

# Realising the true potential of UHT

There's more to UHT technology than meets the eye

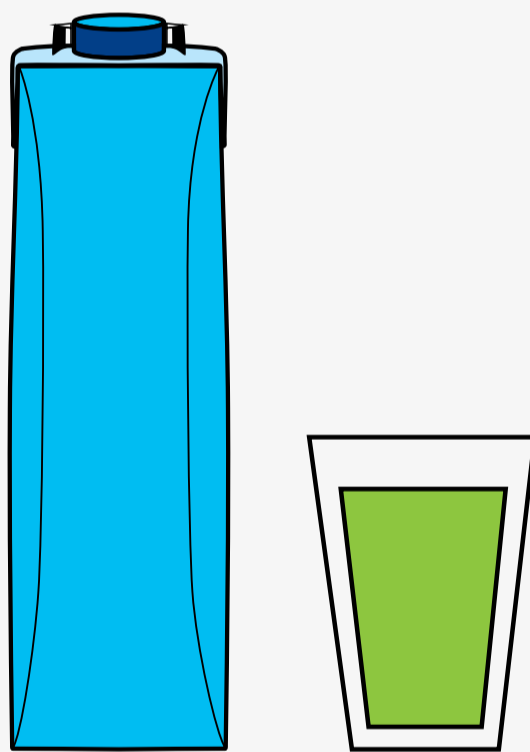
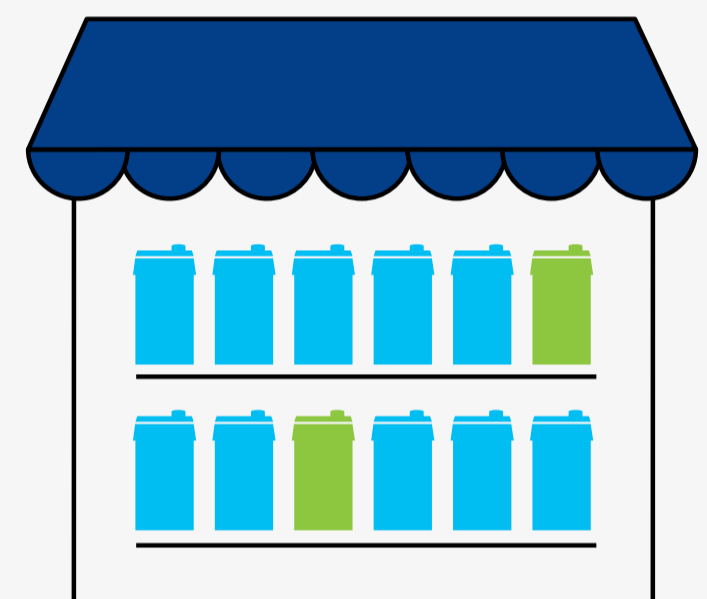
*It's sometimes assumed that, due to the processes involved in production, UHT can be complicated and costly, but with the right partner and approach, it can actually be the opposite. Of course there are challenges, but UHT products and associated aseptic technologies are cost-efficient, flexible and well-aligned with customer trends. Here are just a few advantages that can be gained over alternative production methods.*



## 1. Increase your efficiency

The heat treatment process eliminates all microorganisms, and the product is packaged aseptically, so there is no need for preservatives or a chilled distribution and storage chain. Even better, unopened packages have a shelf life of several months, making life much easier for production planners.

Batches can be produced in larger quantities as well, as the product can be stored for so much longer. This leads to more effective production planning, increased uptime, and ultimately, improved operational efficiency.



## 2. Explore new product ideas

Most people, when hearing UHT, immediately think of milk. This is understandable, as UHT milk is such a widespread, useful product, but UHT technology can be used to produce a much wider range of goods.

Tetra Pak can help you identify what products could add value for you, which could be anything from lactose-free milk to flavoured milk and protein drinks. As well as offering versatility, UHT production lines are flexible – it's possible to easily change between production of regular UHT milk and sports drinks, for example. This means that if you have a new recipe idea, it's straightforward to produce small volumes and see if consumers are interested, while continuing to run production in an efficient way.

## 3. Reduce your carbon footprint

UHT technology can help you reduce your environmental impact as chilled storage and distribution is unnecessary. This reduces energy consumption and results in a smaller carbon footprint, which is especially useful in countries where it is difficult to maintain a fully functional cold chain. Furthermore, the longer product shelf life helps reduce food waste, both in the dairy and as a result of fewer returns and claims. Modern systems and UHT units are designed to be even more energy-efficient too, which contributes nicely to your bottom line.

Tetra Pak can offer the most efficient UHT technology while ensuring that it offers the performance to meet the needs of your products and your business, while our wide range of aseptic packaging options secure product quality and safety whether the drinks are to be stored or consumed on-the-go.

