

Neilson processes 1/2 million litres of milk daily

At Neilson's new milk processing plant in Halton Hills, efficiency and quality are key words. When a plant receives over 20 tank loads of milk each day, they have to be.

"On an average day we receive around 400,000 litres," Operations Manager John Rudics says. "On a busier day we may receive over half a million litres."

A lot happens to the farmers' milk from the time it is received at the plant in the raw state until it leaves as a finished product.

When a load of milk arrives, the quality is checked before it is even unloaded. The milk is graded and acid, fat and penicillin tests are performed.

When the grader is satisfied that the milk is acceptable, it is unloaded and cooled to one degree Celsius.

"The milk that we receive today is processed tomorrow," Rudics explains.

That means that milk picked up at the farm on Monday morning and delivered to the plant that

afternoon would be processed Tuesday morning. It would be ready for shipping Tuesday afternoon.

Fluid milk accounts for between 80 and 90 per cent of the milk processed at the plant. There are several important steps in processing fluid milk.

"The product is heated, (using a heat exchanger) then it is separated, homogenized and pasteurized."

"The pasteurizer kills the bacteria and the separator removes the excess fat. The function of the homogenizer is to keep the milk fat from separating."

The separation process has to be extremely accurate since fat requirements are different for skim, two per cent and homogenized milk.

"If we are dealing in skim, we remove all the fat to two decimals. If we are running two per cent, it has to be between 1.80 and 2.20, but the average has to be two per cent. Homogenized milk must be 3.25 per cent or higher."

To pasteurize milk, it must be heated to 78 degrees Celsius and held at that temperature for 26

seconds.

"The finished product is cooled down to filling temperature which is around two degrees Celsius. It is then stored in what we call finished product tanks. From there it is transferred to the fillers as it is required. We have the basic package types: cartons and pitcher paks," he adds.

"About 50 to 60 per cent of our daily production goes into one category alone: the two per cent pitcher pak."

The plant has five machines to fill pitcher paks, each of which can package 115 litres of milk per minute. When all five machines are running simultaneously, they can package almost 600 litres every 60 seconds.

Four other machines can package milk into cartons and the plant has one machine to fill large institutional 10 or 20 litre bags.

—From Skim
Ont. Milk Marketing Book.

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Sausages, ham and bacon kings at new Al's

If Bill Walraven has his way he's going to become the sausage king of Halton.

Walraven and his brother Tony, who recently expanded Al's Meats on Trafalgar Rd. south of Stewarttown, are promoting their own lines of sausage, Black Forest hams and bacon which are enjoying a great deal of success on the market.

"We do all our own smoking," claimed Walraven, "and you have to try it to believe how good it is."

Walraven is confident that the business success he's enjoyed since taking over Al's meats in 1973 will continue and, anticipating yearly growth, they moved from a tiny 1,600 square foot shop into a modern, bright 4,500 square foot showcase last week.

The Walraven brothers employ 10 full time workers and "it's a relief not to be

walking all over each other anymore," noted Bill.

Presently Al's Meats go through 40 cattle a week to keep up with the demand and, as well as meats, Al's carries fresh vegetables, dairy products and a variety of the usual supermarket fare.

Walraven added that he'd like to carry a lot more fruit and vegetables and if he keeps his usual prices to 25 cents to \$1.00 less than the regular supermarket prices he'll be able to satisfy most of his customer's grocery needs, he said.

Al's meats is named after the former owner Al Niellspach and the shop deals strictly with Canada A1 beef, said Walraven.

Most of the meat is purchased from meat packers in Toronto and the produce come directly from Metro's food terminal.



Robin Bullerworth, left, Rita Schenk, right, and Bill Walraven, centre, display some of Al's Meats special smoked meats for the camera.

Have you been missed

Chamber directors busy compiling directory

Close on the heels of Georgetown Chamber of Commerce's successful B.I.G. (Business in Georgetown) Celebration, comes another beneficial event.

Chamber directors are hard at work compiling information for the annual Directory.

This year Margaret Vint, a Chamber director, who was coordinator for B.I.G. is in charge of advertising and she reports an excellent response from business people.

While the Halton Hills community takes in the former towns of Georgetown and Acton, each of these areas has its own Chamber of Commerce, so the directory

concentrates on information and advertising in only the Georgetown part.

The directory will be published early in the new year, and will be distributed door to door in the Georgetown urban area.

With information about municipal departments, community organizations and sports groups, and a "yellow pages" type listing of businesses, industries and professional people, it is a booklet which is kept in the home year-round.

Pictures and historical data add to the directory's value.

While Mrs. Vint has been busily con-

(Continued on Page 7)

Inside

Buyer beware—at auctions. That's advice from the Ministry of Consumer and Commercial Relations. See Page 3.

Did you know two-thirds of young people get their first job with a small firm? See Page 4.

Here's a psychic who advises business people on business decisions. See Page 6.

Stay at home and get tanned? A local business has the answer on Page 7.