

MILK POWDER PROCESSING & PACKAGING PLANT

Complete Turnkey Solutions for **milk powder** Manufacturing



COMPANY OVERVIEW

Salvin Industries provides complete turnkey solutions for Milk Powder Processing Plants, offering advanced systems for milk handling, evaporation, spray drying, packaging, and automation. Our solutions are designed to ensure efficient production and superior product quality.

Our modern processing technologies help preserve nutritional value, maintain product consistency, and ensure hygienic manufacturing. Advanced automation enhances productivity while meeting stringent dairy industry standards.

From plant design and equipment manufacturing to installation, commissioning, and after-sales support, Salvin Industries delivers customized solutions that help businesses achieve long-term operational success.

MILK POWDER

PRODUCT RANGE



Key Features

- Hygienic Dairy Processing
- Consistent Product Quality
- Nutritional Value Retention
- Energy-Efficient Operation
- Advanced Spray Drying Technology
- Automated Production Systems
- High-Speed Packaging
- Quality Assurance & Compliance

THE PROCESS

01 Raw Milk Receiving

Fresh milk is received from approved suppliers and inspected for quality, freshness, and composition. Only approved milk proceeds for processing. Proper handling ensures product safety and consistency.



02 Filtration & Clarification

Milk passes through filtration and clarification systems to remove impurities and unwanted particles. This step improves product purity and quality. Clean milk is prepared for further processing.



03 Standardization

Milk composition is adjusted to achieve the desired fat and solids content. Standardization ensures consistent product quality and process efficiency. Proper formulation supports final product specifications.



04 Pasteurization

The milk is heated under controlled conditions to eliminate harmful microorganisms. Pasteurization ensures food safety and extends shelf life. This process preserves product quality and nutritional value.



05 Evaporation

Water content is reduced using advanced evaporators to concentrate milk solids. This stage improves drying efficiency and reduces energy consumption. The concentrated milk is prepared for spray drying.



06 Spray Drying

Concentrated milk is converted into fine powder using high-efficiency spray drying systems. Controlled drying preserves nutritional properties and product quality. This process creates uniform milk powder particles.

THE PROCESS

07 Powder Cooling & Sieving

The milk powder is cooled and passed through sieving systems to achieve uniform particle size. Proper cooling maintains product stability and prevents moisture absorption. This step improves product consistency.



08 Packaging & Sealing

Milk powder is automatically filled into pouches, bags, tins, or bulk packs. Secure sealing protects freshness and prevents contamination. Packaging is designed for storage and distribution requirements.

09 Finished Product Dispatch

Packaged products are inspected, stored, and dispatched under controlled conditions. Efficient logistics ensure timely delivery while maintaining product quality and integrity.



THANK YOU

FOR YOUR TIME & CONSIDERATION

We look forward to building a successful and long-term partnership with you through innovative milk powder processing solutions and reliable engineering expertise.



GET IN TOUCH



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