



Core business of the company PIETRIBIASI is the FLASH PASTEURIZATION – HTST - for the in continuous thermal treatment of fresh or recombined milk.

Each plant is specially designed on the desired capacity and the different thermal treatment required by the various final products and their shelf life: bottled milk, cheese, fermented products, and all milk based liquid food.

The pasteurizer is usually part of a line that can be composed of separator, homogenizer, deodorizer, long holder, CIP on board, and may have different automation degrees. You can have it all from one hand, mechanically, hydraulically and electrically integrated, hot tested before delivery, on ready-to-go platforms.