



# CASE: DV Nutrition

Hoogeveen, The Netherlands

## ► PROJECT DETAILS

DV Nutrition decided to invest in a complete whey treatment plant being capable to produce whey proteins concentrate (WPC) powders, permeate powders and whey powder.

DVN focuses on good quality powders and asked Tetra Pak to demonstrate the process for the permeate powder.

Raw material was trucked in, and Tetra Pak tested permeates on semi industrial scale in the Gorredijk Process Development Centre, producing excellent non caking permeate powders.

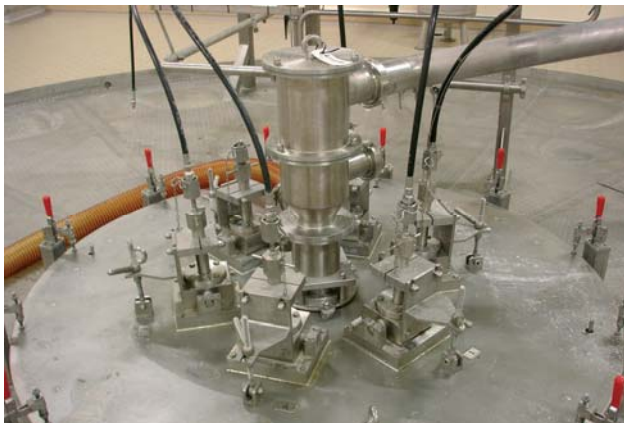
After the successful trials, Tetra Pak was awarded the contract for the required evaporators and dryers. Anticipating on the raising energy cost, the equipment was designed for maximum recovery of heat, as well as low electricity consumption.

Most notably, the permeate dryer has a low electricity consumption due to the fact that no cyclones are needed. All exhaust air is cleaned by means of CIP-able bag filters.



# CASE: facts

DV Nutrition, Hoogeveen - The Netherlands



## ► SCOPE OF SUPPLY

### Technology

- 2 x Tetra Magna Evaporator MVR
- Tetra Magna Evaporators TVR with Tetra Magna Flash Cooler
- Tetra Magna Prolac Dryer with crystallisation belt and Tetra Magna Shaking beds
- Tetra Magna Dryer WB with Tetra Magna Shaking bed, executed with well mix and plug flow sections

### Capacity

- Tetra Magna Evaporators, feed capacity of 55 ton per hour, each
- Tetra Magna Prolac Dryer 5.5 ton permeate powder per hour
- Tetra Magna Dryer WB 1 ton WPC powder per hour

### Products

- Crystallised whey powder
- Non caking permeate powder
- WPC powder

## ► ADDITIONAL DETAILS

For more information please contact the local Tetra Pak market company.

