



Best-practice lines for spreadable cheese



Exceptional performance

Spreadable cheese is a growing category that offers exciting opportunities globally as consumers seek out new varieties and on-the-go convenience. Increasing demand for fresh tastes and flavours, and the growing use of spreadable cheese in home cooking and for smart snacking, put high demands on your production.

Only highly flexible and lean lines can handle multiple recipes with large variations. Combining your unique know-how with our expertise in the cornerstone technologies of mixing, heating and ultra-filtration enables you to produce a wide range of appealing products – from classic cream cheese to spreadable processed varieties made from cheese blocks or powder recombination.

Our versatile lines are designed to unleash your innovation. They support you in creating the customized solutions you need to move your production forward.

All to your precise product specifications and desired capacity. From fermented to directly acidified varieties, from smooth textures to particles, from batch to continuous production, and from chilled distribution to aseptic products in ambient packages.

Growing trends

- Focus on natural, fresh spreads with attractive mouthfeel and texture
- Willingness to try new varieties, tastes and flavours
- On-the-go consumption in ambient single-serve portions
- Growing use as home cooking and beverage ingredient
- Desire for attractive packaging and presentation

Best-practice lines for spreadable cheese – unmatched quality through consistent precision

We believe that the perfect solution for you is one that matches your production needs today with the capability to expand and develop as the market grows. Working with you in close partnership, we connect our technological knowledge with your infrastructure to produce the spreadable cheeses your customers demand. We provide a combination of global and local expertise, stretching from ingredient entry at your plant to a full service offering.



Line for classic cream cheese

This line produces classic cream cheese from fresh milk. Steps include standardization of the fat-to-protein ratio and fermentation of the base. Our line handles full-fat and low-fat varieties, using cold or warm concentration. All with high versatility and food safety. The end-product is hot filled for chilled distribution.



Line for recombined cream cheese

This line produces cream cheese from recombined ingredients. It supports high-yield production and allows you to tailor-make recipes approaching the freshness and softness of classic cream cheese. Our line produces a wide product range – from fermented to directly acidified and low-fat to full-fat varieties. The end-products can be hot filled for chilled distribution or aseptically packaged for ambient shelf life.





Continuous line for spreadable cheese

This line produces spreadable processed cheese from recombined ingredients, supported by fast mixing and optimized product transfer that enables minimum product losses. This allows you to tailor-make recipes of consistent quality. Our line produces a wide product range – from fermented to directly acidified varieties. All with high versatility and food safety. The end-products can be hot filled for chilled distribution or aseptically packaged for ambient shelf life.



Batch line for spreadable processed cheese

This multifunctional, all-in-one line handles mixing, heating and cooling in a single unit. It is a highly efficient, lean option whose ultra-compact design requires limited floor space. Our line flexibly processes cheese blocks, powders and liquid ingredients and possesses heating capability of up to 140°C. All with high versatility and food safety. The end-products can be hot filled for chilled distribution.

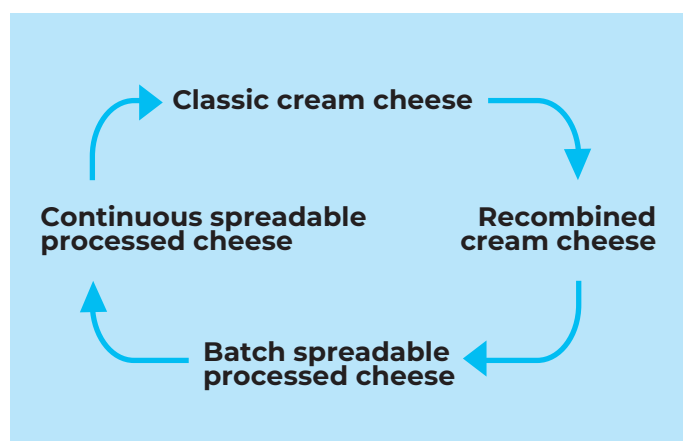


Unleash your innovation in Product Development Centres

- Ten PDCs worldwide at your service
- Highly flexible industrial pilot-plant facilities
- Cost-effective product trials and in-house tests
- Experienced food technologists and engineers
- Processing, packaging and powder handling equipment
- Global experience and application expertise
- Close collaboration, full confidentiality

Automation solutions for total control and top performance

- Maximize efficiency and enable future-proof flexibility
- Enable complete control with full traceability
- Cut human error to a minimum and streamline your entire operation



Tetra Pak® PlantMaster solutions enable even greater control

- Overview of process flowcharts
- Product routing and selections
- Advanced data logging
- Automated production reports
- Full traceability
- Easy preventive maintenance
- Process description

Customized service solutions

We provide customized service solutions to maximize your operational excellence, minimize your cost and environmental impact, and ensure the right product quality every time, throughout the lifecycle of your operation.

Exceptional performance – we guarantee it

Our competitive and validated performance guarantees on the parameters that matter to your success ensure exceptional performance throughout the lifecycle in terms of consistent product quality, uncompromised food safety, maximized product versatility and efficiency, with minimal environmental impact for long-term sustainable growth. The parameters are predefined in a contractual agreement and guarantee that we're with you all the way – we stay until it works.

We guarantee the performance we promise, with key performance indicators based on your production scenario and covering for example:

- Particle integrity
- Product losses
- Production time
- Product changeover time
- CIP cycle time
- Temperature stability
- Capacity stability

