

TYPES OF UHT PLANTS



What is UHT?

UHT stands for Ultra High Temperature. UHT is commonly used in the production of long-life milk, cream and other dairy products, as well as fruit juices and other beverages.

The UHT process typically involves heating the products to a temperature of around 135-150 °C for a period of 1-5 seconds, followed by rapid cooling to prevent any further heat damage.

The resulting products have an extended shelf life of several months, or even up to a year, without the need for refrigeration or preservatives.



DIRECT UHT

The products is heated directly in a UHT sterilizer using steam injection or a plate heat exchanger. It is used for liquid products such as milk, cream, and fruit juices.



INDIRECT UHT

The product is heated indirectly by being passed through a heat exchanger that is heated by steam. It is used for products that contain particulates, such as soups, sauces, and some dairy products.

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