

Australian made milk batch Pasteurisers

When purchasing a milk batch pasteurizer in any state or territories in Australia, it is a requirement from Food Authorities that they comply to Australian standards. In this article, we will discuss the specific designs of [Sepak Industries Batch Pasteurisers](#) compliance to requirements by the food authorities around Australia. Plus some unique designs which makes Sepak Industries batch pasteurisers reliable, versatile and easy to operate.

The reference used for this blog can be found on this link

<http://www.agriculture.gov.au/SiteCollectionDocuments/aqis/exporting/dairy/publications/anzdac-validation-heat-treatment.pdf> which states the requirements of design and operation of [milk continuous](#) and [batch pasteurisers](#) in Australia. There are wealth of information available on Food authority or Food safety web sites.

Before making decision on which batch pasteuriser to purchase, the following check list should be considered;

- Is it compliance to Australian Food authorities requirements?
- Is it made in Australia? This is important due to future parts and service availability. Pasteurisers imported from other countries would not meet the Australian standards on the hygienic design, construction, welding methods, the surface finish of stainless steel and most important of all the grade of stainless steel which cannot be verified but only to find out when the product contact surface begins to rust!
- What are the product range to be made now and for near future? This is when a versatile machine like [Sepak Industries batch pasteurisers](#) offer the best value!
- What volume of products needed to be processed?
- Can the pasteurizer be modified to meet the future requirements?
- What are the options available?
- What is the product contact parts material? It should be stainless steel 316 product contact parts but others can be SS304.
- What is the surface finish of the batch pasteurizer internal surfaces? This food grade standards can be found on this link https://www.assda.asn.au/images/2017/2017_ASSDA_FoodCodeofPractice.pdf
- Are the stainless tubes and fittings compliance to Australian standards 1528?

The design features of [Sepak Industries milk pasteurisers](#) are shown in the photos below, there are many features included above and beyond food authority requirements. Click on the links to see further details of the components used.

We lead others follow



Removable slow agitator and swing drive

Removable lid for ease of access

Water jacket level sensor for pump protection

Food grade valve

Heavy duty stainless steel skid on optional wheels

Head space temperature sensor and heater

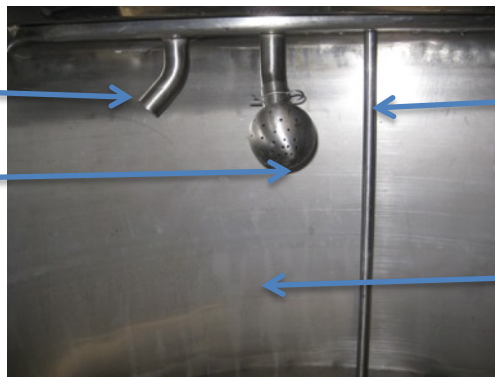
Digital control and water splash proof panel with data recorder

Jacket water expansion system

Self contained electric heating

Hot water circulation pump with cooling water connection

Food grade pump



Non foaming milk inlet

Spray ball for CIP

Removable long stem temperature sensor

Australian made SS316 tank