



Mejeriet

Delicious Dairy product turn milk into money.

InventAgri, Italy
Our main supplier of Small-scale,
but sophisticated Dairy equipment.
www.inventagri.com

05.01 Fermented milk products and fresh cheese.

Making yoghurt is a simple process that involves introducing live bacteria cultures into milk to ferment it.

Here the focus is on yoghurt, but other fermented products are similar in processing, only in culture, fermenting temperature, and time is different.

Basic for all fermented milk products: Heat the milk to 80 to 85° C in a Batch Pasteuriser. This process will kill harmful bacteria in the milk and create a clean slate for the yoghurt cultures.

1. Cool the milk: Allow the milk to cool to 43-46°C. This temperature range is optimal for the yoghurt cultures to thrive.
2. Add the culture: Use a starter culture from a recognised supplier and stir well.
3. Incubation time. Allow it to incubate for 6-12 hours, depending on your desired thickness and tanginess.
4. Chill: Once the yoghurt has reached a pH of 4,0 to 4,6. (Sourness) stop the fermentation by cooling to at least below 20° C as fast as possible
5. Mix yoghurt with fruit, honey, granola, coffee, etc.

Note: Be careful not to heat the milk too much or too quickly, as this can affect the texture and quality of the yoghurt.

Mejeriet recommends the Batch pasteuriser, type TCG, for sour milk production. For larger quantities, the Polyfood type is ideal.

Technical data for equipment is on the next page.



Qty

ID
TCG-036

Description

Price - €

Total - €

GAS MINIDAIRY (BAIN MARIE)

With these minidairies, you can heat and cool the milk and produce cheese and ricotta. Heating up to 75 ° C (up to 95 ° C with expansion vessel option) is achieved by an underneath atmospheric gas burner, while the cooling is achieved by flow of tap water thru the jacket.

Description:

Double jacket vat on band support

- Capacity: 36 lt.
- Made of stainless steel AISI 304.
- Finishes suitable for food;

Equipment:

- DIN 50 butterfly valve discharge;
 - Double jacket (bain marie) suitable for direct cooking over the flame;
 - Removable cover
 - "T" tube for fume exhaust
 - 11 KW stainless steel atmospheric burner (gas), equipped with:
 - gas valve
 - pilot flame with safety against accidental switch off
 - piezoelectric button for igniting the pilot flame
 - thermal barrier for floor protection
- Dimensions (LXWXH): 63x57x72 cm **Weight: 33 kg**

TCG-055 GAS MINIDAIRY (BAIN MARIE)

With these minidairies, you can heat and cool the milk and produce cheese and ricotta. Heating up to 75 ° C (up to 95 ° C with expansion vessel option) is achieved by an underneath atmospheric gas burner, while the cooling is achieved by flow of tap water thru the jacket.

Description:

Double jacket vat on band support

- Capacity: 55 lt.
- Made of stainless steel AISI 304.
- Finishes suitable for food;

Equipment:

- DIN 50 butterfly valve discharge;
 - Double jacket (bain marie) suitable for direct cooking over the flame;
 - Removable cover
 - "T" tube for fume exhaust
 - 11 KW stainless steel atmospheric burner (gas), equipped with:
 - gas valve
 - pilot flame with safety against accidental switch off
 - piezoelectric button for igniting the pilot flame
 - thermal barrier for floor protection
- Dimensions (LXWXH): 68x62x72 cm **Weight: 36 kg**



TCG-115 GAS MINIDAIRY (BAIN MARIE)

With these minidairies, you can heat and cool the milk and produce cheese and ricotta. Heating up to 75 ° C (up to 95 ° C with expansion vessel option) is achieved by an underneath atmospheric gas burner, while the cooling is achieved by flow of tap water thru the jacket.

Description:

Double jacket vat on band support

- Capacity: 115 lt.
- Made of stainless steel AISI 304.
- Finishes suitable for food;

Equipment:

- DIN 50 butterfly valve discharge;
 - Double jacket (bain marie) suitable for direct cooking over the flame;
 - Removable cover
 - "T" tube for fume exhaust
 - 24 KW stainless steel atmospheric burner (gas), equipped with:
 - gas valve
 - pilot flame with safety against accidental switch off
 - piezoelectric button for igniting the pilot flame
 - thermal barrier for floor protection
- Dimensions (LXWXH): 82x76x72 cm **Weight: 55 kg**

TCG-142 GAS MINIDAIRY (BAIN MARIE)

With these minidairies, you can heat and cool the milk and produce cheese and ricotta. Heating up to 75 ° C (up to 95 ° C with expansion vessel option) is achieved by an underneath atmospheric gas burner, while the cooling is achieved by flow of tap water thru the jacket.

Description:

Double jacket vat on band support

- Capacity: 142 lt.
- Made of stainless steel AISI 304.
- Finishes suitable for food;

Equipment:

- DIN 50 butterfly valve discharge;
 - Double jacket (bain marie) suitable for direct cooking over the flame;
 - Removable cover
 - "T" tube for fume exhaust
 - 26 KW stainless steel atmospheric burner (gas), equipped with:
 - gas valve
 - pilot flame with safety against accidental switch off
 - piezoelectric button for igniting the pilot flame
 - thermal barrier for floor protection
- Dimensions (LXWXH): 87x81x72 cm **Weight: 66 kg**



TCG-200 GAS MINIDAIRY (BAIN MARIE)

With these minidairies, you can heat and cool the milk and produce cheese and ricotta. Heating up to 75 ° C (up to 95 ° C with expansion vessel option) is achieved by an underneath atmospheric gas burner, while the cooling is achieved by flow of tap water thru the jacket.

Description:

Double jacket vat on band support

- Capacity: 200 lt.
- Made of stainless steel AISI 304.
- Finishes suitable for food;

Equipment:

- DIN 50 butterfly valve discharge;
 - Double jacket (bain marie) suitable for direct cooking over the flame;
 - Removable cover
 - "T" tube for fume exhaust
 - 26 KW stainless steel atmospheric burner (gas), equipped with:
 - gas valve
 - pilot flame with safety against accidental switch off
 - piezoelectric button for igniting the pilot flame
 - thermal barrier for floor protection
- Dimensions (LXWXH): 97x91x81 cm **Weight: 89 kg**

TCG-330 GAS MINIDAIRY (BAIN MARIE)

With these minidairies, you can heat and cool the milk and produce cheese and ricotta. Heating up to 75 ° C (up to 95 ° C with expansion vessel option) is achieved by an underneath atmospheric gas burner, while the cooling is achieved by flow of tap water thru the jacket.

Description:

Double jacket vat on band support

- Capacity: 330 lt.
- Made of stainless steel AISI 304.
- Finishes suitable for food;

Equipment:

- DIN 50 butterfly valve discharge;
 - Double jacket (bain marie) suitable for direct cooking over the flame;
 - Removable cover
 - "T" tube for fume exhaust
 - 34,5 KW stainless steel atmospheric burner (gas), equipped with:
 - gas valve
 - pilot flame with safety against accidental switch off
 - piezoelectric button for igniting the pilot flame
 - thermal barrier for floor protection
- Dimensions (LXWXH): 107x101x90 cm **Weight: 117 kg**



TCG-390 GAS MINIDAIRY (BAIN MARIE)

With these minidairies, you can heat and cool the milk and produce cheese and ricotta. Heating up to 75 ° C (up to 95 ° C with expansion vessel option) is achieved by an underneath atmospheric gas burner, while the cooling is achieved by flow of tap water thru the jacket.

Description:

Double jacket vat on band support

- Capacity: 390 lt.
- Made of stainless steel AISI 304.
- Finishes suitable for food;

Equipment:

- DIN 50 butterfly valve discharge;
- Double jacket (bain marie) suitable for direct cooking over the flame;

TCG-470 GAS MINIDAIRY (BAIN MARIE)

With these minidairies, you can heat and cool the milk and produce cheese and ricotta. Heating up to 75 ° C (up to 95 ° C with expansion vessel option) is achieved by an underneath atmospheric gas burner, while the cooling is achieved by flow of tap water thru the jacket.

Description:

Double jacket vat on band support

- Capacity: 470 lt.
- Made of stainless steel AISI 304.
- Finishes suitable for food;

Equipment:

- DIN 50 butterfly valve discharge;
 - Isolated double jacket (bain marie) suitable for direct cooking over the flame;
 - Removable cover
 - "T" tube for fume exhaust
 - 45 KW stainless steel atmospheric burner (gas), equipped with:
 - gas valve
 - pilot flame with safety against accidental switch off
 - piezoelectric button for igniting the pilot flame
 - thermal barrier for floor protection
- Dimensions (LXWXH):
125x135x120 cm Weight: 170 kg



TCG-520 GAS MINIDAIRY (BAIN MARIE)

With these minidairies, you can heat and cool the milk and produce cheese and ricotta. Heating up to 75 ° C (up to 95 ° C with expansion vessel option) is achieved by an underneath atmospheric gas burner, while the cooling is achieved by flow of tap water thru the jacket.

Description:

Double jacket vat on band support

- Capacity: 520 lt.
- Made of stainless steel AISI 304.
- Finishes suitable for food;

Equipment:

- DIN 50 butterfly valve discharge;
- Isolated double jacket (bain marie) suitable for direct cooking over the flame;
- Removable cover
- "T" tube for fume exhaust
- 45 KW stainless steel atmospheric burner (gas), equipped with:
 - gas valve
 - pilot flame with safety against accidental switch off
 - piezoelectric button for igniting the pilot flame

- thermal barrier for floor protection Dimensions (LXWXH): 125x135x120 cm **Weight: 200 kg**

See also

<https://mejeriet.eu/05-process-tanks/>