Egg Product Pasteurization

Diamond offers a complete product line of Egg Breaker Separators from 18,000 to 150,000 eggs per hour. They also supply pasteurization equipment for egg products with capacities from 1,000 to 20,000 liters per hour. The equipment is available as a manual, semi-automatic and fully automatic system. The pasteurizers are fully assembled, skid mounted and factory tested for a fast and efficient installation. They are designed to handle high viscosity products such as salted egg yolks. An optional high whip white pasteurization kit is also available.

The high efficiency plate heat exchanger is capable of pasteurizing delicate egg products at high temperatures with minimal flavor and functional property changes. The sloped holding tubes prevent the formation of air pockets and assures product safety along with a diverter valve that guarantees proper pasteurization. The system includes high efficiency positive displacement pumps to protect functional properties. An optional, corrugated tubular heat exchanger is also available.

The Diamond pasteurization system has an optional touch screen interface and Ethernet connection for information transfer to a PC. The system can be remotely serviced through a modem connection. It has an open, easy access design for maintenance and service and support from Diamond along with their turnkey capabilities to design and build a complete further processing plant. For more information, contact Diamond Systems, the people who understand egg production, grading and processing the best.