BrineClear™

Cheese brine clarifier

Cheese brine clarification

Good quality brine is essential to cheese flavour, taste, rind, and appearance of the cheese. Poor brine, however, is a significant threat to the cheese quality and can lead to spoilage of the cheese and economic loss.

Over time, microorganisms such as bacteria, spores, yeast, and mould will build up in the brine and be transferred to the cheese during the salting process. Eventually, heavily contaminated brine can lead to surface contamination of the cheese and degrade the cheese quality.

Our unique filtration process, the BrineClear™, physically removes undesired microorganisms, leaving clear brine. No additives are used, and the brine temperature and pH remain unchanged during the entire process. The content of whey proteins, soluble salts (e.g. NaCl and calcium), and the chemical balance of the brine is unaffected.

Highlights

- Reduced environmental load as a result of low energy and detergent consumption
- Highly efficient removal of undesired microorganisms
- Natural brine balance is maintained
- Plug-and-produce setup
- Safe, highly automated operation with data logging
- Embedded software
- User-friendly colour touch screen
- Low membrane replacement costs
- Considerable savings through re-use of brine

Clean brine with a green mind

As an environmentally responsible company, we have developed a new generation of BrineClear™ with extreme focus on green thinking. Our aim has been to apply environmentally friendly engineering solutions and utilize components with lower energy consumption and lower water consumption.

The BrineClear™ is easily connected to the existing brining system, usually as a "kidney function". It is, however, also possible to install the unit for continuous or batch operation, where the filtered brine is conveyed to a separate tank or bath.

Raw brine
Raw brine from the brine bath

Clear brine
Purified brine leaving the BrineClear™

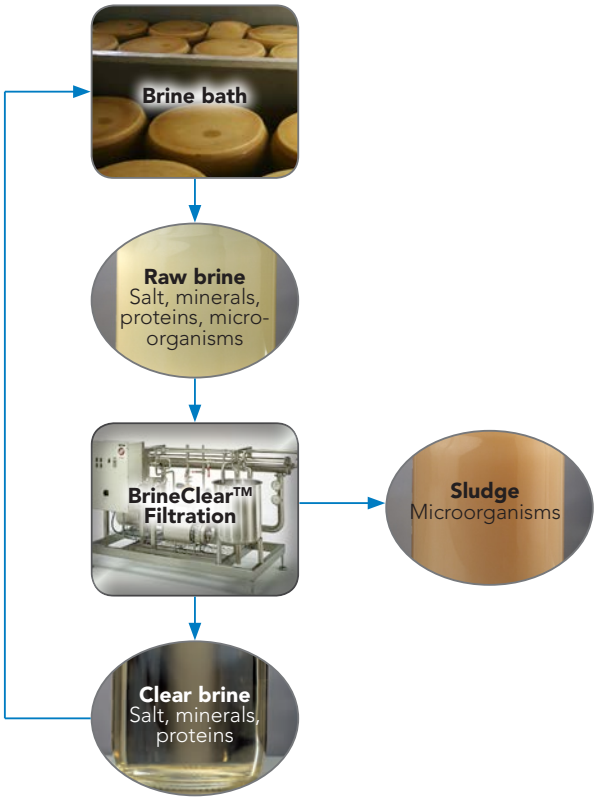
Sludge
Sludge containing the microorganisms

Embedded software

The unit is equipped with embedded software, dedicated to the specific function of the Brine-Clear™. Embedded software provides excellent reliability and performance, ensuring safe and unattended operation during production. A production cycle is normally 22 to 46 hours followed by 2 hours of CIP.

Sizes

The BrineClear™ is available in 3 standard sizes, corresponding to brine bath volumes of approximately 250, 500, or 1,000 m^3. Larger plants are available on demand.



Tetra Pak Filtration Solutions
www.tetrapakfiltration.com, filtration.info@tetrapak.com

Bergsøesvej 17
8600 Silkeborg
Denmark
Phone: +45 8720 0840

12255 Ensign Ave North
Champlin, Minnesota 55316
U.S.A.
Phone: +1 763 421-2721

www.tetrapak.com

Tetra Pak®