

SPRAY DRYER SPRAY DRYERS

Latest news from WATSON Dairy Consulting

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Spray Dryer - SPRAY DRYING - Spray Dryers

WATSON Dairy consulting provides consultancy for Spray drying milk powder, whey powder, lactose powder, infant formula milk powder, fortified milk powder, lecithinated milk powder, instant milk powder, whole milk powder, skimmed milk powder, high heat milk powder, ADPI milk powder. Spray Dryer Factory Design. Milk Powder process Design, Dry blending process design

Milk powder production involves atomizing concentrated milk (or other liquids) into a hot air stream (180 – 220 C). The atomizer may be either a pressure nozzle or a centrifugal disc. By controlling the size of the droplets, the air temperature, and the airflow, it is possible to evaporate almost all the moisture while exposing the solids to relatively low temperatures. Spray drying yields milk powders with excellent solubility, flavour and colour.

Please contact us if you are looking for new or used spray dryers and evaporators

Visit www.dairyconsultant.co.uk to use a calculator for estimating the viability of your milk powder project

Contact email: info@dairyconsultant.co.uk Tel: 01224861507

