Customized Process Solutions
- designed in close dialogue with our customers to provide each customer with a tailored process solution fully fit for purpose.

Hygienic Design
- ensuring that every single design detail will meet the highest standards in line with EHEDG and the European Union’s Regulation (EC) 1935/2004 on the design of food-contacted materials and articles.

GEA is one of the world’s leading suppliers within its field and has 250 companies in 50 countries, employing approx. 20,000 people.
GEA offers a number of outstanding core competencies differentiating us from the other players in the market.

Pro-Active and Reliable Project Management - based on GEA Liquid Processing’s well-established Project Management Concept with precise procedures covering all project phases, from the first customer contact to final Taking Over.

Traceability and Quality Assurance at All Levels - including check and documentation of all welding activities and of all goods received, at our place and on site, as well as frequent inspection visits at our sub-suppliers, with and without notice.

GEA’s comprehensive portfolio of technologies ensures that you will get the best solution for your application.
Milk Processing
improved performances and production savings

GEA Liquid Processing
is - by making use of the many technologies within the GEA Group - able to offer engineering solutions ranging from single pieces of equipment to complete process lines for the dairy, food and juice industries. The design and process engineering philosophy of GEA Liquid Processing is developed to meet the highest European standards for energy saving, product safety and maximum plant output while complying with the strictest criteria for hygiene and safety at the same time. Our product know-how combined with many years of experience within dairy processing ensure that the customer always receives thoroughly tested equipment perfectly suited to the process in question.

In addition to supplying high-quality process equipment, GEA Liquid Processing is also able to offer a variety of innovative solutions for process automation and services ranging from the provision of electronic process controls up to integrated, companywide network systems. An added advantage is our extensive process and industry know-how which is reflected in the selection of hardware as well as the functionality of the software solutions. At MES level (Manufacturing Execution Systems), we supply database supported applications for quality assurance increasing productivity and process verification. Our solutions provide the necessary transparency in the production process, optimum use of resources and assurance of product quality. Furthermore, professional project management, plant installation, commissioning and training as well as after sales service and supply of spare parts are integrated parts of our business.

www.gea-liquid.com

GEA Westfalia Separator is one of the world’s leading manufacturers of high-quality separators, standardisation units and decanters and our experience and references include a wide variety of dairy, food and juice applications. Supply of GEA unique spare parts as well as service tasks performed by the highly competent service engineers are important parts of GEA Westfalia’s business.

www.westfalia-separator.com
designed for more quality and efficiency

In the following, the core competencies of the many GEA companies supplying the plants and technologies illustrated above are briefly described.

**GEA Tuchenhagen** is one of the world’s leading manufacturers of easy-to-maintain and efficient process components designed to meet the highest hygiene and sterility requirements. GEA Tuchenhagen’s production programme embraces process valves, valve blocks, in-line control and measurement technology, cleaners and pumps. www.tuchenhagen.com

**GEA Filtration** is world renowned for its custom-designed membrane filtration systems that utilize the technologies of microfiltration, ultrafiltration, nanofiltration or reverse osmosis for each customer’s specific application in the best possible way. Membrane filtration is used for a number of applications within the dairy, food and juice industries where it has become a valuable part of the production process. www.geafiltration.com

**GEA PHE Systems** manufactures plate heat exchangers which meet the highest requirements to performance and hygiene. The extremely compact design enables the plate heat exchangers to fulfil demanding thermal tasks on a relatively small floor space. The modular design of the systems allows easy capacity increase or reduction. GEA PHE Systems’ plate heat exchangers are perfectly suited for careful treatment of dairy, food and juice and guarantee maximum economic efficiency and security. www.gea-phe.com

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**Final Processing**

- Cheese and Brine System
- Coldsan
- Fresh Cheese
- Fruit Dosing
- ESL Heat Treatment
- UHT Heat Treatment
- Sterile Tanks
- Filling of Fresh Products
- Filling of ESL Products
- Filling of UHT Products
- Cream Cheese
- Butter Equipment
- Evaporation
- Spray Drying
- Powder Handling
- Powder Packing

**Final Products**

- Cheese
- Fresh Cheese
- Yoghurts
- Desserts
- Fresh Milk
- ESL Milk
- UHT Milk
- Cream Products
- Cream Cheese
- Lactose Free Products
- Milk/Skim milk Powder

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**COLDSAN™ - Cold sanitation of cheese brine by GEA Filtration**

For more information, please visit www.gea-liquid.com/COLDSAN
Whey Processing

every technology you need to improve your plant performances

GEA Niro Soavi is the technology and market leader for high pressure homogenizers and plunger pumps. The GEA Niro Soavi homogenizer range is able to cover all possible applications within the dairy, food and juice industries. The high efficiency NanoValve™ optimizes the use of pressure energy and improves the micronizing effect especially in low pressure and high flow rate conditions, resulting in an excellent stabilization of the product and in a more efficient use of product additives. www.niro-soavi.com

GEA Procomac designs, manufactures and installs complete bottle filling lines for the dairy, food and juice industries. The synergy between GEA’s product preparation and treatment technology and GEA Procomac’s outstanding experience in beverage filling has led to technologically advanced lines for milk and milk-based products. www.procomac.it

GEA Levati Food Tech specializes in the development, design and engineering of food processing equipment. With more than 1,000 retorts installed all over the world, GEA Levati Food Tech is a leader of in-container sterilization technology through completely automated batch retort systems. www.levatift.com

GEA Niro is recognized as an international leader in milk powder technology with spray drying, freeze drying and fluid bed processing as core technologies. The company specializes in the process of turning dairy and food products into a variety of powder types and many of the world’s leading manufacturers have chosen GEA Niro’s drying technology for their production of dairy powders. www.niro.com
more than machines - we deliver process technologies

GEA Process Engineering France is the GEA Group’s Centre of Excellence when it comes to milk evaporation. To make good powder, it is essential that the feed concentrate to the dryer is of the highest quality. The right choice of evaporation technology is essential to achieve this optimum feed and GEA PE France has the experience and ability to provide you with exactly the right technology for your dairy evaporation application. www.gea-pe.fr

GEA Colby is the GEA Group’s Centre of Excellence as regards powder handling and packaging equipment. The technologies of GEA Colby include high speed rotary fillers, high accuracy intermittent fillers, powder gassing technology, reliable spoon/scoop dispensing machinery and technically advanced powder conveying systems. www.colbypowder.com

GEA Avapac designs and manufactures hygienic bag filling and packaging systems for a wide range of powders. Many years of experience within the dairy and food processing industry ensure that GEA Avapac is always able to provide a filling solution to meet even the most demanding packing requirements. www.avapac.com

• Evaporation
• Spray Drying
• Fluid Bed Drying
• Lactose Separation
• Powder Handling
• Powder Packing 25 kg
• Powder Packing Big Bag
• Powder Packing Tins

• Whey Powder
• Whey Powder Fat
• WPC Powder 35%
• WPC Powder 60%
• WPC Powder 80%
• WPC Powder 90%
• Permeate Powder
• Demineralised Whey Powder
• Mother Liquor
• Lactose Powder

Final Processing

Final Products
We live our values.
Excellence • Passion • Integrity • Responsibility • GEA-versity

GEA Group is a global engineering company with multi-billion euro sales and operations in more than 50 countries. Founded in 1881, the company is one of the largest providers of innovative equipment and process technology. GEA Group is listed in the STOXX® Europe 600 Index.