

# SPX FLOW – your Dairy Processing Expert

Mixing, cavitation, separation or spray drying - SPX FLOW offers revolutionary technology in every dairy product field.

By Irene Constantin, Marketing Communications Manager

As consumers demand a more diverse range of healthy, nutritious and fresh-tasting products, dairies must be able to develop and produce innovative, high quality offerings in order to remain competitive. The extensive experience, advanced technology and world-class testing facilities SPX® FLOW offers in dairy processing, means it can help dairies reach and exceed their goals in terms of quality, flexibility, agility, cost and sustainability.

## Cavitation and vacuum mixing

Examples of its revolutionary technology include the APV® Cavitator, which offers breakthrough performance in mixing, scale-free heating and product conditioning using controlled, hydrodynamic cavitation. Also, the cleverly designed APV Flex-Mix® Instant vacuum mixer, which uses a bottom-fed system to improve wettability and dispersion characteristics of even difficult to mix

powders. Its superior, high shear mixing performance creates desirable product characteristics with small, narrow particle distribution.

## Separators, spray dryers, heaters

Additional technology offered by SPX FLOW includes its Seital® separators, which are not only engineered for excellent performance but also for easy installation and, with high dynamic stability, exceptional mechanical reliability. Anhydro® spray dryers are yet another offering which are carefully designed to protect nutritional value of powdered products such as Infant Formula. SPX FLOW also manufactures a wide range of highly respected plate, tubular and scraped surface heat exchangers; stream infusion and injection UHT systems; hygienic valves, and a full range of pump solutions.

## Global service

SPX FLOW solutions are supported by a global service network. World-leading Innovation Centres, equipped with state-of-the-art technology and processing experts, ensure dairies get the results they need from their processes with agility and innovation to create leading edge products. Whatever the process, SPX FLOW works with its customers to ensure high quality, sustainable and cost-effective solutions to meet the demands of the modern dairy producer.



SPX FLOW Innovation Center in Soeborg

## About SPX FLOW, Inc.:

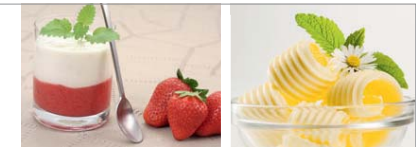
Based in Charlotte, North Carolina, SPX FLOW, Inc. (NYSE:FLOW) innovates with customers to help feed and enhance the world by designing, delivering and servicing high value solutions at the heart of growing and sustaining our diverse communities. The company's product offering is concentrated in rotating, actuating and hydraulic technologies, as well as turn-key systems, into the food and beverage, industrial and power and energy end markets. SPX FLOW has approximately \$2 billion in annual revenues with operations in more than 30 countries and sales in more than 150 countries. To learn more about SPX FLOW, please visit [www.spxflow.com](http://www.spxflow.com).



## CONTACT DETAILS

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**SPXFLOW**  
FOOD + BEVERAGE



## Sustainable Solutions for Tomorrow



As a leading supplier to the food, dairy and beverage industries, SPX FLOW offers a comprehensive portfolio of flexible, cost-effective and sustainable process solutions which play an important role in helping to meet the rising global demand for high quality nutritional products.

From specialized fluid handling equipment to complete system packages, SPX FLOW solutions are designed to achieve the most out of your products.

To learn more, contact us today at [ft.enquiries@spxflow.com](mailto:ft.enquiries@spxflow.com) or visit us at [www.spxflow.com](http://www.spxflow.com)



› Anhydro › APV › Waukesha Cherry-Burrell › Gerstenberg Schröder › Seital Separation