

CASE STUDY

A leading dairy plant in North India



Problem

- Inconsistency in flavour and texture
- Temperature overshoots in the ghee kettle / clarified butter vat
- Ineffective condensate removal
- Higher steam consumption

Objective

To improve productivity and quality through steam system optimisation

Solution

Installation of,

Forbes Marshall temperature control system for precise temperature control

Forbes Marshall Two Orifice Float Trap for effective condensate evacuation

Benefits

Accuracy and consistency in achieving set values of temperature; no temperature overshoot

Improved batch timings

No steam loss through opening of trap bypass valve

No flavour and texture defects; better final product