In 1912, the method for direct heating with steam was patented and achieved temperatures of 130 to 140°C, but without commercial aseptic systems progress for this technology was slow. However, this changed in 1953 when milk was packaged aseptically in cans and then in paperboard cartons in 1961. Through its APV brand, SPX FLOW was one of the pioneers of Ultra-High Temperature processing (UHT) development in the 1950s and 1960s, with the first commercial Infusion UHT system supplied by Pasilac / APV in 1963.

Today, thermal processing equipment and technology is one of the cornerstones of SPX FLOW’s offerings to the global dairy, food & beverage industry. Some of the key trends in both developed and rapidly growing emerging markets in this industry include:
- Increased productivity
- Increased food safety
- Protection of nutritional values
- Environmentally friendly processing
- Flexible processing technology

SPX FLOW’s selection of UHT technologies
The choice of technology is dependent upon factors such as product specification, viscosity and heat sensitivity of product contents e.g. proteins. When it comes to UHT processing of low viscosity products, such as varieties of drinking milk or other plant-based beverages, there are several technologies to choose from including steam infusion, steam injection, plate heat exchangers or tubular systems. SPX FLOW has vast experience in all these technologies and can tailor solutions to match customers’ specific processing and operational goals.

SPX FLOW’s standard and high heat Infusion systems provide ultra-fast, gentle heating with high efficiency and minimal chemical change to the final product. Indeed, the technic is so gentle it can produce a taste similar to fresh pasteurized milk; read more below under “Natural fresh milk”. The unique SPX FLOW Instant Infusion process gives gentle, high temperature pasteurization with efficient spore inactivation and bacteria kill rate. It can be used with high viscosity product lines and can produce less vitamin loss compared with other traditional UHT processes.

Tubular UHT Express
Whether from the standard range or a fully customized solution, SPX FLOW tubular UHT systems are designed to provide excellent quality results, consistency, processing flexibility, superb hygienic performance and cleanability to exceed food safety standards, and optimized energy and utility consumption.

SPX FLOW Tubular UHT Express packages are intended for use with standard UHT milk, chocolate milk, cream and a variety of specialty products. Never before has this quality engineering and expertise been so readily available and affordable. The packages utilize proven designs to give reassurance of system performance and include many of the benefits associated
Whether you want freshest tastes or high quality, economical solutions, SPX FLOW has the expertise and technology to meet your thermal processing needs.

**APV InfusionPlus**: Ground-breaking thermal processing technology for ESL milk with true fresh milk taste.

**Tubular UHT Express**: Affordable, quality engineering with proven, high-efficiency performance and fast delivery times.

**FAST - AFFORDABLE - PROVEN**

Contact SPX FLOW to find out more about how we can help you meet your potential for sustainability, profitability, quality and enhanced food safety.

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