

Product Recovery and Transfer Solutions for

Dairy Producers

HPS Product Recovery Solutions

Quality • Innovation • Simplicity • Integrity

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Proven Systems. From Specialists.

Customised Product Recovery (Pigging) and Liquid Transfer Solutions

With the rising costs of raw materials, dairy producers need to ensure their processes are as efficient as possible.

HPS is the world's leading specialist in pipeline cleaning, product recovery and liquid transfer for the food, beverage and dairy industry.

Our Product Recovery (Pigging) solutions recover up to 99.5% of product from the inside of pipelines. This product would otherwise go to waste.

We've designed and implemented a variety of solutions for dairy producers, working with products such as yoghurt, milk, butter and cream.

With over 21 years' experience of developing innovative, high-quality solutions tailored to the precise needs of our customers, we have the knowledge, expertise and understanding to ensure you improve the efficiency of your processes.

"The HPS systems resulted in a clear increase in product yield, equating to 48,000 extra cans per week."

HPS Solution Increase the Profits and Sustainability of Dairy Producers through:

- ✓ Higher Product Yields, Lower Labour Costs, Less Downtime
- ✓ High Return on Investment (ROI with Payback Typically Less than 12 months)
- ✓ Significantly Faster Changeovers and Improved Product Quality
- ✓ Reliable Prevention of Cross-Contamination, Product Aeration and Foaming
- ✓ Pigs Compliant with Federal Code of Regulations and FDA Approval Specifications.
- ✓ Fully Detectable Pigs enabling PLC Control and Automation
- ✓ Special 'T' Valves Minimising Dead Space
- ✓ Easy Multi Routing through Automatrix and Rotomatrix Systems
- ✓ Reduced Risk of Human Error
- ✓ Flexible, Full Contact Pigs that can Travel Around 1.5D 90 Degree Bends
- ✓ Fast Operation and Massively Reduced Washout Times
- ✓ Reduced Waste and Waste Processing, Water and Cleaning Fluid Usage

Your Assurance of Effective Solutions

HPS's experience in dairy, as well as other food and beverage sectors ensures highly efficient, reliable and cost-effective operation.

Our unique pig designs are fully hygienic (sanitary): they use a silicon material that is compliant with Federal Code of Regulations and FDA Approval Specifications. The pigs maintain full contact throughout the pigging process and contain a magnetized, flexible core (no solid magnets) that's fully detectable. This enables safe, semi or full automation and control.

The extremely high percentage of product recovered by HPS systems avoids contamination (including cross-contamination) and reduces wash out times, while the system design prevents aeration or foaming.

We understand you can't take risks with your processes. That's why our engineers will work with you to ensure your solution meets your requirements - *before* it leaves our factory.

"It's a great system and if we were building a similar facility, we'd do it all again,

We're as happy as Larry."

- Ross Wilkinson, Wolf Blass Wines

Clear, Tangible Improvements

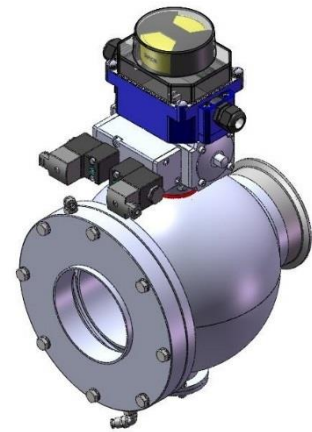
Here are some results from previous installations:

- ✓ A bottling plant implemented an HPS Product Recovery, Transfer and Pigging System and now saves an average of **256,000 litres** of wine every year.
- ✓ A leading soft drinks company massively **increases product yield**, equating to **48,000 extra cans** per week.
- ✓ An Australian winery saves over **14.4 Mega Litres** of water each year, along with wine saving of approximately **238,000 Litres**.
- ✓ Another Australian winery has reduced effluent production by **1,500 litres** per bottling run, which equates to around **500,000 litres per year**.
- ✓ Risk of **human error massively reduced** due to programmable processes and washouts.

Hygienic, Piggable, CIP Ball Valves

To speed up changeover times while maintaining sanitary conditions, HPS has developed an innovative piggable ball valve which can be cleaned in place (CIP). Ideal for dairy applications, the valve incorporates unique inflatable seal technology, which unlike regular ball valves, is easily cleaned to hygienic levels.

Tested by the Dairy Research group at Wisconsin, the table below shows bacterial populations found at various sites in the HPS Inflatable Seal Ball Valve following soiling and cleaning:



Site	Results of Swabbing on Each Date					
	Bacteria as Colony Forming Units (CFU) ¹					
	Test 1	Test 2	Test 3	Test 4	Test 5	Test 6
Valve Discharge	<1	<1	<1	<1	<1	<1
Surface of Ball	<1	<1	<1	<1	<1	<1
Groove for Inflatable Seal ²	<1	<1	<1	<1	<1	<1

¹ Values of <1 CFU mean no bacteria were observed using this set of standard techniques
² Non-product contact surface

Some of Our Customers



Dairy for life



Contact HPS

To improve the efficiency and effectiveness of your dairy processing or production operation, please contact your nearest HPS Office:

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You can also find us on:

