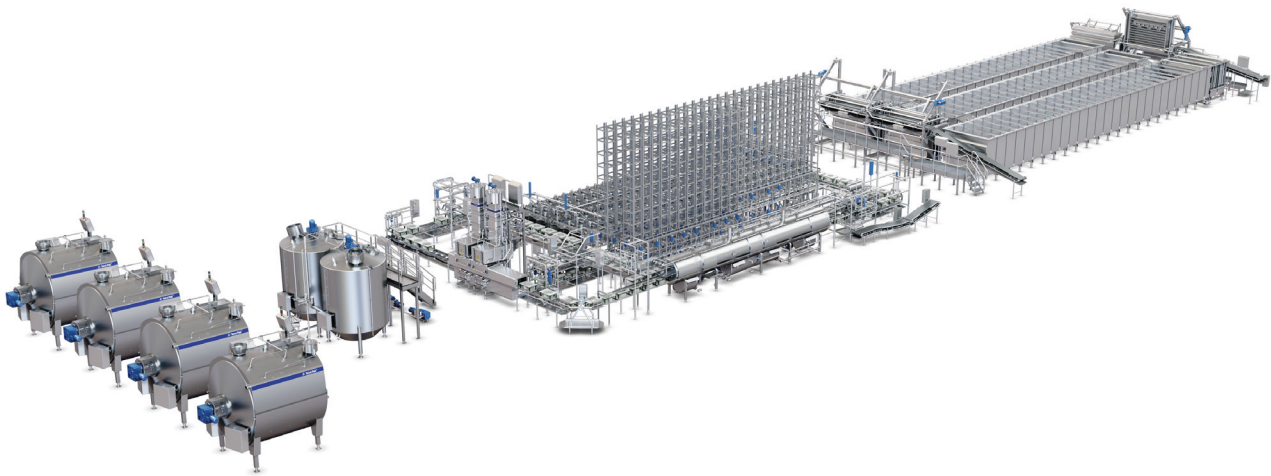




# BEST-PRACTICE EFFICIENCY LINE FOR SEMI-HARD CHEESE – MEDIUM CAPACITY



## APPLICATION

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

## HIGHLIGHTS

- Return On Investment: Low losses, hygienic design for long production runs and guaranteed product quality
- A proven solution, built upon customer-centred expertise and experience
- Enables continuous operation and long uptimes
- No equipment gaps – a full line from the most reliable partner on the market
- Fast start-up and optimised for all customer's requirements

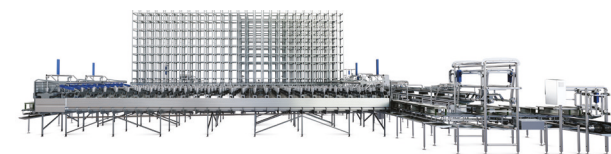
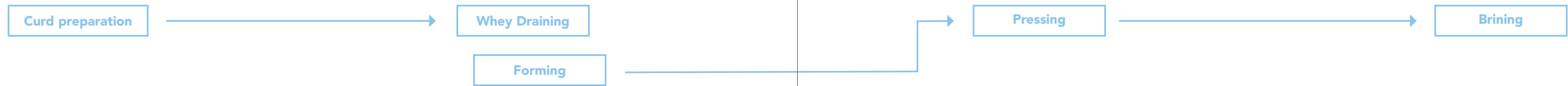
## QUALITY AND PERFORMANCE, GUARANTEED

This best-practice line is designed for medium capacity. The line is optimised for every customer's unique processes and conditions, to secure profitable and sustainable production of semi-hard cheese.

The medium capacity line for e.g. 50 tons of Euroblock cheese per day typically combines the processing technologies provided by Tetra Pak® Cheese Vat OST SH5, a Tetra Pak® Casomatic SC7 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 OST SH5      2 Tetra Pak® Casomatic SC7 system      3 Tetra Pak® Mould Handling system      4 Tetra Pak® Rack Brining system**



**PROCESS DESCRIPTION**

- 1 CURD PREPARATION IN TETRA PAK® CHEESE VAT OST SH5**
- Efficient, accurate and reliable
  - Low fat and fines losses
  - Patented knife design for precise and repeatable cutting
  - Effective and hygienic whey suction
  - Quick and safe maintenance thanks to easy access to seals
- 2 WHEY DRAINING AND FORMING IN TETRA PAK® CASOMATIC SYSTEM SC7**
- Continuous whey drainage and excellent whey quality
  - Gentle cheese treatment
  - Self-cleaning functionality and short cleaning cycles
  - Maximum yield through process that eliminates weight and moisture variations
  - Hygienic operation
  - Reliable and long production runs

- 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

