



DAIRY INDUSTRY



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EXPERTS IN DAIRY SOLUTIONS

The INOXPA company was founded in 1972. With a head office in Banyoles, Spain, offices in other countries and a network of over 100 distribution centres across 5 continents, customers can draw on INOXPA's vast experience in manufacturing quality equipment and components for the food industry and for the dairy industry in particular.

INOXPA has a specific division focused on supplying process solutions for the dairy and plant-based drinks industries. Combining our wide range of quality components flow handling, agitation, mixing and blending with engineering expertise and process know-know, we offer tailor-made solutions for producing dairy products and plant-based drinks.

Our network of subsidiaries and distributor partners ensure we are close to our customers to guarantee a rapid and effective service from project development through to implementation and beyond, including post-sales and throughout the installation's useful life.

TECHNICAL KNOWLEDGE AND COMPONENTS FOR QUALITY SOLUTIONS

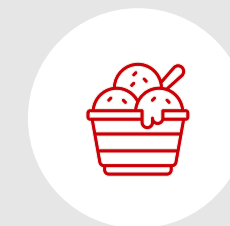
We use the components we manufacture in our solution proposals, ensuring the best possible outcome. Installations are easier to design due to the extensive range of components and process knowledge.

Long-term collaborations with highly reputable manufacturers mean we can incorporate reliable and cutting-edge technology solutions and machinery into our installations. This means INOXPA can act as a single point of contact and manage even the most complex technological and technical needs for dairy and cheese production.

APPLICATIONS



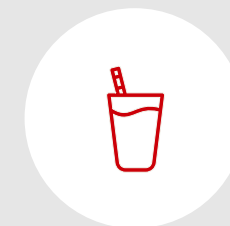
Milk and fermented products



Ice cream



Cheese



Vegetable drinks

INOXPA FOR THE DAIRY INDUSTRY

The dairy industry is undoubtedly one of the most important food industries.

INOXPA support the dairy industry in its efforts to further increase the value of the extraordinary food product that milk represents. Milk is produced throughout the world before being processed into countless different products. These include «simple» drinking milk and products such as cheese, yoghurt, butter, ice cream, desserts, etc.

Whatever the dairy product is, INOXPA is the right partner to work with. Whether it is a complete plant, a single piece of equipment, such as pasteuriser or CIP unit, or the modernisation of an existing plant, INOXPA can bring their knowledge and experience to customers, providing use of the latest technology to maximise yield and quality, leading to increased competitiveness.

- Drinking milk
- Cream
- Butter
- Fresh cheese
- Hard pressed cheese
- Cottage cheese
- Yoghurt
- Ice cream

INOXPA FOR PLANT-BASED DRINKS

Demand for plant-based, dairy alternative products has been growing steadily over the recent years, and it is expected to keep growing even more in the upcoming years.

INOXPA offer their expertise to every company interested in this growing market and can support their projects for new plants or for optimising current installations.

Our main aim and aspiration is to help customers position themselves as leaders in that market.

Plant-based products made from :

Soya •

Rice •

Oats •

Other cereals or pulses •

Different types of nuts •

FLEXIBILITY

INOXPA offers process solutions for both specific raw material use and installations for producing drinks made from different types of plant-based raw materials.

In multi-product installations, the raw material requirement determines the process mode, with a high level of in-built flexibility, meaning customers can:

- Offer the widest range possible, while quickly adapting to market demands.
- Explore new markets and act on any potential opportunities.
- Make the most of R+D developments, with the option of testing any product in production.

HIGHER YIELDS

Our solutions are based on continuous processes that can increase the yield during the extraction phase and reduce the product losses that frequently occur with batch production. This in turn leads to a higher amount of product per kg of raw material used.

QUALITY CONSISTENCY

As opposed to batch processing, continuous production enables process control, resulting in production cycle standardisation, which both raises quality and ensures it remains constant. As such, INOXPA solutions are ideal for customers that want to avoid compromising the quality of their products.

PROCESS OPTIMISATION

INOXPA supports customers with recipes and the finishing of the production process by proposing the most suitable installation solution that complies with industry 4.0 requirements.

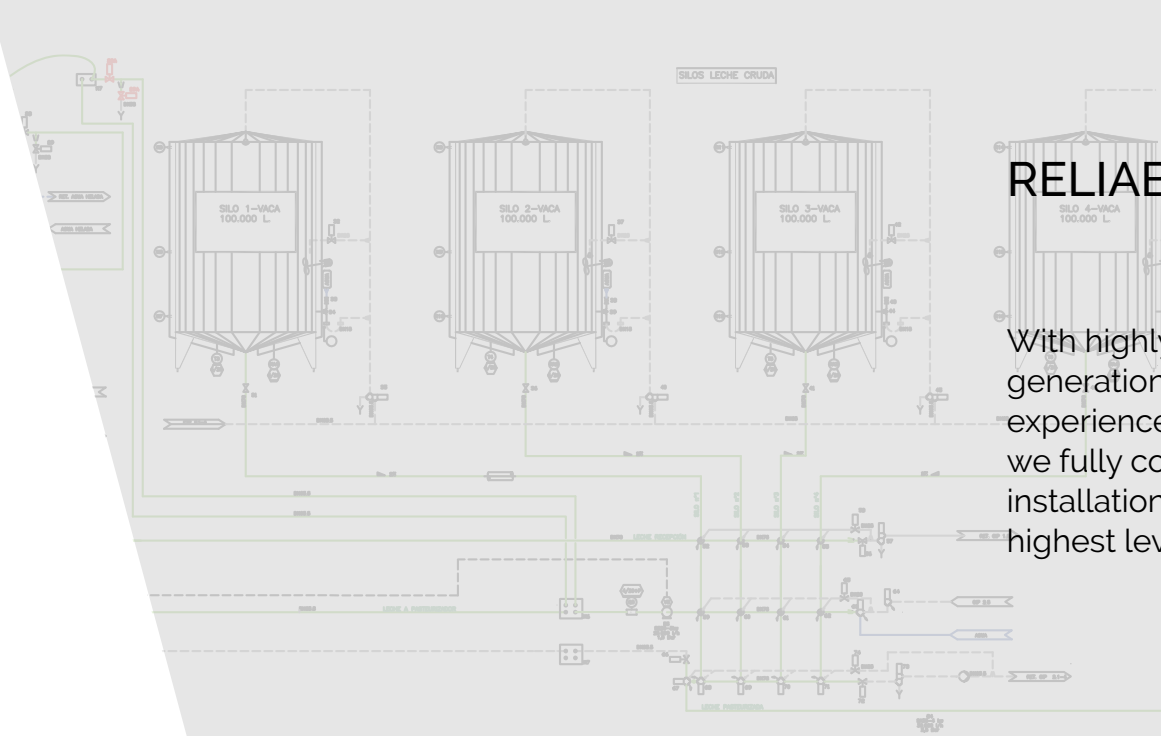
The extensive range of settings means production can be optimised, maximising the yield from each ingredient and obtaining the highest possible energy efficiency. Production costs drop significantly as a result.





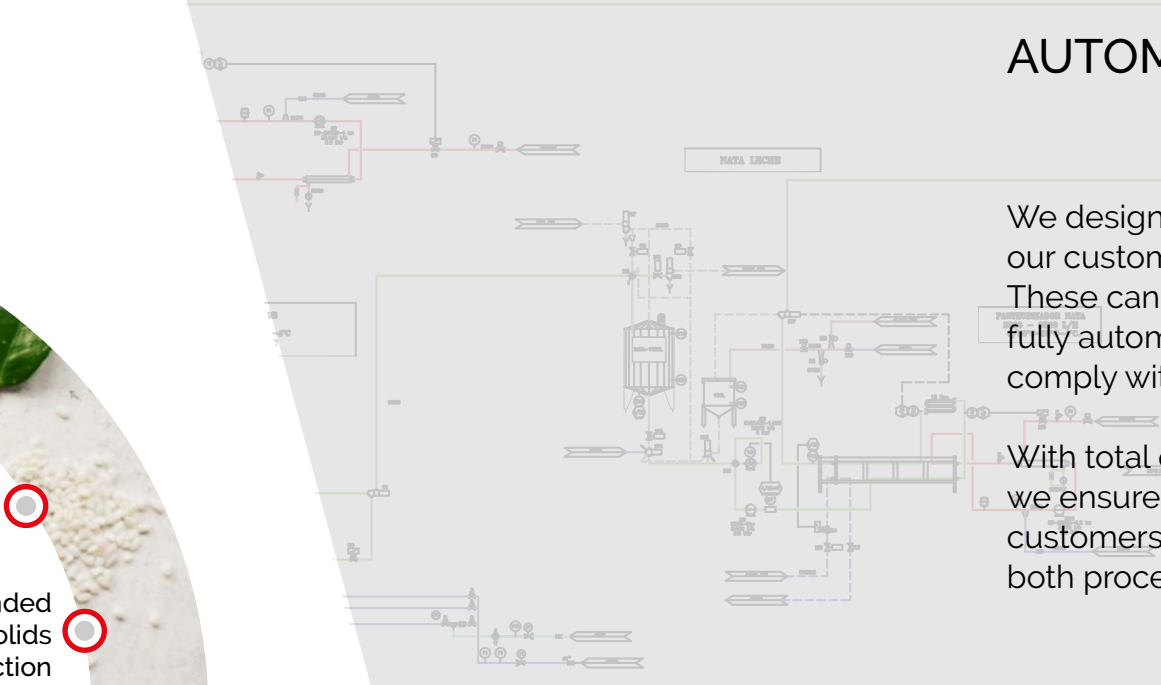
SOLUTIONS AND SYSTEMS FOR DAIRY INDUSTRY

SOLUTIONS AND SYSTEMS FOR PLANT-BASED DRINKS INDUSTRY



RELIABILITY AND DURABILITY

With highly qualified personnel using latest generation technology and machinery, and proven experience in both mass and bespoke production, we fully control the construction process for our installations. This ensures our customers receive the highest level of quality, reliability, and durability



AUTOMATION

We design tailor-made automation systems so that our customers can manage all types of installations. These can range from small capacity installations to fully automated industrial installations, designed to comply with every industry 4.0 requirement.

With total control over every process parameter, we ensure the highest quality standards for our customers, with installation operations optimised for both processes and energy management.



COMPONENTS



Centrifugal pumps:
Prolac HCP, Prolac HCP-WFI



Rotary lobe pump: SLR



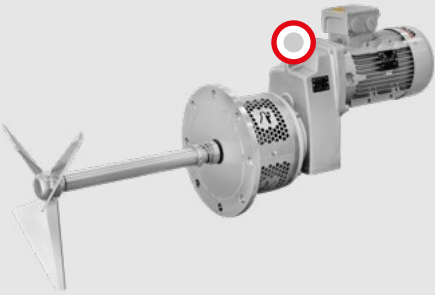
Helicoidal impeller pump: RV



Progressive cavity pump: KIBER



AGC agitator with anchor



DINAMIX SMX side-entry agitator



Solid-liquid blender



Manually or pneumatically
actuated butterfly valves



Seat valves



Filters



CASE STUDIES

From its very first moment, INOXPA has had but one objective: to satisfy the needs of its customers. To achieve this goal, INOXPA is committed to bringing a quality service closer to the customers.



PILOT PLANT

We have a fully equipped Pilot Plant in which we can perform any type of test and reproduce recipes on a small scale to validate your manufacturing process using INOXPA equipment.

The results enable our technical team to advise our customers regarding optimisations for their manufacturing processes.





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DISTRIBUTION NETWORK

Our extensive network of branches and distributor partners ensures we are close to our customers to guarantee them a fast and effective service from project development through to implementation and validation, including after-sales phase, and throughout the installation's useful life.