



ULTRA HIGH TEMPERATURE PROCESSING

Rapid & Efficient

The sterilisation is made through rapid heating of milk to a temperature of at least 135°C, keeping it there for a few seconds, and then quickly cooling it down to ambient temperature. UHT milk has a shelf life of many months, no need to refrigerate until opened.

- Preserve the quality of your products
- Easy to customize to meet your application needs
- Take efficiency to the next level
- End-to-end expertise from a single partner

24/7
EMERGENCY
SERVICE
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