

# Tetra Alfast® Plus

Standardisation accuracy with perfection



 **Tetra Pak**  
*protects what's good™*



# Get the greatest savings on the market

Higher throughput and yield of a constant uniform quality, means higher revenues at lower cost. It also means better utilization of the downstream equipment since the optimal control of fat and protein guarantees maximum output.

## **Higher performance**

Enhanced software and powerful computing enable even finer control of standardisation to give you unbeatable performance. More flow streams can be handled, and incoming raw products are also measured.

To allow you to respond quickly to the ever changing market demands, the Tetra Alfast Plus allows the addition of one or more additives to the milk stream for enriched and flavoured products.

## **Long-term uniformity**

Tetra Alfast Plus forms an integral part of milk processing lines and delivers product to the buffer tank for the filling machine. It responds instantly to fluctuations in product composition to bring it back quickly to the preset value. The system offers high repeatability and high precision to give uniform product quality time after time.

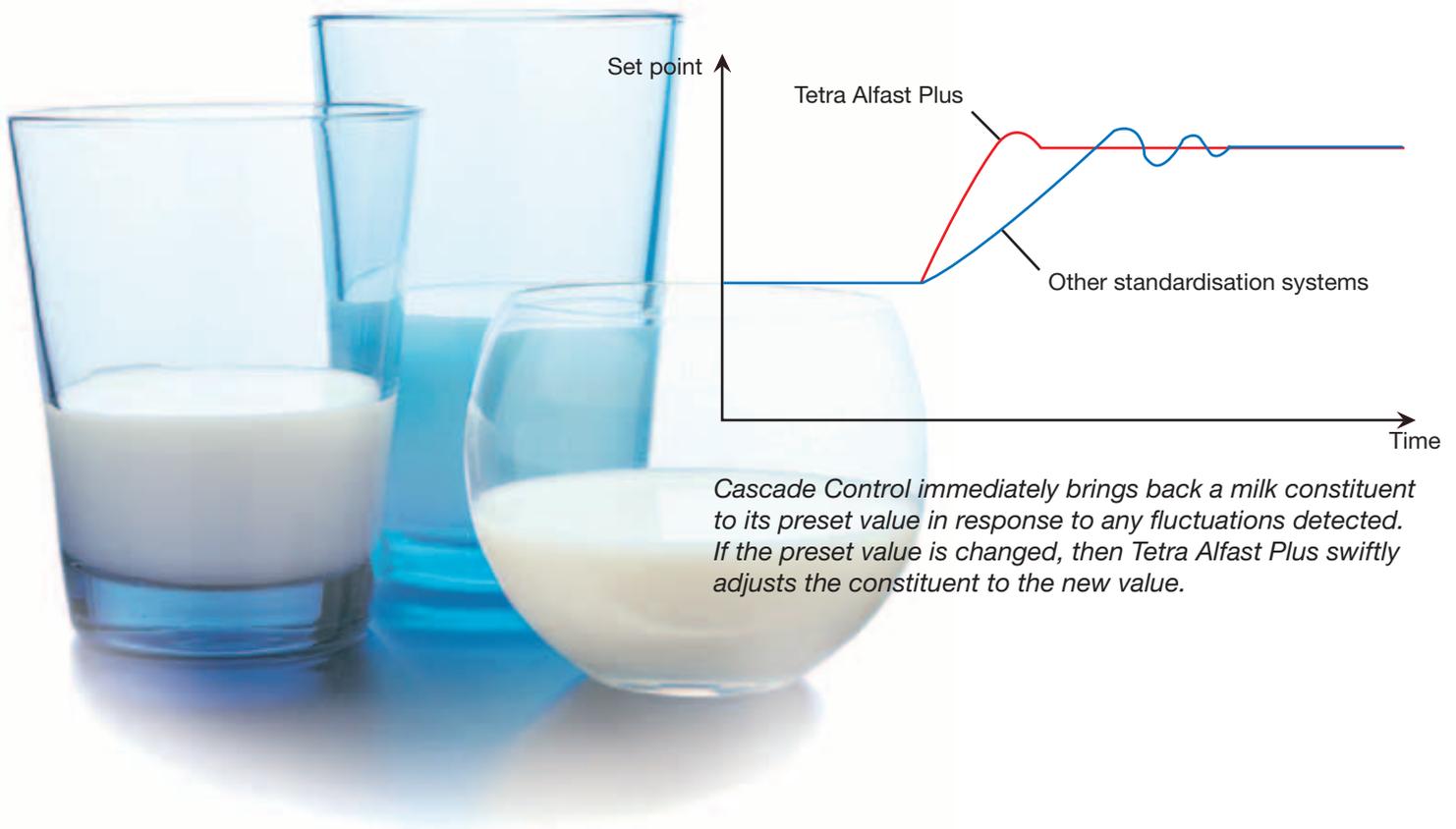
Product uniformity fulfils many requirements. Fat contents according to regulations. Closing the gap between actual and permitted or specified fat content increases profitability. And consistent quality ensures brand loyalty.

# Cascade control for instant flow adjustment

Cascade control lies behind the outstanding performance of Tetra Alfast Plus standardisation.

The most important milk constituents are continuously analysed by density metering. A direct signal reading gives the highest possible measurement. Thus Cascade control eliminates any fluctuations in whole milk fat content and ensures a virtually immediate return to the preset value or change to a new value through instant flow adjustment.

Tetra Alfast Plus optimises product quality and increases equipment uptime.





# SpotOn™ – Takes control of the standardisation process

## **High precision tool**

SpotOn is a software tool that rapidly and continuously registers deviations and makes instant compensation in the flow to reach a uniform product quality.

SpotOn takes complete control over the standardisation process, achieving increased uptime and considerable product savings.

The need for sampling, analyse and after-compensation work is reduced to a minimum, providing significant savings.

## **Q-control System**

At the core of SpotOn is the Q-Control System with measuring, calculation and compensation functionalities.

The in-line compensation is precise and fast – within seconds after a disturbance compensation is made to ensure that the process always stays exactly on the standardisation target.

## **Precise control of separator, pasteuriser & product change**

Separator discharge and process situations such as product change, pasteuriser filling and circulation in the pasteuriser, will influence the accuracy of the standardised milk result.

SpotOn offers precise control, immediately measuring fat content and automatically compensating for accurate result.





## Almost unlimited capability

There are thousands of different types of milk products in the world, and tens of thousands more different manufactures with unique needs. The Tetra Alfast Plus offers in-line standardisation of fat and protein content in a high precision system that can be adapted to the needs of all manufactures, regardless type of production.

The flexibility of Tetra Alfast Plus makes it ideal for use in multi-product processing. The unique ability to standardise fat and SNF, additives, as well as protein for certain products is applied for diverse milk based products, including: low and high fat market milk, market cream, fermented products, milk for cheese and powder production, ice-cream mix, formulated products and functional foods.

### **Versatile specialised production**

Advanced process automation also enables versatile production with smaller batches and more frequent changes. High versatility also means that it is possible to process a wide range of products and ingredients on one line without additional investments.



## Where you are

Tetra Pak support food companies all over the world with innovative processing and packaging solutions.

And we support you. Whatever the project, our experts are there ready to help you find the best and most profitable solution for your business. Please contact your local

Tetra Pak representative for more information, or visit [www.tetrapak.com](http://www.tetrapak.com).

