

# Medium Liquid Processing Factory

- ✓ Up to 151,200 eggs/hour
- ✓ 420 cases/hour

For growing operations, our medium egg processing factory offers enhanced capabilities with a capacity of up to 151,200 eggs per hour.

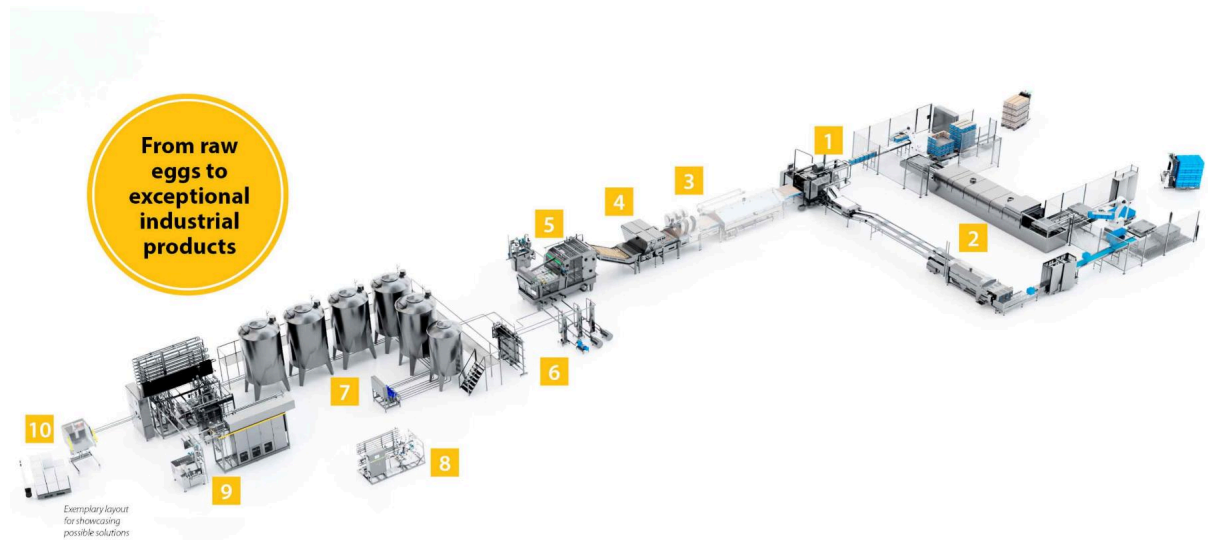
This setup includes automated loading with de-palletizing, the BreakerPro 12, advanced pasteurization, and bag-in-box filling for high-volume liquid egg processing. Configured to handle a larger liquid throughput with consistent product quality.

Tap into below features and explore each step of the process in details [▶](#)

# Specifications

Number referring to picture below

1. Loading / De-Palletizer / AGV
2. Tray- and Pallet washing / Cargo Palletizer / AGV
3. Washing / Drying (option when washing is required)
4. Dirt & Leak Detection
5. BreakerPro 12
6. Filtering & Cooling
7. Tanks & Valve Cluster
8. Product Recovery Unit
9. Homogenizer / Pasteurizer
10. Bag-In-Box Filling



# Features



## Breaking area

Among all egg-breaking solutions in the market, the SANOVO BreakerPro has the absolute highest yield and most effective sustainability solutions.

The BreakerPro models come with state-of-the-art solutions, like a brand new HMI and multi-function LED status bars which gives the operators maximum insight into the machine's performance.

By optimization of the grippers, yolk cups, and scanner system as well as introducing an optional egg white recovery system, we have increased both the yield and product quality.

On top of that, the BreakerPro comes with an optimized CIP system, leading to a reduction in water and chemical use and ensuring that no water spillage occurs.



## Full in-line washing of trays and pallets

Our inline pallet/interlayer washing setup can also be working as an off-line washer. This means that you take your stack of clean pallets and interlayers and place them into the de-palletizing buffer zones, start the “washer mode” and the pallets will be taken apart, washed, and re-stacked in the Cargo Palletizer. It couldn't be easier.

We offer a De-Palletizer and a Cargo Palletizer which can work together with our Pallet and Tray Washers.

With this kind of setup, you insert a pallet of eggs at one end of the production and in the other end of the production the cleaned trays and interlayer/pallets are stacked as the customers' demands. Ready to be shipped back to the farm.



## Storage

One of the important functions of the raw product storage section is the creation of a production buffer that will ensure a continuous supply to the pasteurization plant downstream of the tanks. It is also important to let the product rest before pasteurization to reduce the amount of air it contains (de-aeration) and ensure efficient pasteurization.

However, the storage of the raw product before pasteurization has another important function: preparing the product to meet the characteristics required. In the raw product storage section, not only the chemical-physical characteristics of the plain products are checked and adjusted, but it is here that the mixtures with other additives take place to create special products (typically salt, sugar, enzymes, and other various additives).



## **Pasteurization, special designed for egg products**

Industries using eggs as an ingredient are increasingly in need of pasteurized safe egg products. The main reason is food safety, but there are other important aspects, such as ease of use, improved hygiene, uniformity, and the opportunity to utilize special products.

The liquid egg is extremely delicate, as egg proteins are much more sensitive to heat than other elementary liquids such as milk or juices. The main reason is that the egg is made of two fundamental components: yolk and egg white, which have different compositions and behaviors from each other while, if mixed, they interact mutually. For instance, egg white is denatured at 58° C, whereas yolk is denatured at approximately 65° C.



## **Final product filling**

Optimally, the pasteurized egg product should be filled directly into the final packaging or, alternatively, stored in tanks. In any situation, it is essential to cool the pasteurized product as quickly as possible below 4.0° C and keep the lines as clean as possible.

Depending on the requirements we supply different types of filling systems. Other types of filling machines can be used, and we can support you in selecting the right one (bottle filling, gable top, bricks, etc.)

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