	:	Pneumatically Controlled Lid Regulation System With Vacuum Holding.
13	Cup Ejection	:	Pneumatically Operated Cup Ejection System.
14	Cup Discharge	:	Pneumatically Operated Dragger System
15	Rotary Table Indexing System	:	Cam Indexing System With Bonfiglioli Geared Motor To Have 6 Indexing Per Revolution



DOUBLE HEAD 4500 CUP / HR

TECHNICAL SPECIFICATIONS

1	Machine Model No	:	VIP-RCF-2T-5000- Double Head
2	Type	:	Rotary, Mechanical Driven (1 HP)
3	Pack Size	:	100 gms. – 400 gms.
4	Production Rate	:	4500 - 4800 Cups per hour
5	Cup Size	:	70 to 95 mm
6	Pack Size Change Over System	:	Provision Had Been Made In The Machine To Handle Different Size Of Cups By Repositioning A Few components And Also By Replacing The Cup & Lid Adapters.
7	No Of Tracks	:	Double Head -Twin Tracks
8	Drive / Operations	:	Mechanical Motor Driven Indexing System With Pneumatically Operated Devices.
9	Filling System	:	Pneumatic Time Based Filling.
10	Sealing	:	Temperature Controlled Continuous Sealing System.
11	Cup Regulation System	:	Pneumatically Operated Cup Regulation System With Vacuum Draw.
12	Lid Placement	:	Pneumatically Controlled Lid Regulation System With Vacuum Holding.
13	Cup Ejection	:	Pneumatically Operated Cup Ejection System.
14	Cup Discharge	:	Pneumatically Operated Dragger System
15	Rotary Table Indexing System	:	Cam Indexing System With Bonfiglioli Geared Motor To Have 6 Indexing Per Revolution

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