



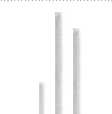



























Increase profits and boost demand for your products through beneficial cooperation with UVMILK, a company that offers innovative and effective filtration equipment for agricultural producers, food processing plants and industrial enterprises. UVMILK filters allow you to purify liquids with a wide range of temperatures and viscosities, including milk, beverages, edible and technical oils, honey, thick foods, sauces, water, paints and varnishes, agrochemicals and petroleum products.

Get food and beverages with extended shelf life and organoleptic properties that meet international quality standards by using UVMILK filters that eliminate mechanical contaminants. Ensure a favorable indoor microclimate, maintain hygiene on the production line and increase the durability of parts and mechanisms of food processing equipment thanks to UVMILK air and fuel filters, hygienic and sorbing materials.

Filter type	Farms	Food processing industry	Technical filtering	housing
PRODUCT FILTERS	 Flow filters	 Alluvial filters	 Basket filters	 Housings steel filters
FILTERS FOR RAW MATERIALS	 Sleeve filters	 Stocking filters	 Bag filters	 Housings thermally bonded filters
MILK FILTERS	 Highly efficient filters	 Ultra filters	 Improved filters	 Housings milk filters
WATER FILTERS	 Water filters for household needs	 Combined filters for raw water	 Water filters for flushing equipment	 Housings water filters
AIR FILTERS	 Corrugated filters	 Cassette filters	 Pocket filters	 Housings air filters
FUEL FILTERS	 Fuel filters for refueling	 Fuel filters for lubricants	 Fuel filters for tank	 Housings fuel filters
HYGIENE MATERIALS	 Filter fabrics	 Hygiene products	 Sorbent materials	 Filtration systems

OUR SPECIALIZATIONS

The UVMILK plant is a full-cycle enterprise, the main specializations of which are extrusion, metalworking, thermal bonding and silicone products. Our corporate scientific and technical base, modern high-tech equipment and qualified personnel are the foundation that ensures the continuous development of the company.

METALWORKING

The metalworking industry produces housings, steel filter elements and containers made of stainless steel, approved for use in the food industry and capable of withstanding exposure to aggressive environments. Our constantly growing and updated machine park, a wide micron rating and a range of materials guarantee that the finished filtration equipment meets the expectations and needs of our customers.



EXTRUSION PRODUCTION

The extrusion section produces filters from primary (food grade) polypropylene. Our unique patented winding technology allows to achieve maximum filtration efficiency due to the arrangement of the thread.

Successful application of a management system that monitors the safety and quality of products ensures the serial production of polypropylene filter elements with a given micron rating from 1 to 10 µm.



THERMAL BONDING PRODUCTION

Our range of thermally bonded products includes sock, bag, pocket filters, sorbing pillows, mats, boons, tapes, mats, sanitary napkins and towels from non-woven materials of its own production.

The use of ultrasonic soldering technology makes it possible to obtain neat and durable seams even on thin filter materials, eliminating the possibility of threads, fibers and fabric particles getting into the clean environment.



SILICONE PRODUCTION

Our range of silicone products includes O-rings and ring gaskets, profiles of various sections, cuffs and couplings, and anti-vibration mats for technological equipment.

Our products are made from high-quality silicone, which has high thermal stability, chemical resistance and wear resistance, which allows for reliable and durable sealing.



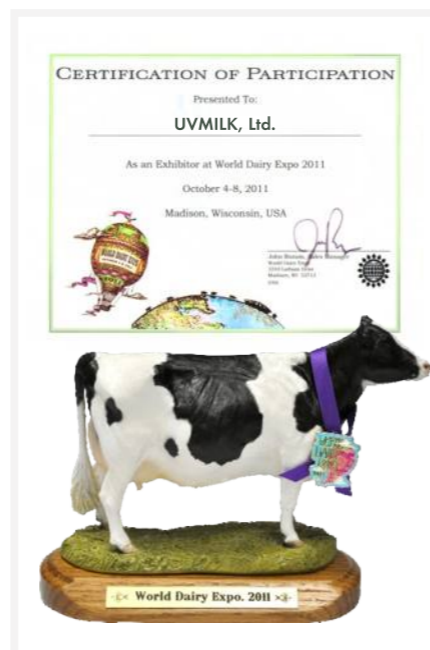


In 2004, our company developed milk filtration technology and received its first patent for the invention. For 20 years, we have been producing filtration equipment that is used in all stages of production: raw materials, ingredients, finished products, as well as water, air and fuel. The company's innovative developments are confirmed by 16 patents for inventions and utility models.



In 2011, our quality management system was certified according to ISO:9000:2008 by the German certification body TÜV Thüringen e.V. Currently, UVMILK operates according to the quality management system standard ISO:9001:2015, which is the most relevant in the world. UVMILK filters are continuously tested to ensure compliance with specifications.

Today UVMILK is the largest Russian manufacturer of filtration units for agricultural, food and industrial enterprises. Our activities are recognized and appreciated by the professional community. One of our main values is the trust of our partners, and we conduct all our activities according to this principle.



OUR CUSTOMERS





Our company conducts innovation activities: research and development work, equipment modification and personnel training. When creating new technologies, we study customer requests and characteristics of their production carefully. In our work we rely on scientific research, advanced engineering developments and management experience.

All types of new products undergo mandatory testing at a test bench. After reviewing the test results in our laboratory, the equipment is further tested at customer production facilities. Designs and innovations that have proven their effectiveness become established practice and take their place in the technological lines of agricultural, processing and industrial enterprises

2004	2005	2006	2007	2008	2009	2010	2011	2012	2013	2014	2015	2016	2017	2018	2019	2020	2021	2022	2023
Foundation of UVMilk Company	First filter invention patent	Opening of a production hall with an area of 800 sq.m	Market leader in milk filtration	Filters entering the markets of the CIS countries	Expansion of the product line	Launch of a corporate training center	Certified ISO 9001:2008 TUF Thuringen	Entering foreign markets	Certification according to the international standard 3-A	Market launch of a range of water filters	UVMilk Ltd. becomes Exporter of the Year	Development of ultrafine filtration of liquids	Filters for the food industry	"The best industrial enterprise in the region"	"100 best products of Russia" for the slotted filter	launch of a nonwovens production workshop	Development of filters for the petrochemical industry	Launch of a new production of air filters	"Milk Tech" innovation award
COMPANY REGISTRATION CERTIFICATE	FILTERS FOR FOOD LIQUIDS	MILK FILTER HOUSING	FINE CLEANING MILK FILTER	UKRAINIAN PATENT FOR AN INVENTION	PATENT OF THE REPUBLIC OF BELARUS	FINE CLEANING MILK FILTER	ISO-9001 CERTIFICATE	NEW ZEALAND PATENT	CERTIFICATE ACCORDING TO THE INTERNATIONAL STANDARD 3-A	CHINESE INVENTION PATENT	SLEEVE MILK FILTER	ULTRAFINE CLEANING FILTER	COMBINED FILTER ELEMENT	FINE CLEANING MILK FILTER	STAINLESS STEEL SLOTTED FILTER	TWO-LEVEL FILTER ASSEMBLY	MULTI-LEVEL FILTER BLOCK	PILED UP AIR FILTER	THREE-COMPONENT SORBENT FILTER
Threaded polypropylene filter in a metal housing for purifying food liquids	Unframed filter with adapter for hose installation and field operation	Replacement of a threaded connection with a clamp connection to enter foreign markets	Increasing the level of purification up to 5 microns due to confusing channels in the filter structure	Filters for cleaning small volumes of liquids on small farms	Metal pre-cleaning filters for reducing mechanical impurities with a density of 2000 microns	Filter and pump station for mobile filtration on farms and milk carriers	Increasing the performance of filters by expanding the size range of equipment	Multi-cartridge filter for cleaning large volumes of food and technical liquids	Parallel switching system for non-stop filtration	A line of water filters of all degrees of purification from mechanical and chemical impurities	Rigid polypropylene filter with a sealed end to prevent milk loss during milking	New winding technology with two carcass layers, increasing the degree of cleaning up to 3 microns	Up to 0.4 micron cleaning efficiency thanks to the combination of polypropylene and cotton thread	Upgrade of the filter seat to increase the filtration area	Hardening of the all-metal filter due to the special structure of the filter holes	Two levels of purification in one filter due to the combination of polypropylene and stainless steel filter	4 cleaning levels due to external stainless steel filter and internal multi-micron layers of polypropylene	Removal of odors and bacteria due to the bulk coal bed and the addition of metblown	Opaescence removal and clarification of liquids by adding a corrugated layer



FILTERS FOR PRODUCTIONS

from 50 µm

UVMILK food filters from steel are designed for cleaning food and technical products with a wide range of viscosity, from beverages and oils to purees, pastes, honey, melange, confitures, enamels and resins. The advantages of our filters are increased service life, durability, ease of operation and compatibility with existing equipment.

The design of most UVMILK filter elements has a frame and a main filter layer, the micron rating of which is selected to suit the client's needs. Pre-coated filters for oils or beer have several frame layers in their design, ensuring strength and long service life.



RAW FILTERS

from 10 to 50 µm

UVMILK thermally bonded filters are designed for filtration of low-viscosity liquids, mainly milk, oils, and drinks. A wide range of needle-punched and non-woven materials allows us to produce linen, bag and bag filters for agricultural, food and petrochemical industries.

Thermally bonded filters are selected depending on the specific qualities of the product being filtered, the type, material, micron size, configuration and method of manufacturing. These filters have proven their effectiveness for cleaning products made in separate batches. After passing through the filtrate, the filter must be replaced before cleaning a new batch.



WATER FILTERS

from 1 to 10 µm

UVMILK water filters are designed for purifying water used for food and industrial purposes at agricultural and processing enterprises. Increased water hardness, high content of iron salts, the presence of organic and mechanical impurities are the most common problems with source water.

The use of various winding technologies and their combination allows us to solve problems of water purification from closed and open sources. Thanks to comprehensive purification with UVMILK water filters, our customers not only receive clean water, but also increase the efficiency of water use in production processes.



AIR FILTERS

from 0,5 to 10 µm

Organization of air exchange in rooms, the production of steam and compressed air and the purification of emissions into the atmosphere are all important parts of the production process. UVAIR filters installed in ventilation, aspiration, and compressed air preparation systems remove dust and prevent clogging of technical components.

Pleated, pocket, cassette UVAIR air filters are made from materials with a cleaning class that meets the customer's needs. The advantages of our air filters are increased structural strength, elasticity and heat resistance of materials.



FUEL FILTERS

from 5 to 10 µm

Many businesses purchase large volumes of fuel and lubricants before the season and use it as needed. During storage, mechanical impurities enter the fuel. Fuel filters produced by UVMILK are designed for cleaning fuel and technical oils. The filters can be used to clean fuel when it is stored in tanks and also directly when refueling equipment.

The filter throughput channels have cell sizes of 10 and 5 microns, inside which sand, rust and paraffin particles, as well as organic impurities are retained. UVPETROIL fuel filters help you save money for repairs and depreciation of refueling equipment.



HYGIENIC MATERIALS

from 30 g/m2

To maintain cleanliness and sanitary and epidemiological safety on farms and dairy processing enterprises, UVMILK has developed a wide range of hygienic and sorbing materials UVMILK: napkins, mats, rugs, canvas, booms, pillows. The required dimensions and density of the material are selected.

All products have passed the necessary tests and meet international standards, which is confirmed by certificates. All hygienic materials from our production are characterized by a high ability to absorb fats, oils and petroleum products. These properties are especially important when wiping technological equipment and surfaces.





MILK PURIFICATION ON FARMS

The main share of commercial milk is produced by modern agricultural farms and dairy complexes, which provide balanced nutrition, optimal conditions and timely renewal of livestock. A closed production cycle allows us to produce high quality milk all year round.

Using UVMILK filters during the bactericidal phase on still warm milk cleans the milk from mechanical impurities and accumulations of somatic cells, reduces the risk of a jump in bacterial contamination and acidity, which allows for an increase in milk's quality and shelf life.



PURIFICATION DURING TRANSPORTATION OF MILK

Milk filtration is one of the main conditions for preserving quality raw materials. Milk procurers or traders work mostly in areas where a significant share of milk is produced in private households and farms. During collection, milk comes into contact with air, and insects, dust and other impurities enter the tank.

Using UVMILK filters when collecting milk 'in the fields' and at stationary milk collection points helps to improve the purity of milk and ensure the quality of raw materials for successful testing when transferred for processing. Filter housings are installed at the end of the hose, and milk is pumped without contact with air.



MILK PURIFICATION DURING PROCESSING

The main task of processing in dairy factories is the production of high-quality finished products. For the production of fermented milk and cheese products, it is necessary to ensure high technological properties of raw milk, and eliminate foam, burnt marks and random impurities at the stages of normalization, pasteurization and bottling.

The use of UVMILK filters when receiving raw milk allows you to reduce the level of somatics. As a result, milk becomes more heat-resistant, starter cultures and enzymes work better, and defects in cheese products occur less frequently. In semi-finished and finished products, filters eliminate random impurities and improve organoleptic properties.



WATER TREATMENT MILKING PUMPING DISINFECTION COOLING WASHING HYGIENE AIR PREPARATION



MILK FARMS

MILK COLLECTION PUMPING STORAGE EQUIPMENT WASHING WATER TREATMENT HYGIENE AIR TREATMENT TRANSPORTATION



MILK COLLECTORS

ACCEPTANCE PASTEURIZATION HOMOGENIZATION BOTTLING EQUIPMENT WASHING WATER TREATMENT HYGIENE AIR TREATMENT



DAIRIES



The global dairy market grew by 11% in value from 2019 to 2023. The steady growth of the dairy market is driven by population growth, rising health awareness, increasing demand from emerging markets, attractive added value of dairy products. At the same time, milk producers are constantly faced with the task of increasing the quantity and quality of milk produced. Requirements for milk quality indicators are becoming more stringent every year. Indicators of bacterial contamination (QMAFAnM) and somatic cells are of great importance.

During production, transportation and processing, raw milk undergoes filtration to ensure mechanical purity and safety while maintaining all beneficial properties. UVMILK filters, which have proven their effectiveness, have been actively used in technological lines of agricultural and processing enterprises for 20 years. UVMILK milk filters improve purity and help reduce bacterial and somatic cell counts in milk. As a result, the shelf life of milk increases, and the defects of dairy products are significantly reduced.

CHALLENGES FACED BY DAIRY FARMS



- High bacterial content and somatic cell count of milk
- Low price per liter of milk
- Loss of the entire volume of milk due to souring
- High risks connected with human factor during milking
- Ruptures of stocking filters during installation and operation
- Requent filter replacements due to their short lifespan

ADVANTAGES OF UVMILK MILK FILTERS



- The highest possible fineness of purification of raw milk
- Materials approved for contact with food
- Patented unique filter winding technology
- Quick installation and easy maintenance
- Careful grinding of body surfaces and welds
- Filter life from 200 liters to 500 tons

BENEFITS OF USING UVMILK MILK FILTERS



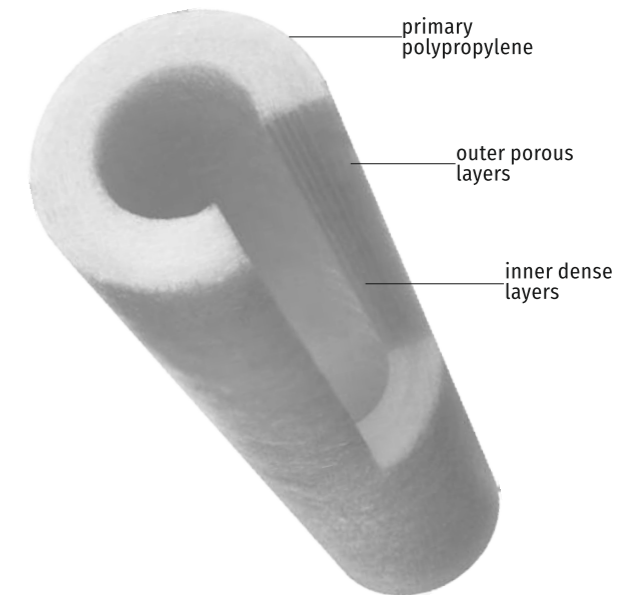
- Increase in price per liter of milk
- Reducing somatic cell count and bacterial content of milk
- Increasing the shelf life of milk
- Reducing the human factor in production
- Convenient replacement of the filter element after each batch of product
- Increased service life of equipment

Using UVMILK milk filters in the production and processing of milk allows you to receive premium quality milk, increase shelf life by removing all mechanical impurities, reducing the level of bacterial contamination and somatic cell count during the bactericidal phase, reduce the frequency of defects during processing, and produce clean finished products with a pleasant smell, color, consistency. Provide a favorable indoor microclimate, maintain hygiene on the production line, and increase the durability of parts and mechanisms of food processing equipment thanks to air, fuel, automobile filters, hygienic and sorbent materials made by UVMILK.

FILTER

The filter structure is formed by discrete rows of food-grade polypropylene fibers obtained by aerodynamic extrusion. The porosity of the filter layers increases from the center to the periphery, thereby ensuring multi-stage filtration.

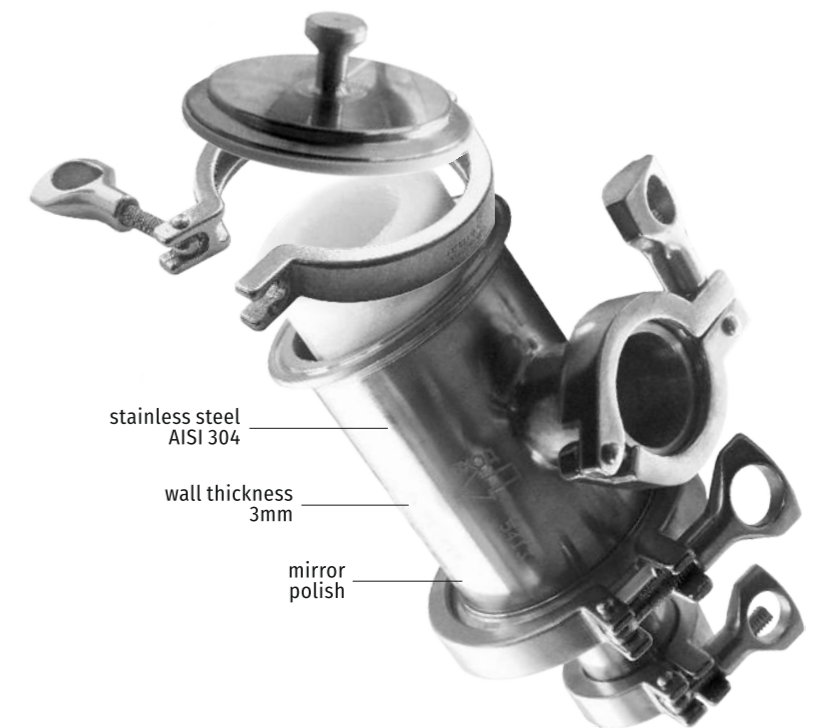
Multi-angle intersections of fibers in the filter structure retain dirt particles of different sizes, without interfering with the passage of the elastic fat molecule. Our patented variable winding technology ensures uniform distribution of contaminants in the filter layers, which increases its service life.



FILTER HOUSING

The filter housing is made of stainless steel with external mirror polishing and internal surface treatment in accordance with 3-A certificate. The type of filter housing is selected in accordance with the type of medium being filtered, its viscosity, volume, and amount of contaminants.

The selection of the method of fastening the covers and pipes takes into account the flow pressure. Milk is supplied to the filter housing through the side pipe and, under the influence of pump pressure, passes through the cartridge. Through the outlet pipe in the bottom lid of the housing you receive milk with high-grade indicators.





UVMILK milk filters are made from certified material, which is purchased from PJSC SIBUR Holding, the largest integrated petrochemical company in Russia. The use of UVMILK filters guarantees a high degree of purification thanks to a unique proprietary production technology that combines the use of frame and filter layers reinforced with microvilli for more effective retention of the smallest dirt particles. Strict adherence to filter manufacturing technology does not allow the filter to delaminate and crumble under the influence of increased pressure in the system.

The primary polypropylene from which the filters are made is approved for use in the food industry. This material is neutral and does not release chemicals and ions into milk, retains the fat content of milk and all its beneficial properties. Today, the company's product range includes basic, improved and ultra-fine filters, the service life of which is designed for volumes from 200 liters to 500 tons. The use of UVMILK milk filters guarantees farms the highest quality and additional profit due to the removal of all mechanical impurities, reducing the level of bacterial contamination and somatic cells in milk.

Stages	FARMS	MILK COLLECTORS	DAIRIES	Housings
PRELIMINARY PURIFICATION Steel filters from 50 µm	Fill filter	Mesh filter	Slotted filters	Housings for Steel filters
COARSE PURIFICATION Thermally bonded filters 10 µm	Sleeve filters	Mobile filters	Sock filters	Housings for Thermally bonded filters
FINE PURIFICATION Extrusion filters 5 µm	Milk filters Mini, Standatd, Max	Milk filters Big, Prof, Master	Milk filters Expert, Titan, Giant	Housings for Milk filters
IMPROVED PURIFICATION Extrusion filters 4 µm	Improved filters Small	Improved filters Medium	Improved filters Large	Housings for Improved filters
ULTRA-FINE PURIFICATION Extrusion filters 3 µm	Ultra-filters Simple, Economic	Ultra-filters Practic, Active	Ultra-filters 60, 90	Housings for Ultra-filters
COMPLEX PURIFICATION Multi-level systems from 3 µm	Filtering and pumping stations	Cascade systems	Multi-level systems	Parallel systems

STEEL FILTERS FOR PRELIMINARY PURIFICATION

from 50 µm

UVMILK steel filters clean milk from large mechanical contaminants larger than 50 microns, such as straw, sawdust, insects, due to the lattice structure through which milk passes freely, and large dirt particles are retained. Using UVMILK steel filters allows dairy producers to save money due to the reusability and durability of a stainless steel filter.

THERMALLY BONDED FILTERS FOR COARSE PURIFICATION

10 µm

Thermally bonded UVMILK filters allow you to obtain high-quality milk that is free of small contaminants larger than 10 microns, such as dust, manure and feed particles. In many farms, these filters are the first stage of cleaning and must withstand a significant load. To increase strength, we use ultrasonic soldering, which eliminates the possibility of the filter rupturing at the seams and dirt particles re-entering the milk.

EXTRUSION FILTERS FOR FINE PURIFICATION

5 µm

UVMILK fine extrusion filters increase the grade of milk and allow you to receive an additional payment from the dairy by reducing bacterial contamination and acidity due to the filter design, consisting of 100 or more filter layers with a mesh size of 5 microns. UVMILK filter elements are made of virgin food-grade polypropylene without dyes and chemical impurities, which ensures the preservation of the taste and organoleptic properties of milk.

IMPROVED EXTRUSION FILTERS

4 µm

UVMILK extrusion filters with improved purification are designed to purify milk from microorganisms and the smallest mechanical impurities larger than 4 microns in size. A lower micron rating allows you to retain more mechanical impurities. By increasing the size of the filters and using a special winding technology, this type of filter has an increased service life, which is especially important when filtering heavily contaminated batches of milk.

EXTRUSION FILTERS FOR ULTRA-FINE EXTRUSION FILTERS

3 µm

UVMILK ultra-fine extrusion filters contribute to premium and extra-grade milk production, increasing profitability of milk production and reducing the somatic cell count due to the patented SomaticStop technology and filtration fineness of 3 microns. Today, this is the highest possible degree of purification, which allows us to obtain milk of consistently high purity and ensure optimal technological properties of milk during processing.

COMPLEX PURIFICATION

from 3 µm

Professional competencies in extrusion production and metalworking allow us to combine different levels in one comprehensive system, ensuring effective purification of dairy raw materials from mechanical impurities, somatic cells and burnt marks. We produce cascade, parallel and multi-level filtration systems for any volume of milk. The performance of UVMILK integrated milk filtration systems is confirmed by microbiological control test results.



Filter type	Filtering stages	Filter	Method of production	Filter material	Number of layers	Tons	Micron	Size	Quantity per box	
Steel filters	Preliminary cleaning	Fill filter SL	Lathe	AISI 304 AISI 316	1 / 2	до 15	1000	250x190x115	1	
		Fill filter BB				до 50	1000	480x480x500		
		Fill filter XL				до 100	1000	750x750x500		
		Perforated filter SL				до 15	500	123x90x82		
		Perforated filter BB				до 50	800	299x123x110		
		Perforated filter XL				до 100	1000	500x168x150		
		Mesh filter SL				до 15	250	123x90x82		
		Mesh filter BB				до 50	500	299x123x110		
		Mesh filter XL				до 100	500	500x168x150		
		Slotted filter SL				до 15	200	123x85x81		
		Slotted filter BB				до 15	200	299x115x110		
		Slotted filter XL				до 50	200	500x159x153		
		Frame filter SL				до 50	150	23x85x81		
		Frame filter BB				до 100	150	299x114x111		
		Frame filter XL				до 100	150	500x159x153		
Thermally bonded filters	Rough cleaning	Mobil filter Moby	Ultrasonic	PP/PE	1	0,5	30	90x42x32	430	
		Sock filter 460				0,5	20	460x60x38	2000	
		Sock filter 620				0,5	20	620*60*38	1500	
		Sock filter 630				0,7	20	630x80x50	1500	
		Sock filter 800				0,8	20	800x80x78	1000	
		Sock filter 850				1	20	850x125x122	900	
		Sleeve filter Short				1,5	10	240x30x20	330	
		Sleeve filter Middle				2	10	300x42x32	440	
		Sleeve filter Long				2,5	10	600x42x32	220	
		Extrusion filters				Fine purification	Milk filter Micro	Extrusion	PP 030	120
Milk filter Mini	2		5	70x60x32	280					
Milk filter Standard	5		5	123x60x32	160					
Milk filter Max	10		5	240x60x32	80					
Milk filter Big	15		5	300x60x32	64					
Milk filter Prof	25		5	240x80x50	40					
Milk filter Master	50		5	240x100x50	30					
Milk filter Expert	100		5	399x100x50	18					
Milk filter Titan	250		5	600x180x129	10					
Milk filter Gigant	500		5	600x290x240	4					
Improved purification	Improved filter Little		3	4	80x80x40	140				
	Improved filter Small		7	4	123x80x40	84				
	Improved filter Medium		17	4	240x80x40	40				
	Improved filter Large		30	4	400x80x40	25				
	Improved filter Upper		70	4	500x80x40	20				
Ultra-fine purification	Ultra-filter ULTRA Simple 0,5		160	0,5	3	90x42x20	385			
	Ultra-filter ULTRA Economic 1			1,5	3	50x70x38	294			
	Ultra-filter ULTRA Practic 3			3	3	75x70x38	196			
	Ultra-filter ULTRA Active 7			7	3	135x70x38	98			
	Ultra-filter ULTRA 20			20	3	210x80x38	50			
	Ultra-filter ULTRA 40	40		3	270x90x38	30				
	Ultra-filter ULTRA 60	60		3	400x100x38	18				
	Ultra-filter ULTRA 90	90		3	600x110x50	20				
	Filtration systems	Comprehensive filtration		Filtration and pumping station SL	Combined	PP 030 AISI 304 AISI 316	160	1	5	400x420
Filtration and pumping station BB			2	5				400x431		
Filtration and pumping station XL			20	5				560x500		
Cascade filtration system SL			3	3				606x420		
Cascade filtration system BB			7	3				765x540		
Cascade filtration system XL			40	3				900x700		
Parallel filtration system SL			15	5				780x670		
Parallel filtration system BB			40	4				900x780		
Parallel filtration system XL			200	5				1200x990		
Four-level filtration system SL			5	3				90x80		
Four-level filtration system BB			20	3				1200x90		
Three-level filtration system XL			70	3				1500x100		

ECONOMIC BENEFITS OF USE

A farm produces 12,000 liters of milk per day. During milking, due to human factors, particles of feed and bedding sometimes get into the milk. Slips in somatic and QMAFAnM indicators make it impossible to achieve a consistently high grade of milk.

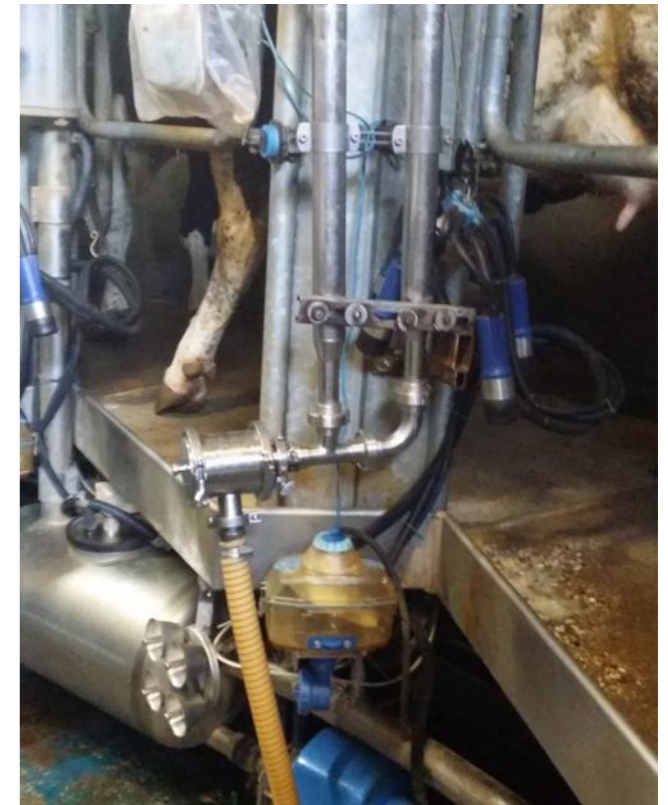
Filter consumption and filtration costs:

- 1 milking - 1 filter
- 1 day (2 milkings) - 2 filters
- 1 month - 60 filters.

The filter housing is purchased once.

At a price of 1€ per filter, your monthly cost is 60€. The average difference between varieties is 0,03€ per 1 liter: 12000 liters per day * 0,03 € = 360€ per day. 360€ * 30 days = 10800€ per month.

UVMILK ultrafilters reduce somatic indicators and bacteria. By spending only 60€ per month on filters, you receive additional revenue of 10800€ from consistent highest grade milk delivery. Filter payback period: one day.



FEEDBACK FROM OUR CLIENT

I would like to highlight that we are very happy with the performance of the UV Filters which we are purchasing since the last 3 months now. We are using both small (3000 Litre) and big (6000 Litre) filters at our milk collection location and our production facility respectively and are very satisfied with the product performance.

The product is ideal for Indian clients where the milking practices are not optimum and hence milk collected has small impurities which are not visible to the naked eye. Our raw milk MBRT has doubled from 1 hour to 2 hours post passing them through these filters and this has also led to better shelf life of the finished product and improved the flavour and odour.

Also the housings provided are very good and very easy to install. We are very thankful that you have personally tracked our shipments and they have all reached on time and you are always proactive on any queries whatsoever regarding the product and the purchase. We will continue to build further on our business relationship.

Client from India

