

BEST-PRACTICE LINES FOR SPREADABLE CHEESE

Unleash your innovation in spreadable cheese



Spreadable cheese is a growing category that offers exciting opportunities globally as consumers seek out new varieties and on-the-go convenience. Increasing demand for fresh tastes and flavours, and the growing use of spreadable cheese in home cooking and for smart snacking, put high demands on your production. Only highly flexible and lean lines can handle multiple recipes with large variations. Combining your unique know-how with our expertise in the cornerstone technologies of mixing, heating and ultra-filtration enables you to produce a wide range of appealing products – from classic cream cheese to spreadable processed varieties made from cheese blocks or powder recombination.

Our versatile lines are designed to unleash your innovation. They support you in creating the customized solutions you need to move your production forward. All to your precise product specifications and desired capacity. From fermented to directly acidified varieties, from smooth textures to particles, from batch to continuous production, and from chilled distribution to aseptic products in ambient packages.

CONSUMER TRENDS IN SPREADABLE CHEESE

- Focus on natural, fresh spreads with attractive mouthfeel and texture
- Willingness to try new varieties, tastes and flavours
- On-the-go consumption in ambient single-serve portions
- Growing use as home cooking and beverage ingredient
- Desire for attractive packaging and presentation

BEST-PRACTICE LINES FOR SPREADABLE CHEESE

– UNMATCHED QUALITY THROUGH CONSISTENT PRECISION

We believe that the perfect solution for you is one that matches your production needs today with the capability to expand and develop as the market grows. Working with you in close partnership, we connect our technological knowledge with your infrastructure to produce the spreadable cheeses your customers demand. We provide a combination of global and local expertise, stretching from ingredient entry at your plant to a full service offering.



BEST-PRACTICE LINE FOR CLASSIC CREAM CHEESE

This line produces classic cream cheese from fresh milk. Steps include standardization of the fat-to-protein ratio and fermentation of the base. Our line handles full-fat and low-fat varieties, using cold or warm concentration. All with high versatility and food safety. The end-product is hot filled for chilled distribution.



BEST-PRACTICE LINE FOR RECOMBINED CREAM CHEESE

This line produces cream cheese from recombined ingredients. It supports high-yield production and allows you tailor-make recipes approaching the freshness and softness of classic cream cheese. Our line produces a wide product range – from fermented to directly acidified and low-fat to full-fat varieties. The end-products can be hot filled for chilled distribution or aseptically packaged for ambient shelf life.



BEST-PRACTICE CONTINUOUS LINE FOR SPREADABLE PROCESSED CHEESE

This line produces spreadable processed cheese from recombined ingredients, supported by fast mixing and optimized product transfer that enables minimum product losses. This allows you to tailor-make recipes of consistent quality. Our line produces a wide product range – from fermented to directly acidified varieties. All with high versatility and food safety. The end-products can be hot filled for chilled distribution or aseptically packaged for ambient shelf life.



BEST-PRACTICE BATCH LINE FOR SPREADABLE PROCESSED CHEESE

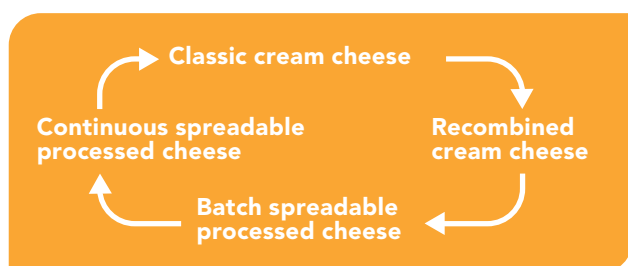
This multifunctional, all-in-one line handles mixing, heating and cooling in a single unit. It is a highly efficient, lean option whose ultra-compact design requires limited floor space. Our line flexibly processes cheese blocks, powders and liquid ingredients and possesses heating capability of up to 140°C. All with high versatility and food safety. The end-products can be hot filled for chilled distribution.



UNLEASH YOUR INNOVATION IN PRODUCT DEVELOPMENT CENTRES

- Product Development Centres at your service
- Develop and test your recipes in a scalable environment
- Flexible industrial pilot-plant facilities
- Food technologists and engineers with expertise in spreadable cheese
- Processing, packaging and powder handling equipment
- Global experience and application expertise
- Close collaboration, full confidentiality

FULL FLEXIBILITY COVERING ALL BEST-PRACTICE LINES FOR SPREADABLE CHEESE PRODUCTION OPTIONS



AUTOMATION SOLUTIONS FOR TOTAL CONTROL AND TOP PERFORMANCE

- Maximize efficiency and enable future-proof flexibility
- Provide complete control with full traceability
- Recipe management for automated repeatability in production

TETRA PAK® PLANTMASTER SOLUTIONS ENABLE EVEN GREATER CONTROL

- Overview of process flowcharts
- Product routing and selections
- Advanced data control
- Full end-to-end process overview
- Full traceability
- Easy preventive maintenance
- Process description

CUSTOMIZED SERVICE SOLUTIONS

We provide customized service solutions to maximize your operational excellence, minimize your cost and environmental impact, and ensure the right product quality every time, throughout the lifecycle of your operation.

EXCEPTIONAL PERFORMANCE – WE GUARANTEE IT

Our competitive and validated performance guarantees are based on the parameters that matter to your success. They ensure exceptional performance throughout the lifecycle regarding consistent product quality, uncompromising food safety and maximum product versatility and efficiency – with minimal environmental impact and long-term sustainable growth.

The parameters are predefined in a contractual agreement and guarantee that we're with you all the way – we stay until it works. We guarantee the performance we promise, with key performance indicators based on your production space and covering for example:

- Particle integrity
- Product losses
- Production time
- Product changeover time
- CIP cycle time
- Temperature stability
- Capacity stability