

Yogurt Manufacturer Builds New Plant and Upgrades PLC System in Short Timeframe

The manufacturer replaced an outdated plant across town with a new one in close proximity to its existing facilities, all of which were upgraded with new control systems.



Main Objective

The manufacturer needed a new cultured products plant and to upgrade its obsolete Honeywell® PLC system.

Customer Results

MAVERICK helped the manufacturer achieve vertical startup goals and complete the control system upgrade within an aggressive timeframe. All managers, engineers and operators received the training they needed to operate and maintain the yogurt processing and control systems.

Application Description

Greenfield Plant

- MAVERICK served as the Main Automation Contractor (MAC) for the greenfield cultured products plant. The control architecture comprised Allen-Bradley ControlLogix, Intellution IFIX HMI and Microsoft SQL reporting.
- MAVERICK integrated the new culture plant with the recently upgraded fluid milk, mix / batch and evaporator / butter plants.
- The process was programmed from start to finish, including batching, pasteurization, fermentation, CIP, filling and packaging.
- In addition to yogurt production, the culture plant control system was also designed to produce sour cream, ice cream and cottage cheese.
- MAVERICK worked on an extremely aggressive schedule, since the new plant investment was predicated on being able to shut down production at the old facility and move operators to the new plant.

Existing Plants and R&D Facilities

- MAVERICK completed a retrofit of the existing Honeywell plant control system and proprietary HMIs with a state-of-the-art ControlLogix-based system and Intellution IFIX.
- The fluid milk plant consists of milk receiving, raw storage silos, two HTST systems, pasteurized silos, five CIP systems and filler routing.
- MAVERICK completed a similar retrofit of the existing mix / batch system consisting of a batching system, byproducts HTST, OJ concentrate blending, drink tanks and buttermilk tanks.
- MAVERICK completed another similar retrofit of the existing evaporator, dryer and butter plant, which consisted of milk receiving, raw storage, pasteurized storage, butter plant HTST and packaging.
- MAVERICK installed the control system for the new evaporator with a ControlLogix-based system and Intellution IFIX HMIs.

The MAVERICK Difference

MAVERICK Technologies applied its dairy process knowledge and yogurt product expertise in order to meet all the goals for this project on an extremely aggressive schedule. MAVERICK provided all the engineers, technicians and MES resources needed to complete the work.

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