



CASE:

Superior performance
in Gerkesklooster,
The Netherlands

First-rate production of first-choice cheese with Tetra Tebel Casomatic SC 7



► The Challenge

FrieslandCampina, one of the world's foremost cheese producers, produces more than 70% of all cheese in The Netherlands at 12 sites. In their Gerkesklooster plant where they produce mainly Gouda type of cheese, they wanted to increase line efficiency and capacity by replacing their 15 year old Tetra Tebel Casomatic MC system.

FrieslandCampina also foresaw a need for further improved cheese and whey quality to meet the increasing demands for these products, and regulations around the environmental area increased their ambition to keep a close watch on all utility and waste parameters.

► The Solution

Focusing on quality and efficiency, FrieslandCampina joined Tetra Pak in a collaboration to validate the performance of the new Tetra Tebel Casomatic SC 7 module. The pilot module was installed at the Gerkesklooster site where personnel from FrieslandCampina and Tetra Pak worked closely together to improve and fine-tune the equipment for maximum performance.

After intensive preparation and testing the performance was validated. Based on this performance, FrieslandCampina decided to invest in the new Tetra Tebel Casomatic SC 7.

► The Result

The pilot module has been replaced by a commercial four column Tetra Tebel Casomatic SC 7. "We joined the pilot project to evaluate the promising performance of the new module," said FrieslandCampina Plant Manager Tjalling Osinga. "We found that this new version would enable us to make superior quality whey and cheese with better accuracy when it comes to product properties like moisture content and weight. We can now produce more efficiently than ever before – without compromising on food safety."

The improved efficiency of Tetra Tebel Casomatic SC 7 compared to existing equipment resulted in less downtime, short payback time and lower operational costs, as well as higher cheese and whey quality.

"Initially, we had some concerns about the installation time; we could only shut down for a short time due to continuously incoming raw material - but these worries we never saw in reality," Tjalling Osinga explained. "When we put the machine in place it worked immediately! Our joint efforts during preparation and planning paid off."

The jointly targeted performance criteria on microbiology, moisture and weight accuracy are even surpassed at the Gerkesklooster plant, and product waste is reduced by around 95 percent.

"If we were to invest in new equipment again we would certainly buy a Tetra Tebel Casomatic SC 7," Tjalling Osinga concluded.

CASE:facts

FrieslandCampina, Gerkesklooster, The Netherlands



COMPANY

FrieslandCampina

SITE

Gerkesklooster in the north of The Netherlands

PROCESS

Fully automated cheese production

PRODUCT MIX

High quality Semi-hard cheese of Gouda type, Euroblock size

PRODUCTION CYCLE

24 working hours/day 7 days/week

PROJECT TIME FRAME

Pilot project start end 2008

Commercial production of cheese December 2009

Fine tuning/optimisation finalised January 2010

Investment level

2 MEUR


KEY EQUIPMENT

- Complete Tetra Tebel Casomatic SC 7 module, 4 columns

KEY PERFORMANCE CRITERIA

- Production efficiency, more than 40% downtime reduction
- Cheese and whey quality
- Improved weight accuracy (30%) and moisture accuracy (10%)
- Microbiology parameters of coliform counts below 10 cfe/gram after 22,5 hours of production



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