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Homogenization

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Outline

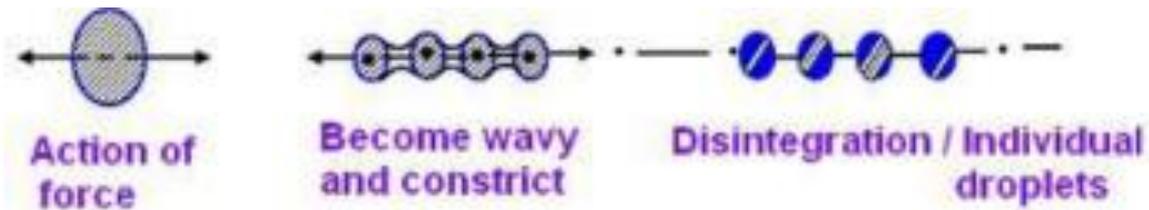
-  Introduction
-  Types of homogenizer valves and their profiles
-  Liquid solid separation
-  Types of homogenizer valves and their profiles



- Introduction

Milk, cream, condensed milk	Prevention of cream separation
Coffee cream	Improvement in flavour, increased Whitening power, increase in Viscosity
Yoghurt	a more stable gel
Ice cream mix	less fat separation during freezing
Full cream milk powder	less separation of free fat

- Mode of operation





- Types of Homogenizer valves and their properties

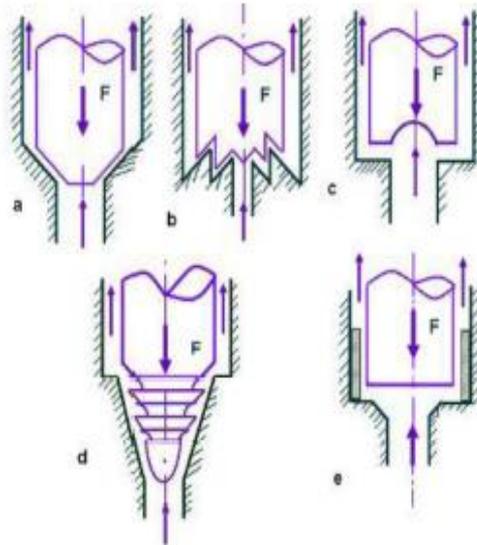


Fig.14.3 Homogenizer valves and their profiles



Homogenization

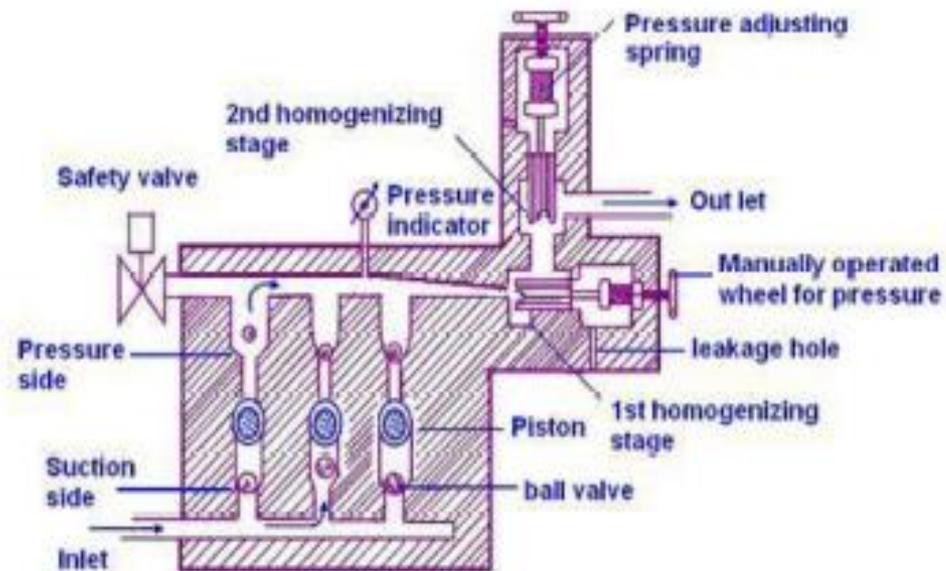
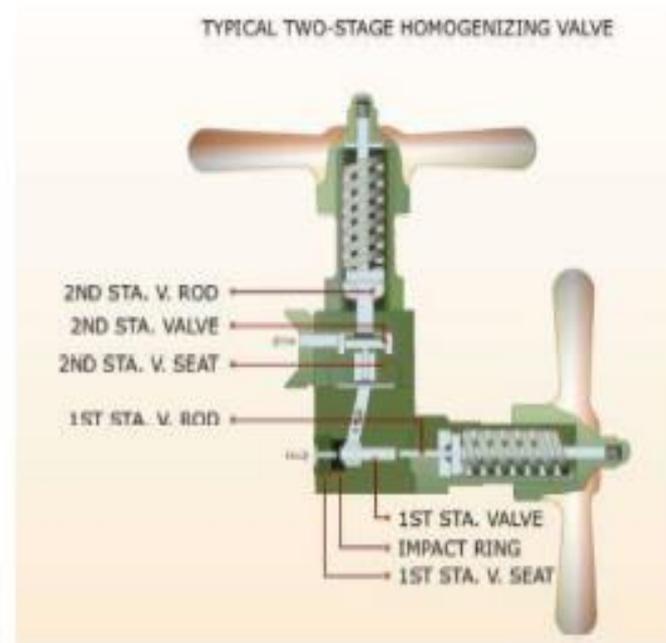


Fig.14.4 Homogenization



Homogenization



Typical Two- Stage Homogenizing Valve 14.2



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Thank you