



# BEST-PRACTICE LINE FOR FORMED TVAROG CHEESE



## APPLICATION

For production of formed Tvarog – a fresh and healthy cheese with a natural taste.

## HIGHLIGHTS

- Repeatable product quality and accurate portion weight guaranteed
- A proven, in-house solution built upon the expertise of a complete processing partner
- Return On Investment – substantial savings compared to a traditional Tvarog cheese line thanks to:
  - exact weight portioning
  - less utility consumption
  - small footprint
- Small footprint and less need for manual operation
- No bio-load since all whey is captured
- Closed and controlled process provides best-in-class hygiene

## THE TVAROG CHEESE YOU WANT, EVERY TIME

The best-practice line for formed Tvarog cheese ensures a consistent and repeatable product quality. Built upon our responsive expertise, the line is always tailored to and optimised for every customer's specific requirements. It is a cost-efficient, sustainable and small footprint solution – Return On Investment is guaranteed.

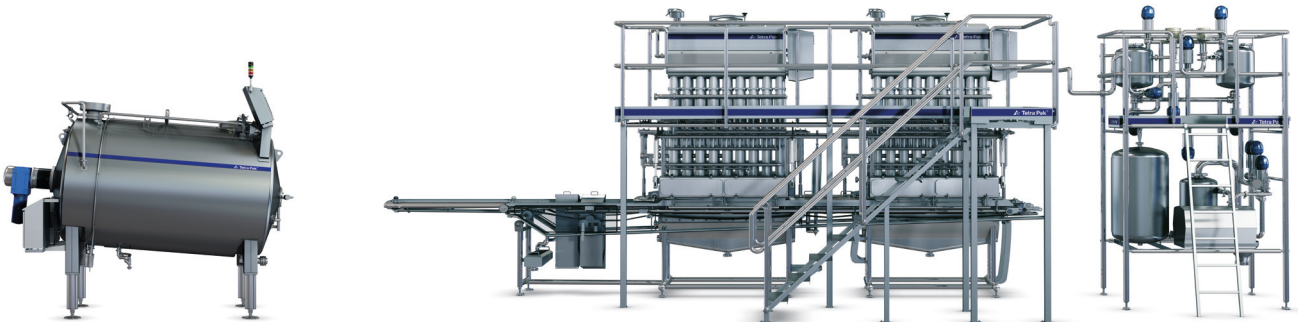
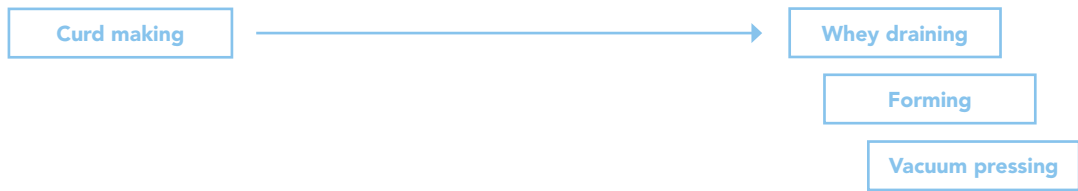
The best-practice line covers a wide range of capacities – from 72 000 to 144 000 litres of milk per day.

The line typically combines the processing technologies provided by Tetra Pak® Fresh Cheese Vat Paddles and Tetra Pak® Cheese Former.

## LINE OVERVIEW - Combining several processing technologies

### 1 Tetra Pak® Fresh Cheese Vat Paddles

### 2 Tetra Pak® Cheese Former



## PROCESS DESCRIPTION

### 1 CURD MAKING IN TETRA PAK® FRESH CHEESE VAT PADDLES

- Dedicated agitator design and agitation algorithms secure gentle curd treatment
- Precise temperature control – exact moisture content in final product
- High yield guaranteed
- Convenient and safe operation
- High hygiene level and enhanced food safety as extruded connections protect against thermal cracks

### 2 WHEY DRAINING AND FORMING IN TETRA PAK® CHEESE FORMER

- Moulds replaced by innovative vacuum cheese-forming
- Cost-efficiency thanks to superb weight accuracy
- Multi-format solution – shape the cheese as you want it
- Maximum hygiene and food safety
- Small footprint – three times smaller than traditional equipment
- Excellent performance and minimised operational costs

## 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

## 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:

- High yield
- Product quality
- Production time
- Capacity