



# CASE: Cono Kaasmakers

Middenbeemster, The Netherlands



## ► Project details

Cono Kaasmakers in Middenbeemster decided to invest in a whey treatment plant.

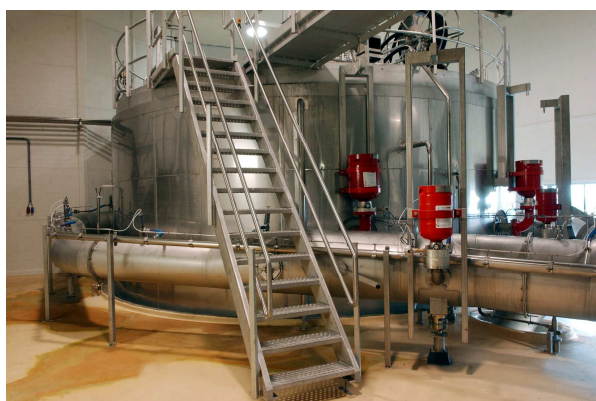
Cono Kaasmakers is supplier of highest quality cheese in the top end of the market, and needed a system to process the whey into whey powder.

Alternatively the plant can fabricate skim milk powder.

The dryer is designed according the ATEX regulations, is fully CIP-able and is totally automated.

Together with the client's ideas, Tetra Pak made a detailed design and offer of the plant, which resulted in a contract award.

The turnkey plant has been built in a 12-month window.



# CASE: facts

Cono Kaasmakers, Middenbeemster - The Netherlands



## ► Scope of supply

### Technology

- Tetra Magna Evaporator MVR + TVR with DSI pre heating
- Tetra Magna Dryer Wide Body with external well mix and cooling shaking bed
- Atomisation takes place by a rotary atomiser

### Capacity

- 2,5 ton whey powder per hour

### Products

- Crystallised whey powder
- Skim milk powder


## ► Additional details

For more information please contact your local Tetra Pak representative.



 **Tetra Pak**

For further information, please contact your local Tetra Pak company or send an e-mail to [info.processing@tetrapak.com](mailto:info.processing@tetrapak.com).

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