

EFFECT OF MILK COMPOSITION ON DAIRY FOULING IN PLATE HEAT EXCHANGERS

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ABSTRACT

Dairy fouling is known to be affected by a number of constituents present in milk. β -lactoglobulin is reported to play a prominent role in the fouling process as it is a highly thermally-sensitive protein. In the current study, the effect of β -lactoglobulin and several other constituents on fouling during thermal processing of raw milk in a commercially available plate heat exchanger has been investigated. No clear trend has been observed between the concentration of β -lactoglobulin and fouling rate.