## Dietrich's Dairy takes surplus milk

## By LAUREL SCHAEFFER Berks County Reporter

MUHLENBURG PARK, Pa. - "The drying process itself, takes a very short time," explained Tom Dietrich, grandson of the founder of Dietrich's Milk Products. "When the milk is brought into the plant it is pasteurized, After that it goes into an evaporator which condences it down to 45 per cent solids, removing about one-half the water content. From these evaporators it is blown into large cone shaped dryers which powders it instantly by forced hot air.

As Dietrich explained the process of how whole milk, which is only 12 per cent solids is dryed to a powder of 98 per cent, it sounded simple. This impressive family-owned operation has a maximum capacity for making 100,000 pounds of milk powder per day. The company, which used to be a small retail fluid bottler for 50 years, did not become today's powdering plant overnight.



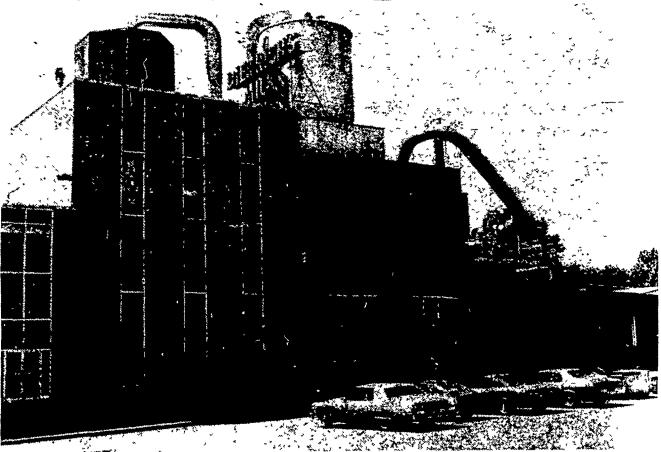
Started over 50 years ago, Dietrich's Dairy was a small local bottler. Not until after the Second World War did Dietrich's begin to dry milk, and that was only a small basis.

The large dryer presently in use was purchased 15 years ago, but, explained Dietrich "we have only come to our own in the past three or four years."

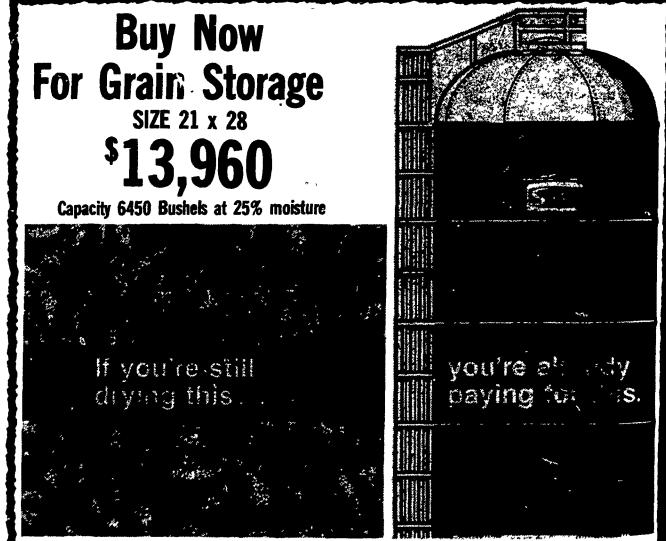
"The fluid retail business was phased out entirely in 1969," Dietrich informed Lancaster Farming. "We changed into what our market demands were, and what we felt we could do best," explained the enthusiastic assistant manager, an arbitrary title Dietrich uses to describe his position. "Titles aren't needed here since we are only a small company," he explained. Presently the plant is run by the young man's father.

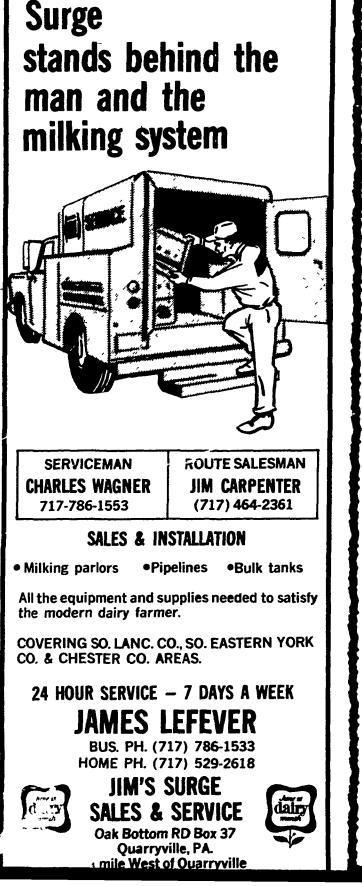
The milk used for powdering is surplus production bought from cooperatives. Because of this, the milk does not come in on a steady basis. When fluid bottlers are running their plants there is not much surplus coming into Dietrich's, but during

[Continued on Page 105]



Dietrich's Milk, Reading, provides a home for surplus milk from the Philadelphia marketing area.





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