

DAIRY

Process
Technology
for Dairy and
Dairy-Like
Products



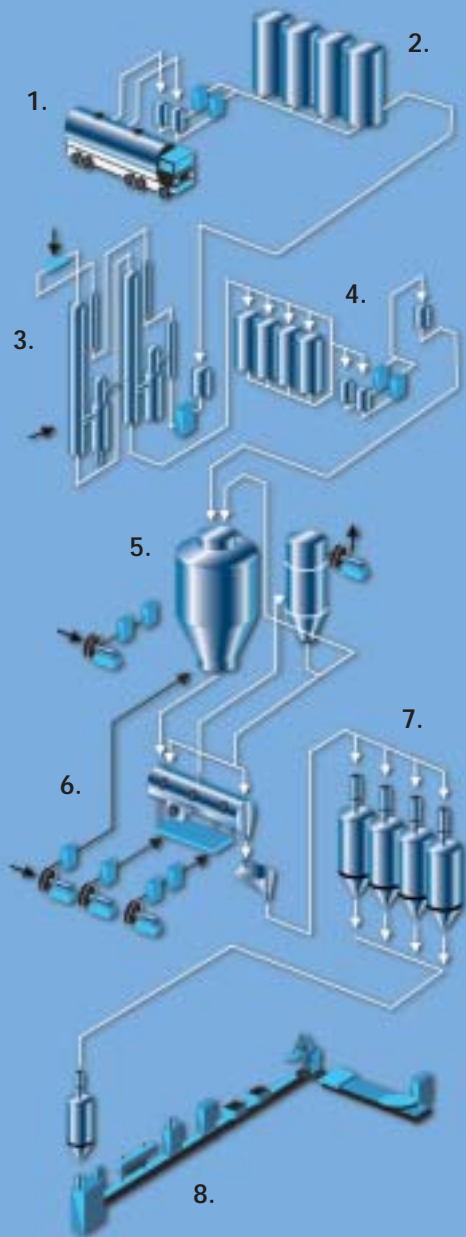
NIRO POWDER TECHNOLOGY

THE BONDS OF MILK ARE STRONGER THAN THE BONDS OF BLOOD

Gaelic Proverb



From Milk Delivery to Finished Product



1. Reception
2. Storage
3. Evaporation
4. Feed system
5. Spray dryer
6. After treatment
7. Powder storage
8. Powder packing

Products page 4-11

- Agglomerated Milk Powders
- Baby Food
- Whey
- WPC, Permeate, and Lactose
- Coffee Whitener

Liquid Treatment and Concentration page 12-13

Spray Drying page 14-16

- Compact Spray Dryer
- Multi-Stage Dryer
- Tall Form Spray Dryer
- FILTERMAT® Spray Dryer
- Integrated Filter Dryer

After Treatment page 17-18

- Fluid Bed After-Dryer/Cooler

Powder Handling page 19

Sanitary Design page 20

Safety Precautions page 21

Customer Services page 22

Financing page 23

The full range of dairy and dairy-like products – all processed in Niro plants

Milk

- Butter
- Buttermilk
- Cream
- Crystallized whey
- Milk permeate
- Milk protein
- Skim milk
- Whole milk

Whey

- Acid whey
- Demineralized whey
- Lactose
- Sweet whey
- Whey, delactosed
- Permeate
- Whey protein concentrate (WPC)

Formulated products

- Baby food
- Cappuccino
- Cocoa milk with/without sugar
- Coffee whitener
- Fat filled milk
- Fat filled whey
- Ice cream
- Milk replacer
- Whippings

Other

- Casein
- Caseinates
- Cheese
- Condensed milk
- Fermented milk products
- Hydrolyzed dairy products
- Yoghurt



Thousands of Niro dairy plants operate daily all over the world. Our engineering ranges from single pieces of equipment to complete plants, handling milk all the way from reception through liquid processing, evaporation, and drying to final bagging off.

Know-how through R&D

Niro know-how is founded on comprehensive research and development and strengthened through co-operation with dairy organisations and universities.

Product Testing

Customers from all over the world come to Niro to test new products in our pilot test facilities. Before being launched onto the market, most of our own new developments are tested full-scale at leading dairies.

Dairy Data

APPROX. 600 MILLION
TONNES OF MILK
WERE REPORTED
PRODUCED IN THE
WORLD IN 2001

Design for Performance



*From liquid to powder,
Niro takes products all the way*

Milk

In milk, Nature has created a unique way of feeding little ones safely and completely. Children need plenty of milk to build bones and teeth, and milk also supplies essential fat and proteins. Finally, milk plays a major role in food for adults with essential vitamins and minerals.

Dried Dairy Products

Spray drying makes milk widely available, independent of local supplies of fresh milk, and it expands the use of dairy products in food-stuffs. An increased demand for

speciality products with particular features poses new challenges for the plant designer. Whey products in particular are difficult to dry due to their high contents of lactose and minerals, but new techniques, developed by Niro, now enable even these products to be dried with success.

Design for Performance

Niro is an engineering company specialising in evaporation, spray drying and complementary processes. Every plant is designed carefully to meet individual product specifications. Mechanical execution is always

in agreement with official standards, and superior hygiene and safety are integral features of every modern Niro plant.

Durable Relationships

At Niro, we take pride in keeping good relations with our customers. This is illustrated by the fact that most new business comes from satisfied customers who want to enlarge their production capacity, up-grade plants, or invest in new processes. Niro stays at the forefront of the dairy process business supported by local representatives all over the world.

Agglomerated milk powder dissolving quickly in cold water

*Atomizer wheel for milk drying.
Spherical wheel
speed 100-200 m/s*



Functionality

Every day, millions of litres of milk are processed into dry products. By far the largest part ends up as ordinary skim milk and whole milk powders. These products are market commodities with little requirement for product functionality. Consumer demand for specific product properties, particularly in the food industry, has resulted in the development of many different dry dairy products, ranging from instant whole milk powder to speciality food ingredients. Thus the dairy industry invests heavily in the development and production of such products, often in close collaboration with specialists from Niro.

Properties

Milk is unique in its content of valuable nutrients. Both the chemical composition and the physical properties of the milk powder play an important role in its use with quick and complete reconstitution adding convenience to the products.

Agglomeration

Small single particles dissolve instantly in water. Powder consisting of small particles is, however, difficult to disperse. Big particles are easy to disperse in water, but dissolve only partially. Agglomeration optimises quick dispersion of the agglomerates as well as quick and complete dissolution of the small particles forming the agglomerate. Furthermore, agglomeration

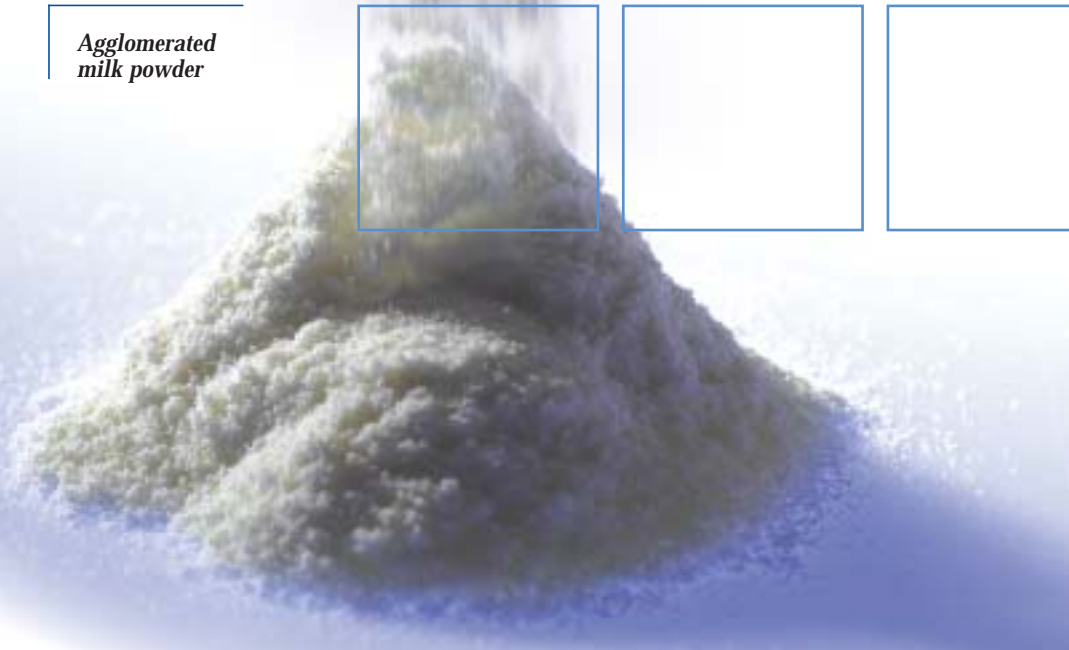
Agglomerated Milk Powders

The art of achieving perfect product functionality



Niro sets the trend in modern process plant design. We meet specific requirements to powder properties, while always keeping plant performance and drying economy in focus.

*Agglomerated
milk powder*



Dairy Data

APPROX. 6 MILLION
TONNES OF
MILK POWDER
(SKIM AND WHOLE)
WERE REPORTED
PRODUCED IN THE
WORLD IN 2001

improves the product's flowability and reduces dust problems during powder handling.

Agglomeration is a result of wet and/or semi-dry particle collision. Control is achieved by returning dry fine powder to the wet spray during different stages of spray drying. Mastering the agglomeration techniques is the art of modern spray drying – the art of Niro.

Plant operation and economics are other important parameters. Niro product specialists and plant designers keep those factors in mind when designing spray drying plants to meet our customers' individual needs.

Agglomerated Whole Milk Powder

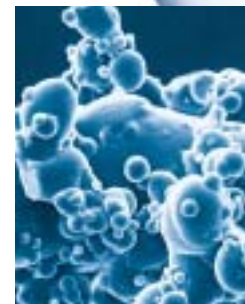
In whole milk powders, some of the fat is present as free fat. Free fat rejects water making it impossible to dissolve these powders properly in cold water.

Homogenization of the whole milk concentrate prior to drying reduces the content of free fat in the final powder. However, to be called 'instant' whole milk powder, it must be agglomerated as well as have a surface-active agent (lecithin) applied to improve water affinity. The product then becomes instant – even in cold water.

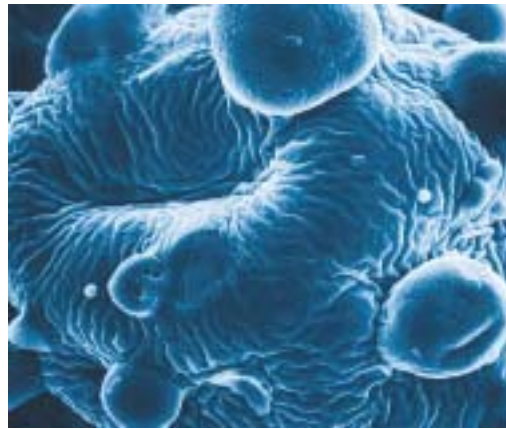
Agglomerated High Protein Powder

Powders with high protein content have a very high affinity to water. During rewetting, such powders dissolve so quickly that the particle surface instantly turns into a gel, which prevents further water penetration. The product is left as gel lumps with dry material inside. Agglomeration and a surface-active agent, such as lecithin, can be used to control dissolution speed. And controlling the spray drying process again improves powder functionality.

*Nozzle atomizer
with four nozzles
and fines return*



*Microphoto (x300)
of agglomerated
whole milk powder
from an MSD™*



*Pressure nozzle.
Nozzle atomization
results in good
powder flowability*



*Complete
milk powder
factory*



Baby Food

as a reliable alternative



Every baby food producer has individual recipes and product requirements. Niro adds process and design expertise delivering plants to meet even the strictest demands on product standards.

Formulations

Infant formulas are developed to be as close to human milk as possible. The digestive system develops as the baby grows older, and baby food formulators must take this into account. Furthermore, most producers have developed products tolerated by hyper-allergic babies. As cow's milk differs in composition from human milk, it is used only as an ingredient in the final

blend along with whey proteins, demineralized whey, maltodextrine, lactose, essential fatty acids, vitamins, and minerals.

Ingredient Mixing

Baby food products must be blended to the precise composition. The various ingredients come as dry powders, solid fat or liquid oil, and milk concentrate.



*T-profiles used
for the sanitary
VIBRO-FLUIDIZER®*



*CIP nozzles in the
VIBRO-FLUIDIZER® above
and below air distribution plate*



Baby food production involves several handling procedures such as dissolution, melting, and mixing. The blends need cooling, pasteurization, pre-concentration, and homogenization prior to drying. Integrating each separate process into a continuous process calls for the best expertise on the market – the expertise of Niro.

Baby Food Drying

Before drying, the wet mix is pre-concentrated in an evaporator finisher to reduce production costs. The concentrate is then dried in one

of Niro’s special spray dryers, designed to minimize product heat exposure. Since most baby food products are required to be instant, the preferred dryer is typically designed to allow for product agglomeration during drying. All these features add to the quality of the formulated baby food product.

Meeting Hygienic Standards

Every Niro plant meets the strictest hygienic standards.

All surfaces in contact with the product are made of stainless steel or other materials accepted and approved by the authorities (FDA). Bends are smooth, surfaces are polished, and hollow spaces and cavities are avoided in the plant design. Finally, the plant is supplied with built-in CIP facilities allowing producers to meet even the strictest hygiene requirements.

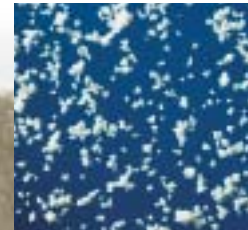
Dairy Data

HUMAN MILK HAS ONE OF THE HIGHEST CONTENTS OF LACTOSE (MILK SUGAR), 6.4%. COW’S MILK HAS A LACTOSE CONTENT OF 4.6%





Whey crystallization tanks



Whey

Valuable nutrients available at low price.

Whey is no longer just a problematic by-product of cheese production. It has high value as raw material for a variety of food ingredients – and its importance is still increasing.

Origin

Every litre of milk used in cheese production gives an equal amount of whey. Whey composition and quality depend on a wide range of factors including breeding and feeding of the cows, time of year, and the type of bacteria and rennet used in the cheese production. The treatment of the whey from the cheese vats also has a significant influence on the final whey powder quality.

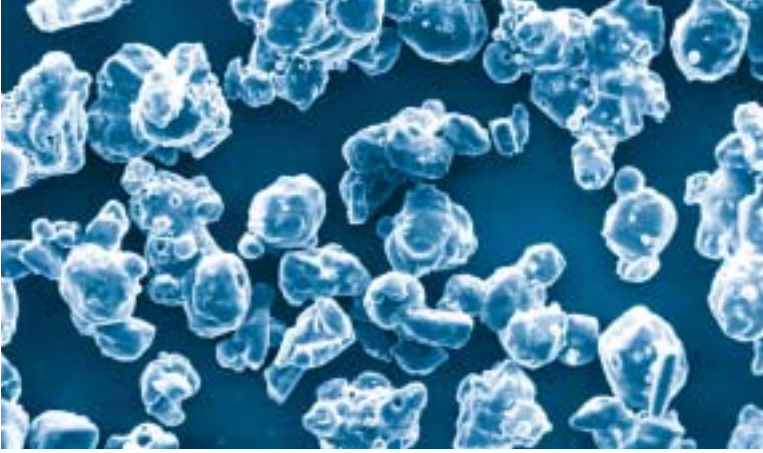
Whey Treatment

Many smaller cheese producers do not process the whey on site and, therefore, have problems with product deteriora-

tion. The high bacteria load and presence of active enzymes in the raw whey make it extremely important to separate fat and cheese particles, and to pasteurize and cool the whey immediately after removal from the cheese vats. Storage and transport has to be under cooled conditions.

Niro's affiliated companies in the GEA Group offer processes and systems for whey treatment. Niro specialises in membrane filtration, evaporation, and spray drying of whey, and has developed parameters and plant designs to enable optimal economical production while reducing operational problems such as evaporator fouling and powder deposits in the dryer.





*Microphoto (x100)
of non-caking
whey powder*

Dairy Data

140 MILLION TONNES OF
WHEY IS PRODUCED
ANNUALLY. ONLY 20% IS
DRIED, CORRESPONDING
TO 1.8 MILLION TONNES
OF POWDER

Whey Composition

Traditionally, whey has been used as an animal feed, but is now becoming increasingly important as raw material in the food industry. Whey powder has an extraordinarily high water and fat binding ability and is, therefore, widely used as filler in food products such as bread, cakes, and delicatessen products. Huge quantities of whey are used by the food industry replacing the more expensive skim milk powder. But whey is much more than just a skim milk replacer. With all the essential amino acids, valuable

minerals and a broad range of other valuable compounds present, whey is today gaining a market as raw material for all kinds of food ingredients.

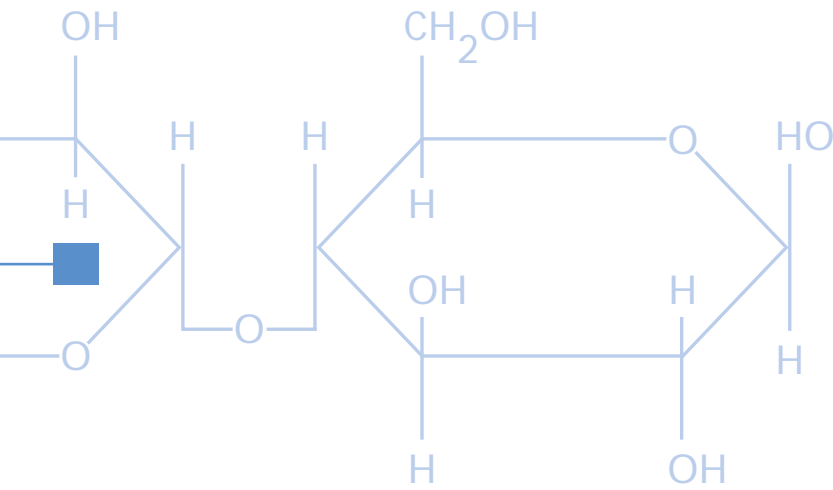
Functional Food

The present trend towards a higher degree of specialisation, including the marketing of functional foods, such as energy drinks, dietary products, and products with a high content of vitamins or minerals, has a great influence on the whey powder market.

In some markets the demand for whey is exceeding the supply, and its proper collection, handling, and processing become increasingly important.

So does the choice of partner for whey processing, which is why most manufacturers go with the best and choose Niro.





Dairy Data

WHEY COMPONENTS
BASED ON
TOTAL SOLIDS:
LACTOSE 72%
PROTEIN 14%
ASH 10%
FAT 1.5%
LACTIC ACID 2.5%

Whey Products

*Whey protein concentrate (WPC),
permeate, and lactose*

**With fractionation,
whey is up-graded,
adding extra value to
the dried product.**

■ Whey proteins can be isolated from whey using membrane filtration and subsequent drying in a spray dryer.

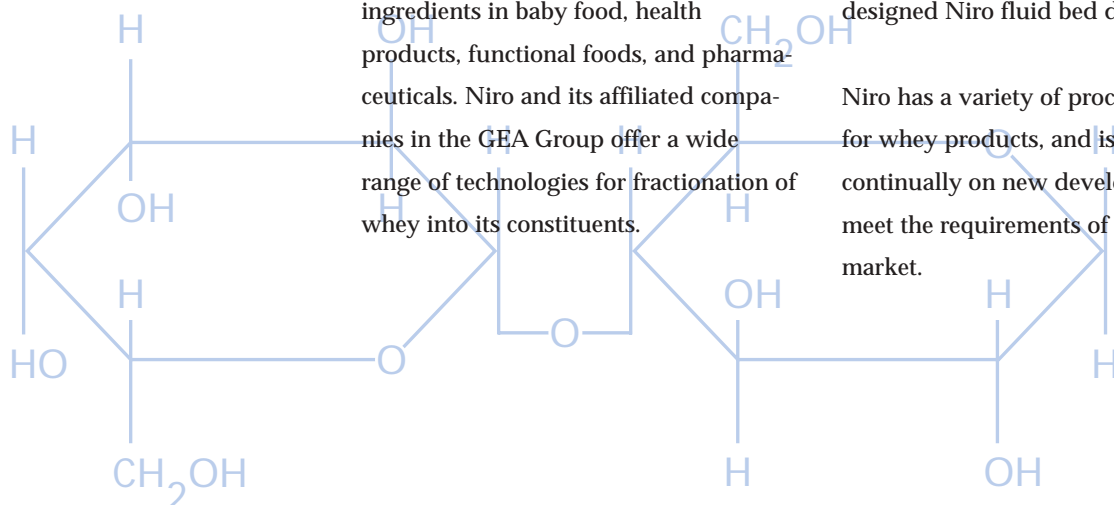
■ Whey permeate contains lactose and minerals that are difficult to treat in conventional spray dryers. Niro's advanced drying systems, however, overcome these problems.

One Product – A World of Options

The dry solids in whey are mainly lactose, proteins, and minerals. The different compounds are e.g. used as ingredients in baby food, health products, functional foods, and pharmaceuticals. Niro and its affiliated companies in the GEA Group offer a wide range of technologies for fractionation of whey into its constituents.

■ Lactose processing involves isolation from permeate by evaporation, crystallization, decanting, further purification, and drying in a specially designed Niro fluid bed dryer.

Niro has a variety of processes adapted for whey products, and is working continually on new developments to meet the requirements of tomorrow's market.





Coffee Whitener

Creamers and cappuccino mixes

For creamer products to be convenient in use, they must meet a wide range of requirements. In addition to having a creamy taste and character, the products must be agglomerated and instant – demands met to precision by Niro spray drying technology.

Growing Market

Large quantities of coffee creamers are produced for use with dried coffee. These are marketed direct or mixed with dried coffee and sugar into a great variety of ready-to-drink mixes. All over the world creamers are used for convenience, particularly in working environments. And with the development of processes for foaming creamers, the market for cappuccino mixes for use at home has grown considerably.

Designed for Convenience

Although coffee creamers are non-dairy in origin, they share many characteristics with dairy products, being high in fat and carbohydrate content and quite difficult to dry in a conventional processing plant. The Niro MSD™ is a spray dryer and an agglomerator in one unit. This dryer is particularly suited for drying high fat and carbohydrate-containing products and making them convenient to use.



Multi-distribution system on top of calandria



Liquid Treatment and Concentration

The more water removed upstream of the dryer, the better the plant economy

As a member of the GEA Group of companies Niro has direct access to state-of-the-art liquid processing engineered by Tuchenhagen, Westfalia Separator, and GEA Filtration.

Integral Parts of the Process

Liquid processing includes reception, cooling, storage, separation, pasteurization, and evaporation. These processes are all integral parts of the Niro dairy solutions.

The different membrane techniques, such as reverse osmosis, micro- and ultrafiltration, remove water and isolate certain substances. Membrane processes are essential in the fractionation of e.g. whey, and ultrafiltration in particular is a precondition for the production of a range of speciality products such as WPC. GEA Filtration masters those technologies and provides the full range of membrane filtration systems.



Falling film evaporator with thermal vapour recompression (TVR)



Falling film evaporator with mechanical vapour recompression (MVR)

Dairy Data

AN EVAPORATOR SUPPLYING
CONCENTRATE FOR A
15 TONNES PER HOUR SPRAY
DRYER CONTAINS UP TO
100,000 METRES OF TUBES.
APPROX. 150,000 COWS ARE
NEEDED TO KEEP THE PLANT
RUNNING CONTINUOUSLY



Evaporation

Removing water in a spray dryer is more costly and requires more energy than in an evaporator. In addition to membrane filtration, Niro offers a variety of evaporator designs for pre-concentration of all the different dairy products.

Niro dairy evaporators are typically multi-stage types with either mechanical or thermal vapour recompression. The evaporators are with built-in pre-

heaters, pasteurizers, and flash coolers depending on the application. In addition, Niro has designed special direct steam injection pasteurizers with regenerative systems for minimum steam consumption. The units also provide the possibility of making tailor-made heat classified powders. The Niro flash cooler gives an instant temperature drop before the crystallization of whey concentrate to provide small crystals and efficient crystallization.

Homogenization

Whole milk and other products with high fat content need homogenization prior to drying. Niro Soavi has developed a range of high-pressure pumps and homogenizers, which are used for all fat containing products. Homogenization under high pressure turns fat globules into microscopic size, optimal for digestion, and allows the production of dried powder with a low free fat content. Niro Soavi homogenizers are recognised worldwide for their performance and stability.



Ultrafiltration plant for whey



Tangential swirl heater for direct steam injection



Five piston high pressure pump for homogenization



Pressure nozzle atomizer in operation



Rotating atomizer wheel in operation

Spray Drying

The heart of the milk powder factory

Since Niro's founder in the 1930's applied for patents on rotary atomizers and launched the new technology to the dairy industry, Niro has been at the forefront of spray drying.

Niro has maintained the position as a world leader in evaporation and spray drying technology and is working continually on new ideas, improvements of equipment, and optimisation of plant design. Still stricter demands to e.g. product specifications, hygiene, plant safety, and environmental protection pose new challenges to be met by our plant designers.

Tailor-Made Spray Dryers

Niro offers a great variety of spray dryer designs, every one with its own particular features. The first priority when selecting the dryer design is given to the product – its chemical composition and the required physical structure, the preferences of the operator, and the limitations given by the location of the plant. Every Niro spray drying plant is designed to meet every criterion and ensure customer satisfaction.



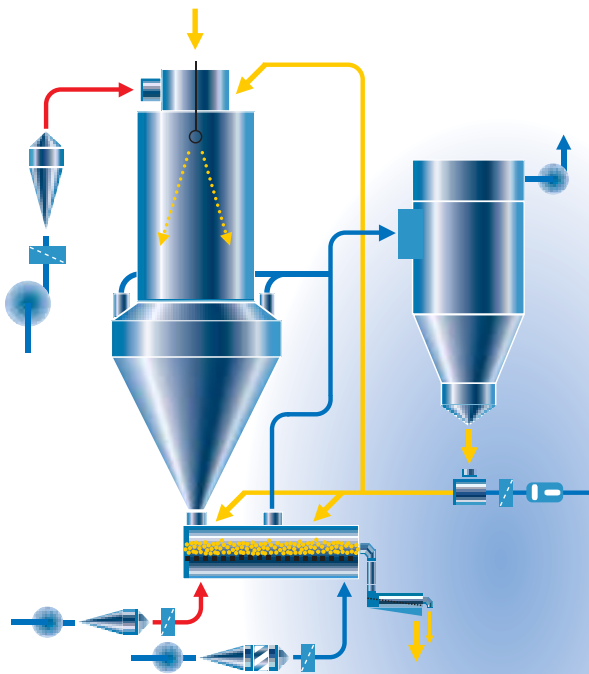
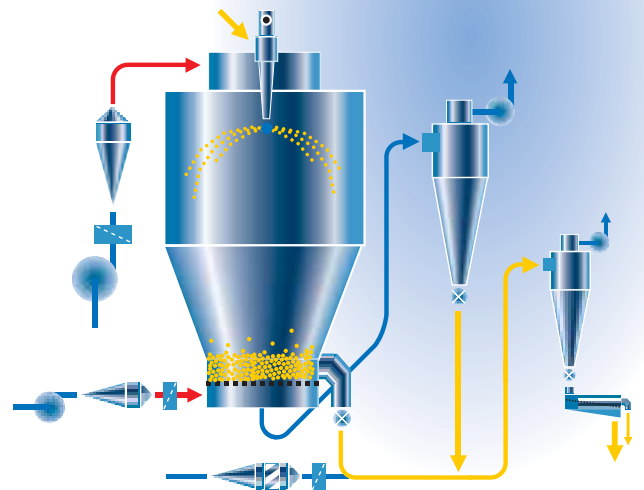
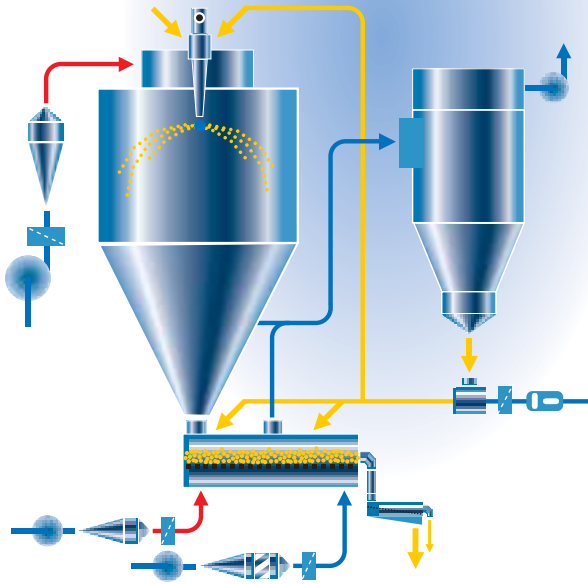
Dairy Data

BY ATOMIZING 1 LITRE OF CONCENTRATE, YOU OBTAIN 1.5×10^{10} PARTICLES WITH A DIAMETER OF 50μ AND A TOTAL SURFACE AREA OF 120 m^2

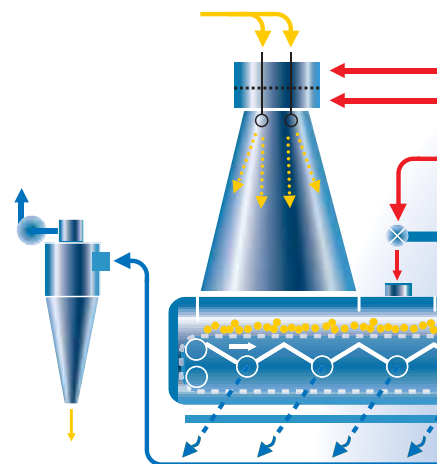
Spray Dryer SDI



Compact Spray Dryer CDP



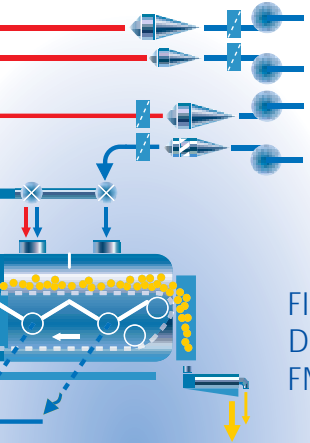
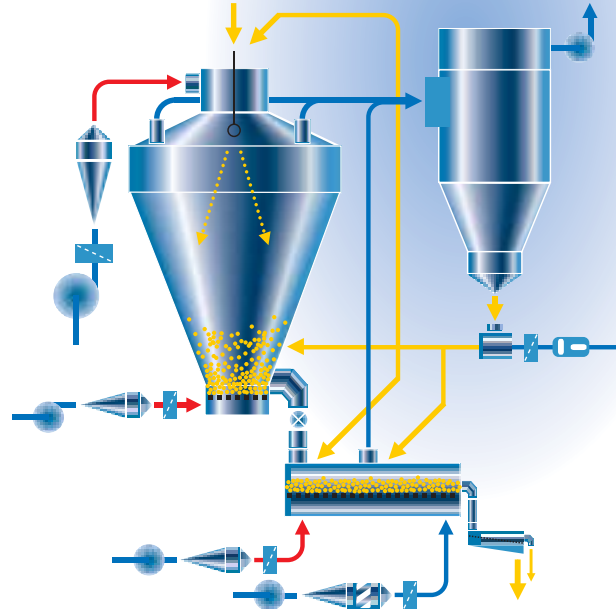
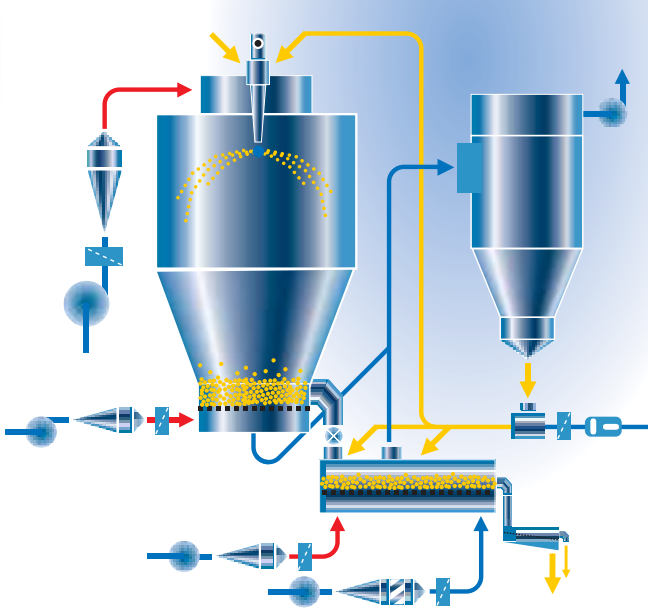
Tall Form Dryer™ TFD



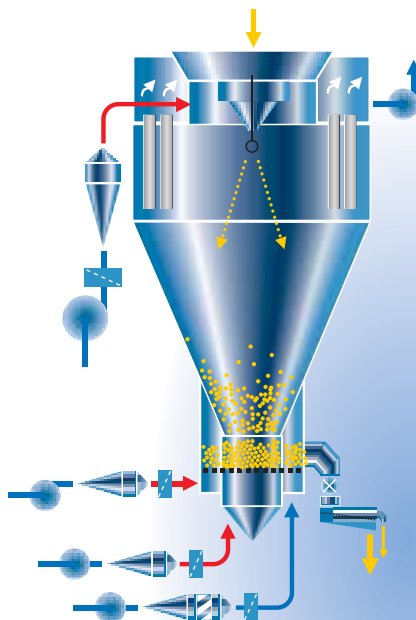
Compact
Spray Dryer
CDI



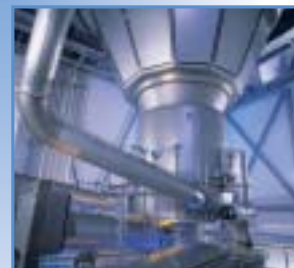
Multi-Stage
Dryer
MSD™



FILTERMAT®
Dryer
FMD



Integrated
Filter Dryer
IFD™



Conical part of spray drying chamber with the integrated fluid bed in a CDI Dryer



Conical part of CDP Dryer with powder outlet duct from the integrated fluid bed



MSD™ Dryer with removable insulating panels



Preheating

Prior to atomization, the product is pre-concentrated and possibly preheated. The feed must remain liquid and the viscosity kept sufficiently low to allow for proper atomization. However, a higher concentration of dry matter in the feed to the dryer results in reduced energy consumption of the overall process and the powder achieves a higher density.

Atomization

Niro spray dryers are equipped with a rotary atomizer or high-pressure nozzles. For maximum operational flexibility some dryers can be designed for nozzle as well as rotary atomization. This allows the plant operator to choose the best atomization system for specific products. Niro air dispersers are designed to fit Niro atomizers and to ensure maximum contact between particles and drying air whilst preventing wet particles reaching the chamber wall.

The Chamber

The spray drying chamber is sized for the required capacity, and the design is chosen to match the type of atomization used and the product to be dried. Some chambers are equipped with static, integrated fluid beds for better energy utilisation and gentler product treatment at lower temperatures.

Product Separation

The drying chambers have a conical base where the first separation of powder and drying air takes place. The remaining dust from the drying air is removed in a cyclone and/or bag filter. Conventional spray dryers work with cyclones, which are still in use for some applications. However, most modern spray dryers are equipped with a bag filter, which can be cleaned in place – the SANICIP™. From this bag filter, the powder fraction can be recycled to the process, giving insignificant powder loss.



Powder layer on the belt of the FILTERMAT® Spray Dryer (FMD)

Fines

The powder fraction from the SANICIP™ bag filter or the cyclone is recycled to the process, where it can be used for agglomeration. If agglomeration is not required, the fines can be conveyed to the VIBRO-FLUIDIZER®



*Stationary fluid bed with combined back mix and ring formed plug flow section with product outlet into the vibrating sieve.
Spray dryer type:
Integrated Filter Dryer - IFD™*

All-in-One Unit

The latest development for the industry is the Niro Integrated Filter Dryer, IFD™, where spray drying, second-stage drying, powder cooling, and powder separation are all integrated in a single unit. This compact design represents a new and unique principle of spray drying: Once again Niro has taken the lead.

Filters integrated in the IFD™ spray dryer reduce plant space requirements



Dairy Data

THE IFD™ DRYER
REQUIRES 5% LESS
ELECTRIC ENERGY
AND 15% LESS
BUILDING SPACE



Niro VIBRO-FLUIDIZER®

After Treatment

Secondary drying and cooling of powder

After treatment includes secondary drying and cooling and forms an essential part of powder production.

Fluid Bed Dryers

Secondary drying at reduced temperature in a fluid bed gives a gentler treatment than can be obtained through full drying in one step in the spray dryer. Secondary drying takes place in an integrated static fluid bed

built into the bottom of the spray drying chamber. But secondary drying can also take place in an external fluid bed dryer, the VIBRO-FLUIDIZER®, giving great flexibility in dryer configuration.



*Internal view of a Niro
VIBRO-FLUIDIZER®*



**BUBBLE
PLATE™**
- air distribution plates



Niro BUBBLE PLATE™

The art of the fluid bed technique is the ability to control an even air distribution in the powder layer. No lumps, no channelling, constant powder layer, and complete emptying of the fluid bed are essential in operation. The unique Niro BUBBLE PLATE™ is sanitary, thanks to its smooth surface and the fabrication technique of the holes. Furthermore, it ensures complete emptying of the fluid bed.

Powder Cooling

The VIBRO-FLUIDIZER® gives a lenient product transport and cooling. Cooling usually takes place in the second part of the fluid bed, but the entire bed can be designed for cooling, depending on the product to be treated. If cooling is the only issue, a pneumatic cooling system can be used instead of the VIBRO-FLUIDIZER®. This costs less to acquire, but is more expensive to operate. Pneumatic conveying and cooling is used only for products where the physical structure is of minor importance.

VIBRO-FLUIDIZER®

Partly dried dairy powders from a spray dryer can be difficult to fluidize. Most external fluid bed dryers are therefore designed as vibrating units to ease fluidization. The VIBRO-FLUIDIZER® is used for second-stage drying, third-stage drying, and powder cooling. Coating of particle surfaces with e.g. lecithin can also be done in the VIBRO-FLUIDIZER®. The entire fluid bed complies with even the strictest sanitary criteria.

Dairy Data

THE NUMBER OF
HOLES IN THE
PERFORATED PLATE
OF A 31.5 m²
VIBRO-FLUIDIZER®
EXCEEDS 50,000



*T-profiles used for
the sanitary
VIBRO-FLUIDIZER®*



*Top of 100 m³ milk powder silos.
Silos are equipped with automatic self-cleaning filters*



Bottom of powder silos. Pipelines connected for vacuum conveying product to bag filling machines

Powder Handling

Retaining Powder Properties

Conveying, storage, and packing require great care in order to maintain the physical properties acquired during drying.

The Product

Determines the Solution

If the powder produced is e.g. an ordinary skim milk powder, it can be conveyed by conventional methods, including pneumatic transport. If the product is an agglomerated powder, mechanical treatment must be minimised in order to maintain product structure. Niro specialises in supplying lenient powder handling and, where needed, vacuum transport systems.

Powder Storage and Packing

Storage and packing systems are also available from Niro. Avalon Engineering, another member of the GEA Group, supplies bagging-off lines from small, semi-automated systems to large, fully automated lines filling and palletizing up to twelve 25 kg-bags per minute, or 18 tons per hour.



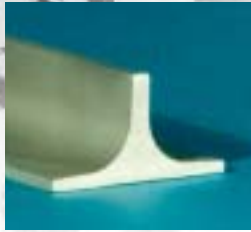
Automatic Avalon carousel bagging-off equipment



Bag heat sealing and belt transport



Robot bag palletizer



T-profiles used for welding where 3A Standard radii requirements must be met



Reverse jet nozzle for SANICIP™ CIP-able bag filter and IFD™ dryer



Retractable CIP-nozzle

Sanitary Design

for maximum plant hygiene

Recognising hygiene as a safety issue, sanitary designs are based on the *Niro Sanitary Code*. This code is updated continually. It draws from official standards agreed during the past 50 years as well as codes issued by organisations all over the world such as 3A Standard (USA), IDF, and the EU Hygiene and Foodstuffs Directive (93/43/EEC).

■ Liquid Handling

Liquid processing is always done in ways to minimize bacteria growth. Preheating uses waste heat from the plant, always with strict attention to hygiene.

■ Evaporation

To eliminate heat contact surfaces, Niro has developed new preheaters and a special pasteurizer with direct steam injection and a regenerative section. This swirl heater provides fast and efficient heating for product heat treatment - for specific classifications - prior to evaporation. All this allows

for a 20-hour production cycle between cleaning avoiding the risk of bacteria growth such as thermophiles and their spores.

For efficient CIP of the evaporator Niro has introduced a "hydro cyclone", which collects and discharges impurities that would otherwise block the distribution plates above the calandria during CIP.

■ Spray Drying

The spray dryer is equipped with appropriate drying air filtration and

Dismantable insulation panels



Retractable CIP-nozzle mounted on a VIBRO-FLUIDIZER®



Safety Precautions

as built-in features

The design of a spray drying plant must address more than optimum product quality. It must also observe maximum safety for plant and people.

Dried dairy products have a potential risk of fire and explosion. Based on own statistics collected over the last 40 years, we are convinced that explosions can only be ignited by an open flame or a large smouldering lump of powder. Fires most commonly start by self-ignition of powder deposits, and only 4-5% of fires turn into explosions.

To maintain maximum safety, Niro focuses on:

■ Warning

All process parameters that present a risk are monitored and protected by temperature and pressure alarms.

New detection systems can be used to monitor CO contents in the outlet air.

■ Prevention

To minimize the risk of fire, we aim to avoid powder deposits and eliminate hot surfaces in the dryer. Fire extinguishing systems are integral parts of the design and are supplied to prevent explosions by extinguishing fires quickly and safely. Niro recommends that plants are kept free of dust outside the dryer to avoid the risk of dust explosions in the working areas.

■ Protection

All dryers are provided with explosion venting connected with ducts to the outside. Other protection systems may be incorporated as well.

Our main goal is to encourage and assist our customers to implement maximum protection of personnel and minimal equipment damage in case of an accident. Niro stays updated on the newest standards and directives world-wide.

CIP facilities. All surfaces in contact with the product comply with the above standards and materials are FDA approved. All equipment is designed for proper drainage during CIP.

All drying plants are designed with smooth surfaces avoiding hollow spaces. Furthermore, they are equipped with CIP nozzles whenever appropriate. The SANICIP™ bag filter enables wet cleaning, which ensures proper cleaning of bags and housing.

For the ultimate in hygiene – customers have confidence in Niro.

Sanitary sound attenuator *SOUNDCIP*™



Dairy Data

1 mm OF DUST ON THE FLOOR OF A 5 x 5 x 5 m ROOM WILL, IF SUSPENDED, CORRESPOND TO 100 g/m³. MILK POWDER EXPLODES AT 60 g/m³, IF IGNITED



Customer Services

Reliable operation



Rotary atomizer

After Sales

Our spare parts programme has one focus: Maximum uptime for our customers. We carry a large stock of essential parts and offer service programmes for key components as well as full service contracts with visits by experienced staff from local Niro offices all over the world.

Process Adaption

The food and dairy industry is dynamic with market demands and raw materials changing over time. Although a new investment may not be needed, plant operators may benefit from a visit from one of our product specialists for process modification and optimisation.

Laboratory and Test Station

Our in-house laboratory and pilot plant facilities enable customers to have their products tested assisted by Niro product specialists. We also co-operate direct with customers to develop new products and refine existing processes under established confidentiality agreements.



Multi Stage Dryer at the Niro Test Station, Denmark

More than just plants – Niro supplies performance.

With the term “reliable operation” Niro provides a range of services to keep plants up and running.

Plant Retrofits

Plants operating continuously for many years require more than just maintenance. To keep plants on stream and up-to-date, Niro has a special task force of experienced engineers who, on request, will evaluate existing systems and quote for their rebuilding as an alternative to investing in a completely new plant.



Retractable CIP-cleaning nozzle



Sanitary rotary valve





Financing

The decision to invest in a spray dryer or a complete plant is a complex one. Niro offers project financing assistance to customers planning to invest in industrial processing plants.

Accessing Funds

Niro is able to access funds and/or guarantees to make it possible for customers to implement their projects, especially in markets where access to investment capital is limited.

Our financing experts have a widespread network of contacts with banks and multi- and bilateral financial institutions in most parts of the world.

All-Round Expertise

With in-house project-financing experience as well as industry and technology know-how, Niro is the unique partner at any stage of the planning, design, and delivery of an industrial processing plant. An expertise that makes it obvious that if you want the best in dairy processing, look to a market leader – look to Niro.



DAIRY

Process Technology for Dairy and Dairy-Like Products

Niro is a world leader in industrial processing, with evaporation, spray drying, freeze drying, and fluid bed processing as core technologies. Today, Niro stands for an international group of companies which forms the Process Engineering Division of the GEA Group.



Process Engineering
Division

A company of mg technologies group

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