



Bacteria Clarifiers



Milk Bacteria Clarification

Trucent's purpose built milk bacterial clarifiers help improve the quality of drinking milk and cheese production.

By reducing aerobic and anaerobic spores, as well as listeria, these systems support lower pasteurization temperatures.

Higher quality raw milk supports:

- Improved shelf life
- Safer product – helps meet Grade "A" standards
- More consistent cheese aging
- Reduced risk of contamination in downstream processes

Bacteria Clarifier Performance

Aerobic Spore Removal	>90% if over 500 spores/ml
Anaerobic Spore Removal	>98% if over 1000 spores/ml
TPC Removal	up to 95% if 30,000cfu/ml

BACTERIA CLARIFIER

Model Number	NOMINAL CAPACITY				HYDRAULIC CAPACITY				MOTOR		SLUDGE VOLUME LITERS
	LPH	LBS/hr	GPH	GPM	LPH	LBS/hr	GPH	GPM	kW	Ph	
SE-155BX-Q3	3,000	6,896	793	13	4,000	9,194	1,057	18	11	1/3	1.7
SE-205BX-Q3	6,000	13,791	1,585	26	7,500	17,239	1,982	33	11	1/3	3
SE-305BX-Q3	8,000	18,388	2,114	35	10,000	22,985	2,642	44	15	3	3
SE-355BX-Q3	10,000	22,985	2,642	44	13,000	29,881	3,435	57	18.5	3	3
SE-405BX-Q3	12,000	27,583	3,170	53	18,000	41,374	4,756	79	22	3	8
SE-455BX-Q3	15,000	34,478	3,963	66	20,000	45,971	5,284	88	22	3	7.7
SE-505BX-Q3	17,000	39,075	4,491	75	23,000	52,867	6,077	101	30	3	16
SE-605BX-Q3	20,000	45,971	5,284	88	28,000	64,359	7,398	123	37	3	16
SE-705BX-Q3	25,000	57,464	6,605	110	32,000	73,554	8,454	141	37	3	16
SE-755BX-Q3	30,000	68,956	7,926	132	38,000	87,345	10,040	167	45	3	18
SE-805BX-Q3	40,000	91,942	10,568	176	48,000	110,330	12,682	211	45	3	17
SE-855BX-Q3	45,000	103,435	11,889	198	52,000	119,524	13,738	229	55	3	17



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Trucent Purpose-Built Dairy Equipment

Cream Concentrators

Features

- Inlet fat in cream 30-40%
- Separation temperature 80-90°C (176-210F)
- Outlet cream 82.5%
- Residual fat in buttermilk $\leq 0.5\%$

Benefits

- Compact Footprint: Save space
- Skidded options: Minimize integration, fast start-up, low total investment

CREAM CONCENTRATOR

Model Number	MINIMUM CAPACITY				MAXIMUM CAPACITY				MOTOR		SLUDGE VOLUME LITERS
	LPH	LBS/hr	GPH	GPM	LPH	LBS/hr	GPH	GPM	kW	Ph	
SE-15CX-Q3	1,000	2,299	264	4	2,000	4,597	528	9	7.5	1/3	1.7
SE-35CX-Q3	3,000	6,896	793	13	5,000	11,493	1,321	22	18.5	3	3
SE-45CX-Q3	4,500	10,343	1,189	20	7,500	17,239	1,982	33	22	3	8
SE-70CX-Q3	7,500	17,239	1,982	33	12,500	28,732	3,303	55	37	3	16
SE-80CX-Q3	12,000	27,583	3,170	53	20,000	45,971	5,284	88	45	3	17



Standardizer Accuracy % Fat of Heavy Phase

Manual Mixing Valve	0.5 - 1.0%
Manual Flow Control	0.2 - 0.5%
Semi-Automatic Flow Control	0.1 - 0.3%
Full-Automatic Flow Control	0.015 - 0.03%



STANDARDIZER

Model Number	CAPACITY			
	LPH	LBS/hr	GPH	GPM
SE-ST100-STA	5,000	11,493	1,321	22
SE-ST200-STA	10,000	22,985	2,642	44
SE-ST300-STA	15,000	34,478	3,963	66
SE-ST400-STA	20,000	45,971	5,284	88
SE-ST500-STA	25,000	57,464	6,605	110
SE-ST600-STA	30,000	68,956	7,926	132
SE-ST800-STA	40,000	91,942	10,586	176
SE-ST1000-STA	50,000	114,927	13,210	220

Standardizers

Trucent offers milk fat standardizers in multiple sizes and configurations, with accuracy ranging from 0.01% to 0.5% residual fat.

Options include:

- Manual Mixing Valve
- Manual Flow Control
- Semi-Auto Flow
- Full-Auto Flow

Based on the process design, standardizers can be mounted to centrifuge piping or supplied as stand-alone systems that integrate with the light and heavy phases after separation.