

The background of the slide is a grayscale photograph of industrial machinery, likely from a dairy processing plant. On the left, there is a circular pressure gauge with a scale from 0 to 1.0, with major markings at 0.2, 0.4, 0.6, and 0.8. The needle is positioned at approximately 0.4. To the right of the gauge, there are various pipes, valves, and mechanical components, including a large valve handle on the right side. The overall scene is a close-up of complex industrial equipment.

2023 P2 Week – Day 5

Common P2 Practices in Dairy Processors



UNIVERSITY OF MINNESOTA
Driven to DiscoverSM



Product Loss Minimization

- **Startup – Manual shutoff post-sanitization**
- **Shutdown – Lines and equipment are flushed to drain**

Solutions

- **Install conductivity sensors**
- **Divert remaining product**
- **Share best practices internally**



CIP Optimization

- Sanitization is essential
- Cycles have different purposes
- Sanitizer is expensive!

Solutions

- Monitor conductivity and turbidity
- Establish and maintain standards



A Reuse CIP system



Water Recycling

- Food production is a wet process
- Not all water comes into contact with product
- Water is cheap – wastewater is not

Solutions

- Save final rinsate for pre-rinse
- Close the loop on cooling water



Thank You!

*Strengthening Minnesota businesses by improving efficiency
while saving money through energy, water, and waste prevention*



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