

DX11 solution for long life (UHT) products at affordable prices

LFI supplies complete installations
for long life (UHT) products at an
investment level affordable for
small and medium scale
enterprises

Long Life (UHT) products, low cost

Due to poor cold chain conditions, consumers in emerging markets require milk products and juices with a long shelf life. Most available equipment for long life products is highly sophisticated, very complex and costly, making it unsuitable for emerging markets.

Entrepreneurs in emerging markets require simpler technology at an affordable price, producing UHT products specifically targeted for these specific markets.

The DX-11 system offers the solution

The DX-11 system, developed by our partner VME, is a modular UHT processing and packaging system for various milk products and juices.

A range of different modules is available, such as reception, blending, sterilisation, aseptic filling and CIP. Also the utilities to run the plant efficiently and safely, like steam, water and ice-water are included in the concept.

The end product is packed in aseptic pouches and has a shelf life of up to three months at ambient temperatures. Possible packages are pouches in 0.25 liter, 0.50 liter or 1 liter (figure 1) or stand-up packs in 0.25 liter or 0.50 liter (figure 2).

Figure 1 - Pouches



Figure 2 - Stand-up packs



Modular UHT concept

The DX -11 modular design allows the entrepreneur to configure a processing and packaging plant that meets the product requirements and the budget and (if existing) slots into the existing facilities.

The modularity allows for re-configuration or retrofitting of extra functions at any time, enabling diversification into other products if and when required.

An initial plant (**shown in blue**) comprises of:

- Raw material reception and storage.
- UHT processing (2000 l/h or 4000l/h).
- Aseptic pouch filler.
- Cleaning In Place.
- Utilities (steam, electricity, water, gas)

Various extension modules (**shown in orange**) are available:

- Powder mixing (recombined milk, soya milk or flavoured milk drinks - chocolate, strawberry).
- Juice blending.
- Separation (batch standardization).
- Homogenisation.
- Fermented products.
- Fruit dosing.
- Cup filler.

As the steriliser is capable of running at lower temperatures, the unit can also be used to produce fresh products, making the DX-11 even more versatile.

The aseptic filler can operate with various types of films or laminates that can be sourced through LFI or any other supplier, without restrictions or exclusivities.

Simple and robust

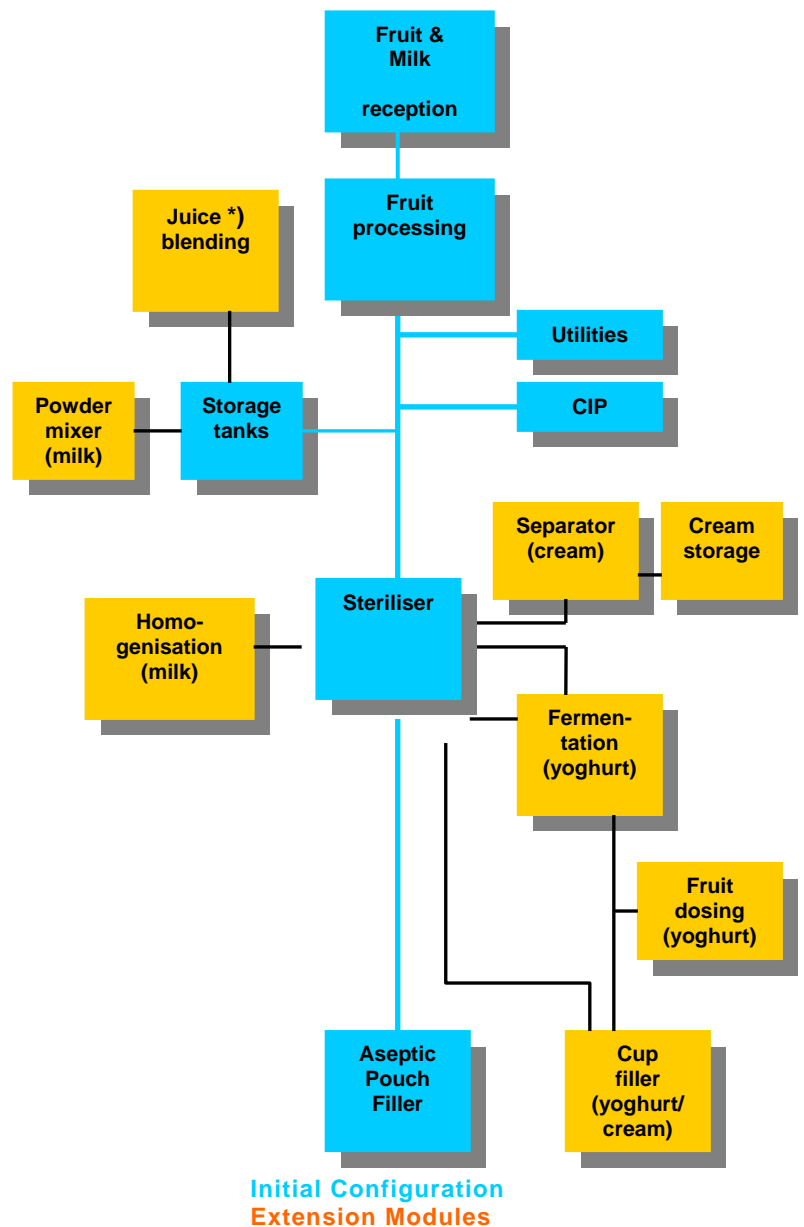
The DX-11 is designed for emerging markets. Critical functions are PLC-controlled; all other functions are manually controlled. The system is reliable and robust and is based on many years of experience in aseptic European and emerging markets.

All DX-11 modules are pre-assembled in Europe and commissioned by experienced engineers.

Helping hand

The DX-11 is producing long life products at quality standards common to European liquid food processors. Its simplicity and price makes it very attractive for emerging markets.

LFI offers a helping hand to the smaller scale producers in emerging markets to become successful with long-life products.



*) concentrates of pineapple, mango, passion, apple, pear, orange, peach, apricot

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