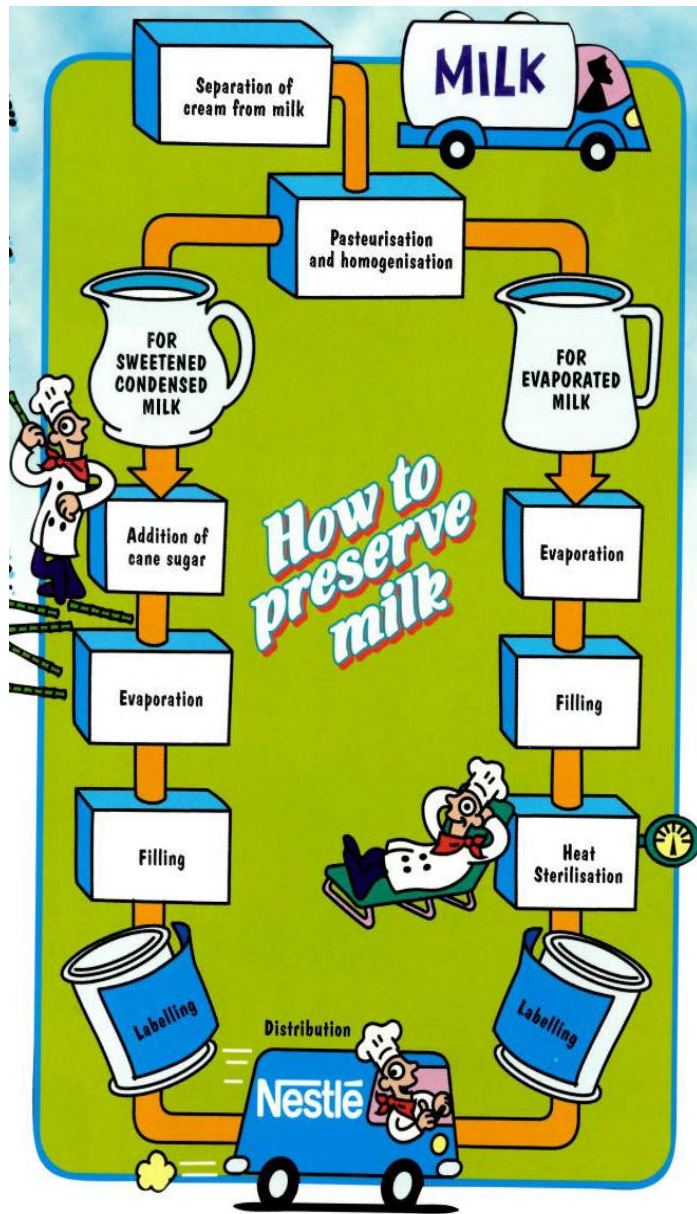


How we preserve Milk!



Evaporated Milk

To make evaporated milk, we remove approximately 60% of the water through continuous evaporation.

Next the milk is filled into cans then sterilised for 15-20 minutes at a temperature of about 120°C. This ensures the milk is free from harmful bacteria and can be stored in unopened cans and used up to 15 months later.

Sweetened Condensed Milk

Cane sugar is added to the milk which is then evaporated to about 50% of the water content. The sweetened condensed milk is then specially processed to prevent large sugar crystals forming.

The mixture is then filled into pre-sterilised cans or tubes, labelled and distributed.

Powdered Milk

To make powdered milk, the water content is almost totally eliminated from milk that has already undergone the evaporation process. The fresh milk is concentrated in an evaporator then injected into a spray drier (tall metal tower) which is injected with air heated to a temperature of approximately 250°C! As the milk droplets fall from the tower, they lose their water content and change from a liquid to a fine snow like powder.

Finally it's packed and distributed. The lack of moisture inhibits any harmful bacteria growth and allows the milk to be stored in cool dry places for up to 24 months. Best of all when you replace the water, powdered milk gives you the same wholesome, nutritious benefits as fresh milk.