

Alfa Laval Extend spark sea change across dairy industry

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Alfa Laval has developed a piece of pioneering, industry-first technology that is set to revolutionise dairy processing by dramatically reducing water, chemical and energy use during pasteurisation, increasing uptime and boosting profitability, and protecting the environment as a result.

Alfa Laval's Extend is an easy-to-install add-on to heat exchangers that significantly lowers the build-up of bacteria in the equipment, and in doing so prolongs the operational uptime of pasteurizers by reducing the need for, and associated costs of, cleaning in place (CIP).

It does this by sending a weak electrical current through the heat exchanger, which results in a reduction in biofilm of between 90 and 99 per cent. This allows the critical cleaning interval to be safely extended to 12 hours or more, compared to the current industry standard of eight, and it is already showing its value at one of the largest dairy producers in Scandinavia.

The dairy operates two pasteurization lines, each with a total capacity of 70,000 litres per hour, and following the installation of this simple plug-and-play technology, the results over the first year have been striking.

“We closely monitored every aspect of the installation together and eagerly awaited the real-life results. It's undoubtedly been a shared success,” says Anna Andrys, Strategic Project Manager at Alfa Laval.