



Magnabosco S.r.l.



PASTMATIK II carried out by POR announcement ,target Regional competition and job, part of FESR “European fund for regional growth 2007-2013, “ The Venetian, a region of Europe”.



UNIONE EUROPEA



REGIONE DEL VENETO



THE NEW FARM FRESH MILK PASTEURIZER WITH FILLER AND HOMOGENEIZER PASTMATIK II



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NEW PATENT MAGNABOSCO: THE PASTMATIK II for fresh pasteurized milk

Milk has always been a primary attention to the importance of feeding the population base due of its nutritional value.

To maintain the quality of milk and secure the perfect storage until the moment of its consumption, it needs to perform the pasteurization process also to ensure the highest level of sanitation.

This proven process for years avoids the need of heat treatments at home such as boiling, which eliminate pathogenic microorganisms, however, damaging the nutritional qualities even as they eliminate the beneficial flora.

Because this problem has become aware only when the system of distribution of raw milk had already reached a large circulation, the best solution is to combine a pasteurizer with distribution systems that maintain the benefits of total distribution in food safety.

For this **MAGNABOSCO SRL** has developed and patented a new machine at the same time with simple and advanced technology, absolute practicality, robustness and reliability that provide a sustained action of reduction of bacterial pathogens.

Always respecting the various parameters of flow and temperature you have the option to request to perform a homogenization treatment in order to atomize and evenly distribute the fat globules preventing the the cream separation in the later stages of preservation.

There are 8 versions of pasteurization PASTMATIK II to produce 50 to 2000 l/h of milk.

PASTMATIK II is a block which includes the heating system (boiler or heater) that can be electric or fuel, while the source of cold water for cooling (chiller bath or cooling) is supplied as an option, as it may already be present in milking systems.

PASTMATIK II has both a diverter valve and registration pasteurization cycle, completed by the electrical panel that includes temperature controllers and controls and is built according to CE rules.

The use of this innovative pasteurizer allows obtaining a very high quality milk, **which preserves the nutritional value and organoleptic characteristics of fresh milk**, with the certainty of having been treated sanitary perfect and will be so positive to the test peroxidase and negative to phosphatase test. Pasteurized milk is then outlet at 4 °C and reaches the filler or distributors of fresh pasteurized milk.

This new machine was developed because it required by a large number of farmers who wants to continue selling their milk in their distributors.

PASTMATIK II is 8 times innovative:

1. Revolutionary because it allows farmers to sell pasteurized milk in their distributors instead of fresh milk which the consumer has to boil.
2. Innovative because it introduces the pasteurization of fresh milk.
3. Fantastic because only one machine can heat, cool and pasteurized milk.
4. Safe because it monitors and records all the pasteurization cycle.
5. It's simple and easy to use because it automatically.
6. It is beneficial because it has an incredibly attractive price.
7. It is patented to protect customers from the usual clever imitations.
8. It is smart because it allows people to safely enjoy the good fresh milk at a cost that only the short chain can give.



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