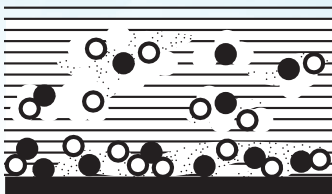


MILKING EQUIPMENT CLEANING PROCESS

Milking equipment can be cleaned manually or automatically.

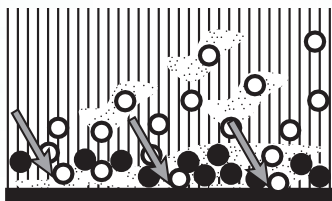
PRE-RINSING

Milk residues are removed using plenty of warm 30-40°C water, and a wetting agent.



WASHING

The wetting agent in the pre-rinsing solution allows the detergent to easily penetrate the film of adhered fat, protein, sugars and minerals.



ALKALINE DETERGENT

Dissolves protein and fat.



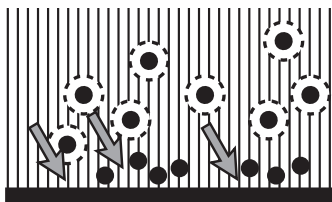
ACID DETERGENT

Dissolves minerals deposited in the machine.



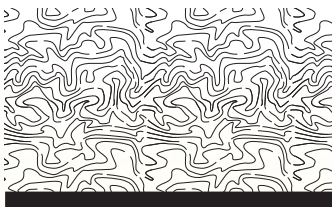
COMPLEXING AGENTS

Soften wash water by keeping Calcium, Magnesium, Iron and Copper salts in solution



SANITISING

Sanitising ensures that surfaces within the milking machine are more than 90% bacteria-free.



RINSING

Completes the cycle, and makes sure the milking machine is free of chemicals before the next milking.



KEY



PROTEIN



FAT



WATER
HARDNESS
IONS



RINSE
WATER



DETERGENT
SOLUTION



SANITIZER