

Hygienic Valves In Dairy Plant Applications

Cheese Processing – Blending



To cater to high quality and volume demands of various food products in the current growing market, many manufacturers have upgraded their existing plants or have constructed fully automated process plants.

In the production of cheese, a dairy product, special care is taken to maintain very efficient process control and hygiene requirements.

The production of cheese begins from collecting milk from villages and pasteurising it to remove bacteria. After this process, cheese blocks are produced which are normally stored in a temperature controlled room.

Further, these cheese blocks are put in grinders where the cheese is converted into fine noodles. This cheese is then melted and blended. During the blending process, preservative, salt and other permitted additives are added.

The cheese is further heated and melted such that it can be easily transported through pipes for the final packing.

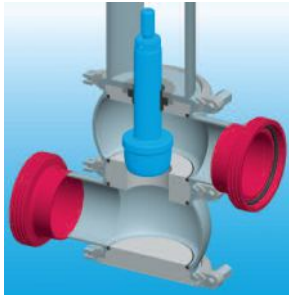
ARCA Valves are Best Suited to Meet All Hygienic Requirements

Flow control valves installed in such plants are specially engineered to cater to process requirements. These valves are special in construction as well as internal and external finish, and ensure accurate flow control to meet hygienic process requirements.

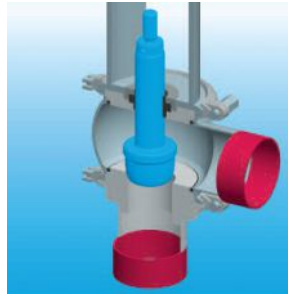
ARCA, which manufactures control valves, PRDS and desuperheaters for 100 years now, has a special range of control valves to cater to this market segment.



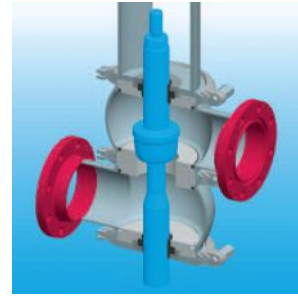
ARCA Products for Hygienic Applications



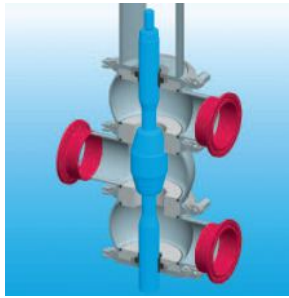
Straight way valve with
Knuckle



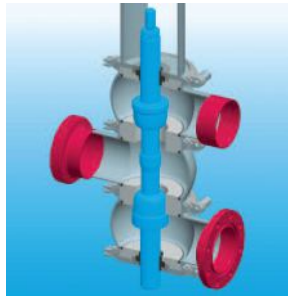
Angular valve with
welding stubs



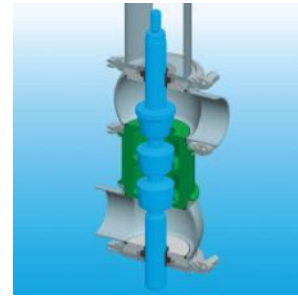
straight-way valve with
flanged connection



(type 391-P1-BO)
Three-way valve as a
flow mixer



(type 391-P1-L)
Three-way valve as
a flow divider



(type 391-P1-BM)
Multi-step valve
(type 391-P3)

Specialities of ARCA Control Valves

Flow optimised valve housing

- Zero dead space
- GMP compatible
- FSD complaint
- 3A sanitary standard (optional)
- Low noise emission

Nominal diameter identical to internal diameter of piping

- Optimum CIP conditions
- No sources of infection

Compact module connections by clamping rings

- Maintenance without special tools
- Quick and easy disassembly

Stem seal with special sealing element and additional wiper ring

- Long term safety
- Maintenance free

Industries that have Hygienic Applications

Dairy plants

Soft drinks manufacturers

Food and Beverages

Chocolate producing plants

Pharmaceuticals



Forbes Marshall
Krohne Marshall
Forbes Marshall Arca
Codel International
Forbes Solar
Forbes Vyncke
Forbes Marshall Steam Systems

Opp 106th Milestone
Bombay Poona Road
Kasarwadi, Pune - 411 034. INDIA
Tel : 91(0)20-27145595, 39858555
Fax : 91(0)20-27147413

Email : vmktg@in.ccmidc@forbesmarshall.com

© All rights reserved. Any reproduction or distribution in part or as a whole without written permission of Forbes Marshall Pvt Ltd, its associate companies or its subsidiaries ("FM Group") is prohibited.

Information, designs or specifications in this document are subject to change without notice. Responsibility for suitability, selection, installation, use, operation or maintenance of the product(s) rests solely with the purchaser and/or user. The contents of this document are presented for informational purposes only. FM Group disclaims liabilities or losses that may be incurred as a consequence of the use of this information.

B-85, Phase II, Chakan Indl Area
Sawardari, Chakan, Tal. Khed
Dist. Pune - 410 501. INDIA
Tel : 91(0)2135-393400

A-34/35, MIDC H Block
Pimpri, Pune - 411 018. INDIA.
Tel : 91(0)20-27442020, 39851199
Fax : 91(0)20-27442040

CIN No.: U29299PN1985PTC038445
www.forbesmarshall.com