



LEADERS IN PROCESS  
TECHNOLOGY EQUIPMENTS



## UHT /ASEPTIC STERILIZER

FOR LONG SHELF LIFE PRODUCTS

DAIRY | YOGHURT | CHEESE | PANEER | RTS JUICE | CSD BEVERAGES | ENERGY DRINKS

# About us

GOMA an ISO 9001 engineering company has more than 35 years' experience in designing, manufacturing, execution of projects on Turnkey basis for Milk, Yoghurt, Flavoured Milk, Cheese, Butter, Ghee, Ice-cream projects. Goma has successfully executed Dairy & Fruit Juice plants in India and abroad on Turnkey Basis. Goma has ventured into UHT Sterilisation for Milk, Flavoured Milk, Drinking Yoghurt, Juices, Coconut milk, Mahew, many other liquid.

Sterilisation is a process that gives powerful heat treatment to product in order to destroy all microorganisms and enzymes. This is done to increase the shelf life of product to such an extent that it can remain imperishable for more than 6 months at room temperature, for long life product, the quality of the raw material is extremely essential. In this process the product is treated at temperature of 135 - 150°C with holding up to 2-3 seconds at that temperature. There are two methods used to produce these sustainable products Direct heating system – In this system the product is directly exposed to the culinary steam, flush cooling in a vacuum vessel, which is then followed by cooling & aseptic filling in Brick, Bottles, Pillow. Tins etc... Heating direct system may be plate heat exchanger based; tubular heat exchanger based or scrapped surface heat exchanger based.

## Technical Specification

Models	GUS-1	GUS-2	GUS-3	GUS-4	GUS-5	GUS-6	GUS-8	GUS-10
Production Capacity (T/h)	1	2	3	4	5	6	8	10
Product Inlet Temp (°C)	≤15	≤15	≤15	≤15	≤15	≤15	≤15	≤15
Sterilisation Temp (°C)	138-140	138-140	138-140	138-140	138-140	138-140	138-140	138-140
Product Outlet Temp (°C)	≤25	≤25	≤25	≤25	≤25	≤25	≤25	≤25
Design Temp (°C)	150	150	150	150	150	150	150	150
Heating Preservation Time in Sec.	5	5	5	5	5	5	5	5
Heat Transfer Area (m <sup>2</sup> )	20	28	35	45	52	60	75	88
Pressure of Steam Inlet (CM <sup>2</sup> )	≤5	≤5	≤5	≤5	≤5	≤5	≤5	≤5
Maximum Steam Consumption (Kg/h)	200	250	330	410	480	550	650	780

Capacity - Upto 10,000 LPH



## Applications:

- Milk
- Flavour Milk
- Condense milk
- Almond Milk
- Soya Milk
- Dairy Cream
- Non Dairy Cream
- Yoghurt/ Lassi/ Laban
- Mahew (Maize based drink)
- Coconut Water
- Coconut Milk
- Coconut Cream
- Coconut based beverages
- Tea & Coffee based beverages
- Ready to Serve Juices
- Fruit Pulp
- Process Description



## Packaging format of Aseptic Products



### Aseptic Pouches, Aseptic Bottles, Brick filling, Aseptic Barrels

## Advantages of Goma UHT

1. Indirect heating
2. Fully automatic
3. Tubular based to take care high viscous product
4. Suitable to almost all lab commercial requirements
5. Customization available
6. Easy to operate
7. Variable capacity
8. Compact design
9. Standard hot fill possible
10. Low product hold up volume



## Lab Scale Pilot UHT / Steriliser Capacity : 10 LPH - 50 LPH

GOMA offer lab scale pilot sterilizer with following versatile features:

- Tube in tube type sterilizer
- Process incorporates preheating, heating and cooling provided by electrical heating integrated within the system.
- UHT temperature 140°C and outlet temperature 35°C
- Multiple holding time available and optional.

### Technical Specification

Model	Lab scale pilot UHT sterilizer
Capacity	10-50 liters/HR
Power	3 Phase/ 415VAC/50Hz
Water flow	250 LPH (varying)

# We supply everything for Dairy & Food Processing

Goma offers Plants for processing Liquid Milk, Flavoured Milk, Yoghurt, Ghee, Butter, Paneer, Cheese, Sweetened Condensed Milk, Milk Powder etc.,



## Our Strength

- ISO 9001 / 45001 Company / CE Mark • More than 5000 satisfied customers
- Excellent Sales & Service Network throughout India & abroad.

## Exports

- Asia- Indonesia, Malaysia, Thailand, Vietnam, Nepal, Srilanka, Bangladesh, Bhutan, Iran
- Middle East- UAE, Oman, Kuwait, Qatar, Saudi Arabia, Yemen
- Africa- South Africa, Zambia, Zimbabwe, Kenya, Uganda, Tanzania, Ethiopia, Sudan, Egypt, Algeria, Nigeria, Congo, Angola, Seirra Leone, Ghana, Mauritania
- Austria, Fiji Island, Canda, USA

## We offer

Process know how | Manufacturing & Installation | Product development | Hand Holding



### GOMA GROUP OF COMPANIES

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