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## With DeLaval premium milk filters, you'll see better milk quality



Maintaining the raw milk quality is essential. Milk filters are to remove sediments from the raw milk before entering the cooling tank and without lowering the quality of the milk. Non woven fabric is the best choice of material in filters. DeLaval filters are made to give the best performance during milking.

The blue colour of the premium filters provides an extra level of protection: it makes it easier to see any clots or flecks in the milk, which could indicate mastitis.

All **DeLaval milk filters** are of course food grade-certified to ensure that they are safe to use in contact with food.

Contact [XXXXXX](#) for more details

**What's behind DeLaval filter design?**



### The right consumables? Talk to an expert.

Fill in your details here and we'll arrange for a DeLaval representative to contact you.

Name

E-mail

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### Tear resistance and quality tests

Quality filters matter. So does colour, reckons farmer Hans Dekker.

### Related products



DeLaval milk filters

