

## A Review of Small-scale Dairy Processing Equipment (as of 12-16-19)

By  
Mark Morgan, UT Food Science  
and  
Rob Holland, Center for Profitable Agriculture

The following is a list of food processing equipment suppliers who carry various dairy processing equipment. The list has been assembled as part of a University of Tennessee Institute of Agriculture project aimed at evaluating small-scale dairy processing opportunities. The list is not considered a complete, comprehensive or exhaustive list of suppliers or equipment. In addition, equipment included in the list may or may not meet the Pasteurized Milk Ordinance (PMO) regulations of FDA. Fluid milk products and yogurt prepared for commercial sale require equipment that is 3-A certified and approved under the PMO. The list is intended for internal project use and is considered a working document with additions and edits on a continual basis. Information from the listing will be utilized as various processing system models are developed for feasibility analysis.

Equipment suppliers List – (12-16-19)							
Supplier	Bottled products (milk, buttermilk eggnog, etc.)	Yogurt	Cheese	Ice cream	Butter	Range of Equipment and Sizes	Costs
MicroDairy Designs  Microdairydesigns.net	X	X	X			Bulk tanks  Vat pasteurizers – table top to 100 gal  Recorder pumps  Filler/capper/sealer  Chiller  Cheese drain table Cheese press (small)	\$3k - \$9k  \$5k – \$20k  \$3.5k \$2k \$1.5k \$2k - \$8k  \$2.5k \$0.5k
Bob-White Systems  Bobwhitesystems.com	X		x		X	Vat pasteurizer & recorder 15 & 30 gal	\$17.5k - \$20k  \$8k

						<p>Vat chiller \$24k-\$28k</p> <p>Open top vat pasteurizer/cheese vat 50-250 gal \$90-\$150k</p> <p>HTST pasteurizer and packaging system \$8.5k</p> <p>"original" bottle filler/capper \$27.5K</p> <p>Automatic rotary bottle filler/capper \$1.5-\$4k</p> <p>pumps \$6-11.5k</p> <p>Butter churns:10-40 gal</p>	
Fogg	X					Automated bottle fillers/cappers	? \$30k +
<p>Darlington Dairy Supply Co.</p> <p>ddsco.com</p> <p>Torry Thuli (Sales Rep)</p>	X		X			<p>Self-contained Cheese making equipment – complete packages 40 – 135 gal/batch Includes everything from pasteurization to packaging.</p> <p>Complete system for milk bottling</p> <p>Cheese on Wheels complete mobile plant 135 gal/batch \$225k</p> <p>200 gal/batch \$325k</p> <p>Not recommended usually too</p>	<p>\$75k for cheese</p> <p>\$90k – for chilling and bottling milk</p>

						Used equipment - tanks	large for small producers
ANCO Equipment  Ancoequipment.com	X	x	X	x	X	Batch pasteurizers 50-2000 gal (no recorder) Wingtop good for yogurt and ice cream mix  Pasteurizers 50 – 2000 gal (with PMO accessories)  Cheese vats 100-2000 gal  Cheese vats w/accessories 100-2000 gal  Cheese press single – 10 head  Table presses 1-4 head  COP tanks 4ft-12ft Accessories add'l  Butter Churn 30-1000 gal	\$18k-\$50k  \$25-\$54k  \$17k-\$64k  \$40k-\$95k  \$3.5-\$18.5k  \$3.5-\$9k  \$12.5-\$22k \$11k  \$9.5-\$35.5K
International Machinery Exchange  www.imechange.com	X	X	X	X	X	Used equipment	
Ullmer's Dairy Equipment  www.ullmers.com	X	X	X	X	X	New and used mainly cheese, butter, & batch pasteurizers	



Programs in agriculture and natural resources, 4-H youth development, family and consumer sciences, and resource development.  
University of Tennessee Institute of Agriculture, U.S. Department of Agriculture and county governments cooperating.  
UT Extension provides equal opportunities in programs and employment.