

Tetra Therm Lacta

Safe steps towards
perfection





A SAFE JOURNEY

In only a few years traceability has turned into a major success factor in the food industry. With Tetra Therm Lacta every step of your production is registered in the data log and stored there for days. Being able to pinpoint the exact time and place of an eventual disturbance means you can now isolate and closely review even the smallest volume.

Every day producers face the risk of product losses due to temporary production failures. When a problem comes to light it is often too late to trace the exact time and place of the malfunction. Non-affected milk is wasted forever together with the true cause of the problem.

Always first to know

Tetra Therm Lacta is designed to minimize downtime in every situation – from installation to full scale production. A built-in safety device providing higher pressure on the pasteurised side is good news for the safety-conscious. However, being prepared for the unexpected is vital for achieving optimised productivity.

The data log developed by Tetra Pak keeps track of times, processed volumes, temperature differences and CIP data. All information is stored for instant review on the operator panel. If a critical alarm occurs full details of the event can be accessed several days afterwards.

Easy to operate

Running Tetra Therm Lacta is easy. From the monitor all process information is just a click away. Clear graphics provide instant overview. All together, the onboard software helps the operator to stay in full control from day one.



TETRA



THERM LACTA

HELPS YOU STAY COMPETITIVE FOR YEARS

What do your future business scenarios tell you – niche, volume or a mix? Whichever strategy you choose, Tetra Therm Lacta is the definition of a good long-term investment in cost-efficient dairy production.

Tetra Therm Lacta comprises a strong set of perfectly matched units for deaeration, separation, standardisation, homogenisation and heat treatment. No matter what demands you place upon it in the future, you can be sure that the Tetra Therm Lacta pasteuriser will not be the limiting factor.

HARD WORKING AND ECONOMIC

Tetra Therm Lacta is a field-proven pasteurising concept made more productive, safer and offering greater versatility than ever before.

And it achieves all this by working the smart way. In on-demand production, hot water circulation is an energy-consuming procedure. But with Tetra Therm Lacta, the new Energy Hibernation function allows a 85 percent decrease by reducing power, steam and water consumption. Combining uniform design with modularity, Tetra Therm Lacta provides a range of benefits crucial to staying competitive.

- Short downtime and easy access to all vital service points
- Excellent upgrading possibilities for future production requirements
- Low consumption data through optimised processing sequences, timing and temperatures
- Wide capacity range – from 5,000 to 60,000 litres milk per hour
- Rapid installation and commissioning through modular design and factory pre-tested units
- Available to meet the requirements of the U.S. Pasteurized Milk Ordinance (PMO).

FRESH THINKING

As the perfect base for both healthy and delicious food products, variations on milk are endless. Tetra Therm Lacta is designed to process and pasteurise market milk, cheese milk, yoghurt milk, cream and ice-cream mix. For special product demands and new market segments, the choice of pasteuriser could not be better.

In stores all over the world, milk products are getting new, well deserved attention. The yoghurt shelves are crowded with new products every week. Healthy additions like Omega-3 are helping consumers to realise that milk can be much more than milk.

JUST ADD IMAGINATION

The uniform design of Tetra Therm Lacta enables a high degree of customisation. Units with per-

fect compatibility allow new configurations when new production requirements arise.

As a Tetra Pak partner you enjoy full access to our expertise and milk processing solutions. Sharing the everyday demands put on our partners, we know the importance of keeping both minds and technology open to new challenges. That's what we are here for.



MILK SPARKS CREATIVITY

Café latte. A legitimate reason for any break. Consumption of milk and yoghurt products on the go is a fast growing market and young health-conscious people around the globe are picking up on the trend.



Wherever you are, we are there to support you

Tetra Pak has contributed to more than 3000 dairy lines around the world. Besides world-class technology, it is our more than 600 food processing experts that have made it happen.

All together, this helps us help you in designing the ultimate yoghurt processing line. The mix of skilled, local team members and handpicked experts from our plant engineering centres is a unique benefit of working with Tetra Pak.

Do you need this support?

Our experience shows that to achieve maximum long-term performance in production, strong cooperation in initial design work is a great plus. Small modifications in line layout can make a big difference over time. And with Tetra Pak you always have the right people just a phone call away.