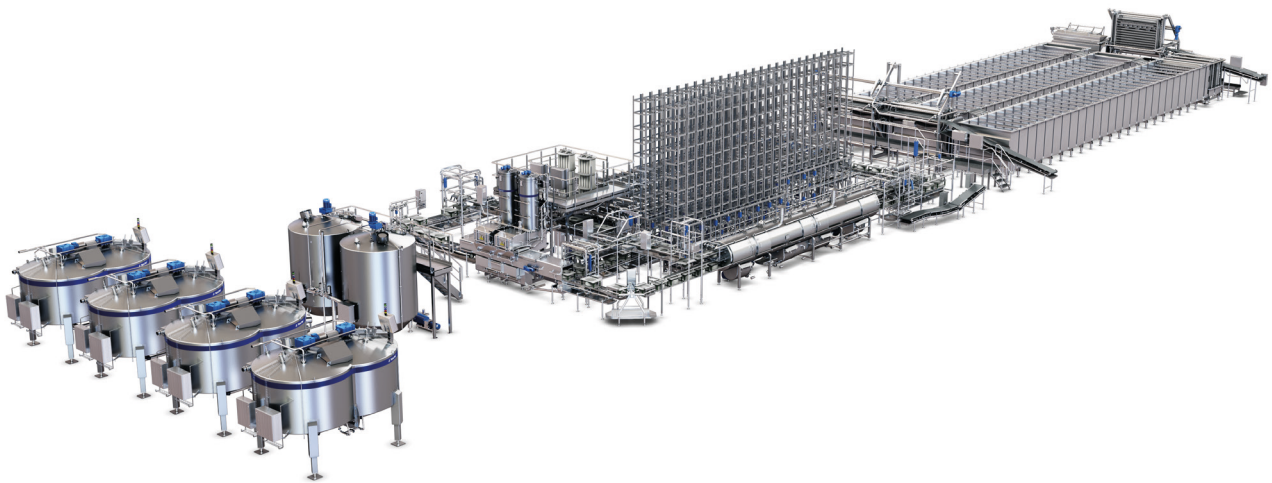




BEST-PRACTICE FLEXIBILITY LINE FOR SEMI-HARD CHEESE



APPLICATION

For production of semi-hard cheese, such as Maasdam, Edam and Gouda, Tilsiter and Emmental.

HIGHLIGHTS

- Multi-column system offers cheese format flexibility with maintained efficiency
- Return On Investment: Low losses and guaranteed product quality
- A proven solution, built upon customer-centred expertise and experience
- Enables continuous operation
- No equipment gaps – a full line from the most reliable partner on the market

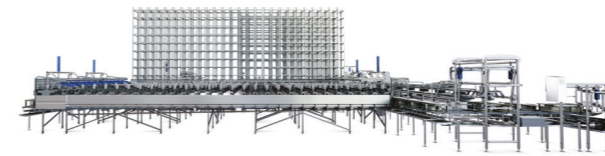
QUALITY AND PERFORMANCE, GUARANTEED

This flexible, medium capacity best-practice line is designed to cover various cheese types and formats on the same line. The Tetra Pak® Cheese Vats OO SH9 is capable of producing a wide variety of different cheese types. The Casomatic multi-column system secures line efficiency and an easy switch between cheese formats. The line is optimised for every customer's unique processes and conditions, to secure profitable and sustainable production of semi-hard cheese.

This medium capacity line for e.g. 50 tons of cheese per day typically combines the processing technologies provided by Tetra Pak® Cheese Vat OO SH9, a Tetra Pak® Casomatic MC3 system, a Tetra Pak® Mould Handling system and a Tetra Pak® Rack Brining system.

LINE OVERVIEW - Combining several processing technologies

1 Tetra Pak® Cheese Vat OO SH9 **2 Tetra Pak® Casomatic MC3 system** **3 Tetra Pak® Mould Handling system** **4 Tetra Pak® Rack Brining system**



PROCESS DESCRIPTION

1 CURD PREPARATION IN TETRA PAK® CHEESE VAT OO SH9

- High performance at different fill levels
- Predictable curd size distribution
- Long service life and resistant to mechanical and thermal stress
- Low fat and fines losses
- Gentle heating process and rapid whey suction

2 WHEY DRAINING AND FORMING IN TETRA PAK® CASOMATIC SYSTEM MC3

- Continuous whey drainage
- Portioning machine for flexible production
- Multi-column concept enables high-capacity production of small cheeses
- Flexibility – enables production of different cheese formats
- Maximum yield by minimizing weight and moisture variations
- Hygienic operation
- Improved environmental performance

3 PRESSING IN TETRA PAK® MOULD HANDLING SYSTEM

- Flexible – press cheeses of different shapes and sizes on the same equipment
- Hygienic design and fully automated production process
- Consistent product quality
- Full control of pressing process thanks to individual pneumatic cylinders
- CIP cleanable presses and short cleaning cycles enable maximum uptime
- Easy to operate – operator-friendly user interface

4 BRINING IN TETRA PAK® RACK BRINING SYSTEM

- Controlled brining process ensures consistent product quality
- Customizable to suit a variety of plant layouts and production needs
- Full batch separation and traceability
- Limited brining time variations
- Consistent and accurate salt uptake and brining times
- Gentle curd block treatment
- Optimal cleanability

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® SERVICES

We provide customized service solutions maximize your operational excellence, minimize your cost and environmental impact, and ensure the right product quality every time, throughout the lifecycle of your operation a complete range of services including:

- Automation services
- Environmental services
- Improvement services
- Installation services
- Maintenance services
- Parts and logistics services
- Quality management services
- Remote services
- Training services
- Cheese Technologist
- Services

GUARANTEED PERFORMANCE ON PARAMETERS THAT MATTER

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

- Product losses
- Product quality
- Production time
- Capacity

