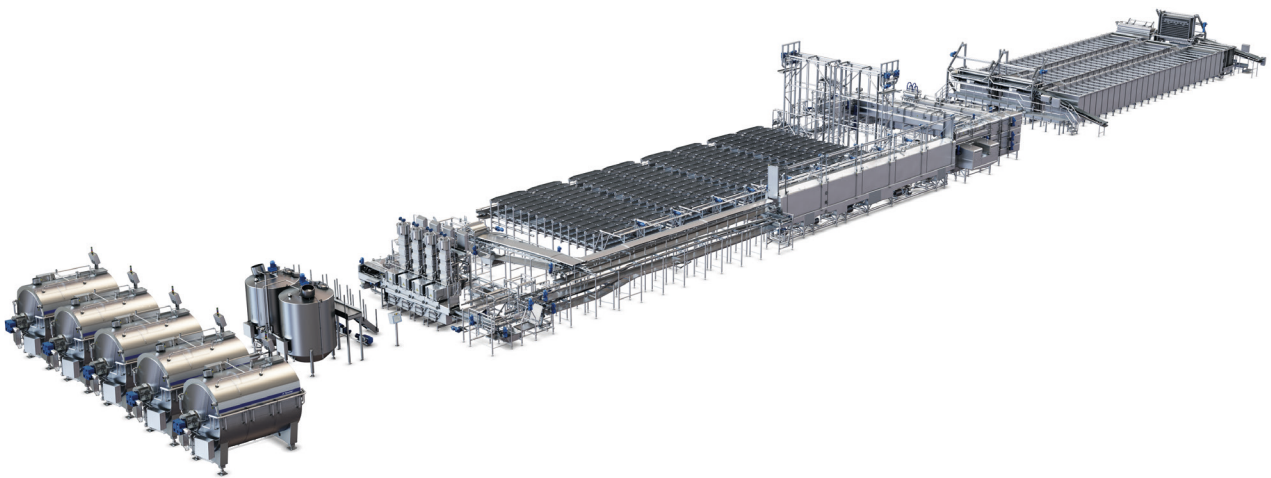




BEST-PRACTICE EFFICIENCY LINE FOR SEMI-HARD CHEESE – HIGH CAPACITY



APPLICATION

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

HIGHLIGHTS

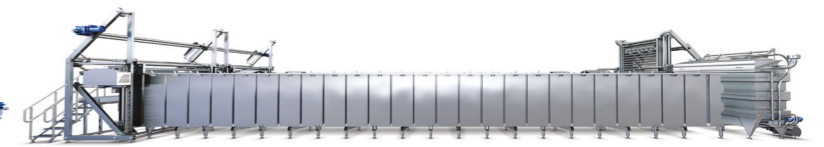
- All whey can be used for high-end purposes thanks to the energy- and water-saving Tetra Pak Whey Tray system
- Return On Investment: Low losses, hygienic design for long production runs and guaranteed product quality
- A proven solution, built upon customer-centred expertise and experience
- Enables continuous operation and long uptimes
- No equipment gaps – a full line from the most reliable partner on the market

QUALITY AND PERFORMANCE, GUARANTEED

This high capacity best-practice line is focused on efficient production of high quality whey and cheese. The line is optimised for every customer's unique processes and conditions, to secure profitable and sustainable production of semi-hard cheese.

The high capacity line for e.g. 100 tons of Euroblock cheese per day typically combines the processing technologies provided by Tetra Pak® Cheese Vat OST SH6, a Tetra Pak® Casomatic SC7 system, a Tetra Pak® Whey Tray system and a Tetra Pak® Rack Brining system.

LINE OVERVIEW - Combining several processing technologies



PROCESS DESCRIPTION

1 CURD PREPARATION IN TETRA PAK® CHEESE VAT OST SH6

- Best-in-class regarding efficiency, accuracy and reliability
- Even curd size distribution
- Low fat and fines losses
- Patented knife design for hygienic, precise and repeatable cutting
- Gentle and controlled heating process
- 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 curd treatment
- Self-cleaning functionality and shorter cleaning cycles
- Maximum yield thanks to process that eliminates weight and moisture variations
- Hygienic operation
- Reliable and long production runs

3 PRESSING IN TETRA PAK® WHEY TRAY SYSTEM

- Increased recovery of high quality whey
- Dry floor concept and hygienic design minimizing cleaning needs
- Reduced operational costs and environmental-friendly:
 - less water usage
 - less cleaning agents due to very limited CIP needs
 - reduced energy consumption
- Open and accessible final pressing for easy maintenance

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

