

GEA developed Ghee processing separator for Amul India

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Thanks to the customized GEA serum Separator, Amul Dairy has reduced fat losses by 85% and increased Ghee production by 30% with no additional investment in the already existing plant.

“GEA’s custom designed centrifuge has transformed our Ghee production,” says Amit Vyas, Managing Director of Amul Dairy. “After installing the GEA separator, we were able to dramatically reduce our fat losses – from 2% down to 0.3% in the serum part – while increasing Ghee production capacity by almost 30%. We achieved our ROI in less than a year, with the added benefit of improved safety, hygiene and energy efficiency.”

The GEA team worked closely with Amul Dairy to develop a customized solution, taking time to thoroughly understand the nature of the entire process. “One precondition for a perfectly performing centrifuge is a detailed understanding of the overall process, the particular requirements at every single step and finally the seamless integration of the centrifuge into the line,” explains Thomas Veer, Product Manager Sales, Separation & Flow Technologies Division at GEA.

“Amul’s previous Ghee production unit had a conventional pre-stratification setup which resulted in high-fat losses on the order of 2%. With thousands of liters of butter melted every day, the 2% fat loss was significantly impacting their bottom line. The traditional setup also posed operational challenges

and was problematic with regard to safety, hygiene and energy consumption.”