RECP Best Practice Catalogue

Optimisation of the basic settings of the cream separator to reduce the number of purges Developed within the framework of MED TEST II







Best Practice - Optimisation of the basic settings of the cream separator to reduce the number of purges

SECTOR:	Food & Beverage
SUBSECTOR:	Manufacture of dairy products
PRODUCTS	Milk; fermented milk (L'ben); Milk curd (Raïb); Cherbet; Milk cream; Camembert cheese; Cream cheese; Camembert cream; Butter.
CATEGORY	Process control or modification
APPLICABILITY	Process

COMPANY SIZE	147
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Description of the problem (Base scenario):

The separator has a capacity of 2,000 litres/hour, expels 1L/minute of milk purge, which represents 60/2,000 = 3% of the treated milk.

In comparison: another separator has a capacity of 10,000 L/hour, operational at another site, and discharges 30 L of milk per 20-minute cycle, or 90 litres/hour, which represents a loss of 90/10,000 = 0.9% of treated milk.

There is therefore a potential for reducing milk losses in the range of (3% - 0.9%)/3% = 70%.

In addition, milk purges cause an increase in the pollution effluent into the waste water.

Description of the Solution

The improvement measure consists of testing adjustment of the separator in order to reduce milk losses by 50%. This setting will be followed by laboratory analyses to ensure product quality.







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Economic Benefits

The cream separator works on average 2 hours/day and expels 1 L of

milk/minute, which is: 120 L/day x 365 days/year = 43,800 L/year. A 50% reduction in milk losses leads to an annual savings of 21,900 litres of

milk, or 21,900 L/year x 0.27 €/L = 5,910 €/year

Environmental

Benefits

Savings of 21,900 litres of milk/year

This is a reduction of 21,900 litres of milk/year discharge to the sewer, which is

a reduction of the pollution effluent to waste water, expressed in COD, of:

21,900 L/year x 220 g $O_2/L = 4,818 \text{ kg } O_2/\text{year}$

Not relevant

Health and safety

impact







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Capital investments & financial indicators	Costs: no investment, only operational costs Return on investment: not applicable	
Suppliers	Not applicable, carrying out the internal adjustments is made by the responsible parties in production and quality	
Other aspects	No technical barriers or negative impact on the quality of the products if the adjustments are made with a good laboratory follow-up	
Implementation		





