

# Yogurt Manufacturer Increases Production, Improves Flexibility with Greenfield Facility

By opening a new facility, this manufacturer was able to produce more and different types of products while ensuring the reliability and consistency of its existing facilities.



## Main Objective

The manufacturer needed to expand, meet its vertical startup goals and ensure consistency across multiple plants.

## Customer Results

MAVERICK helped the greenfield facility meet all of its startup goals, achieving independence and self-sufficiency across all operations. All managers, scientists, engineers and operators received complete training on operating and maintaining the yogurt processing and control systems.

## Application Description

### Greenfield Plant

- MAVERICK served as the Main Automation Contractor (MAC) for this greenfield yogurt plant. The control architecture comprised Allen-Bradley ControlLogix, Wonderware InTouch® HMI on terminal services and ArchestrA reporting.
- The process was programmed from start to finish, including milk receiving, batching, pasteurization, fermentation, CIP, filling and packaging.
- The HTST system was based on a one-button startup approach. When implementing the legal controls, MAVERICK followed its standard legal program, which is compliant with the Pasteurized Milk Ordinance (PMO).
- MAVERICK instructed new sanitation operators on CIP systems, recognizing properly cleaned equipment and cleaning techniques.
- MAVERICK oversaw the OEM filling and packaging equipment, even visiting factories in France and England to ensure that the equipment's controls met engineering specifications and would seamlessly integrate into the yogurt plant's complete control and reporting system.
- MAVERICK provided four weeks of on-site, formalized simulation training for all operators prior to startup in order to reduce the learning curve in all process areas.

### Existing Plants and R&D Facilities

- MAVERICK completed a retrofit of the existing plant control system with obsolete PLC3 and TA terminals with a state-of-the-art PLC5-based system and Intellution IFIX with no downtime. MAVERICK served as the MAC for subsequent plant expansions involving upgrades of two HTST systems — 2000 GPH, 4000 GPH — new fermentation and storage tanks, conveyors and OEM packaging equipment.
- MAVERICK upgraded the controls on an existing HTST in Tulare, Calif., to a fully automated system with PLC5 and Intellution IFIX. MAVERICK was also responsible for subsequent projects involving new product rollouts, chill presses, fermentation tanks and flavor skids.
- MAVERICK designed, constructed, installed and commissioned a pilot plant HTST with new controls for an R&D facility in Minneapolis, Minn. The team built the system to PMO specifications and legal requirements, and held multiple pasteurization training classes.

## The MAVERICK Difference

MAVERICK Technologies applied its dairy process knowledge and yogurt product expertise in order to meet all the goals for this project. MAVERICK assisted and instructed state inspectors on legal tests of two new HTST systems. Both systems were completely tested, validated and legally sealed in one day.

### MAVERICK Technologies, LLC

265 Admiral Trost Road | P.O. Box 470 | Columbia, IL 62236 USA  
 +1.618.281.9100 | Fax +1.618.281.9191  
 www.mavtechglobal.com



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