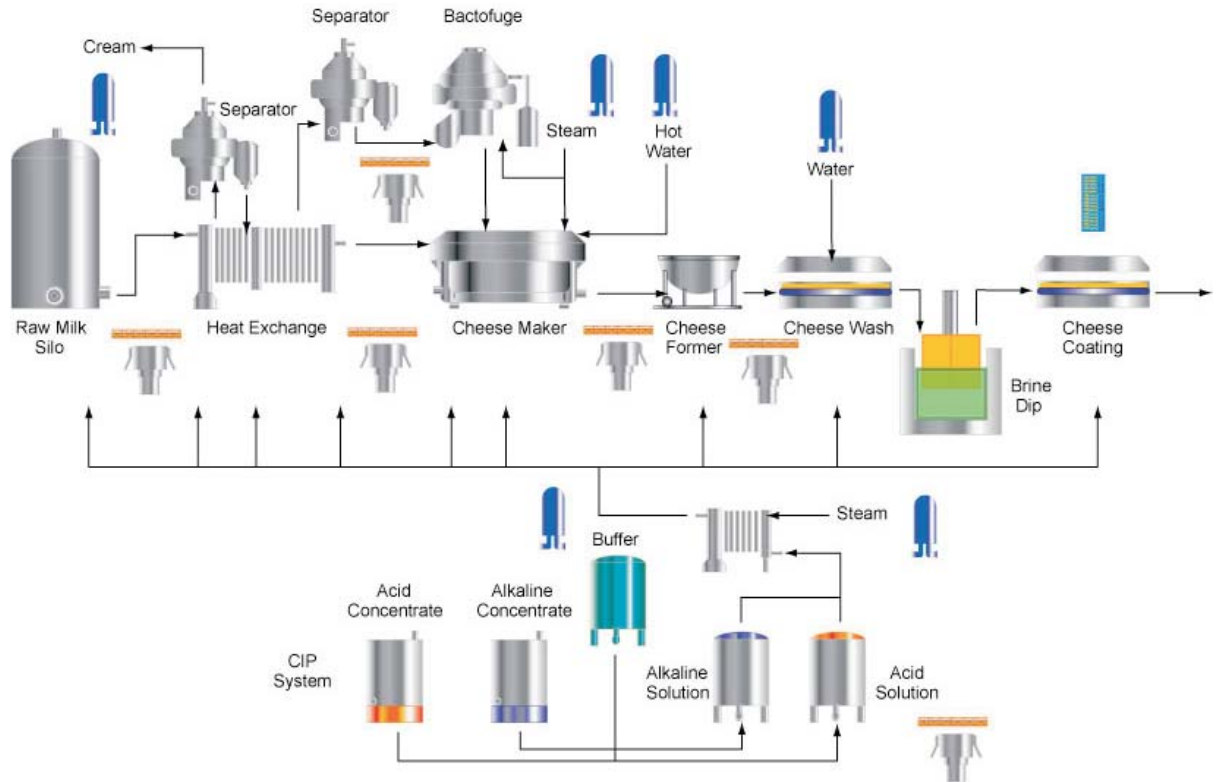


# CLASSIC

FILTER & EQUIPMENT LTD

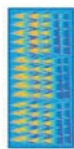
## CHEESE PRODUCTION



### PRODUCT KEY



Sterile Filter



Hepa Sterile Air Filter



Flexible Hose



Fitting

### APPLICATION

Process milk is pre-treated to remove contaminants that might influence fermentation. Then the milk is heated by Pasteurization or Thermization to improve the quality of the milk and improve the equilibrium which might be disturbed due to lower temperatures. The milk is then fed to the Cheese Maker where a culture is added. Whey and curd are removed. The cheese is then washed and dipped (as needed) before moving on to coating and storage or packaging.



All liquid storage tanks should be properly vented to maintain clean and sterile air. Classic recommends 0.2  $\mu$  PTFE membrane filters for this application.



Bactofugation requires sterile steam.. To accommodate the higher temperatures in this application Classic offers Porous metal products that will provide clean steam for this application.



For Sterile air, Classic recommends either HEPA style filters with 99.99% efficiency or Cartridge style membrane filters that will remove any particulate or aerosol contaminants down to 0.2 $\mu$ .



Cheese makers require steam and water to heat product and cool equipment generated heat. Classic provides both metal and polymeric non-woven filters for these applications. Metal filters will withstand the high steam temperatures to provide high-quality steam to the system. These filters will assure that contaminants that can plug or plate heat exchange surfaces are removed, therefore maintaining the efficiency of the process.



All CIP agents should be purified to remove any contaminants that might compromise the maintenance of a sanitary system. Classic recommends a 1 $\mu$  pre-filter followed by a 0.45 $\mu$  micron membrane to keep this system within sanitary specifications.



Any steam utilized as heat exchange medium should be cleaned and purified to remove any liquid or particulate contaminants. This will prevent these contaminants from building up on exchange surfaces and will properly maintain the efficiency of heat exchange surfaces



There are a myriad of applications for flexible hose and fittings within the Cheese Making application. Classic offers a complete line of hose and fitting products for the most demanding sanitary applications.

**CLASSIC FILTER AND EQUIPMENT, LTD.**

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