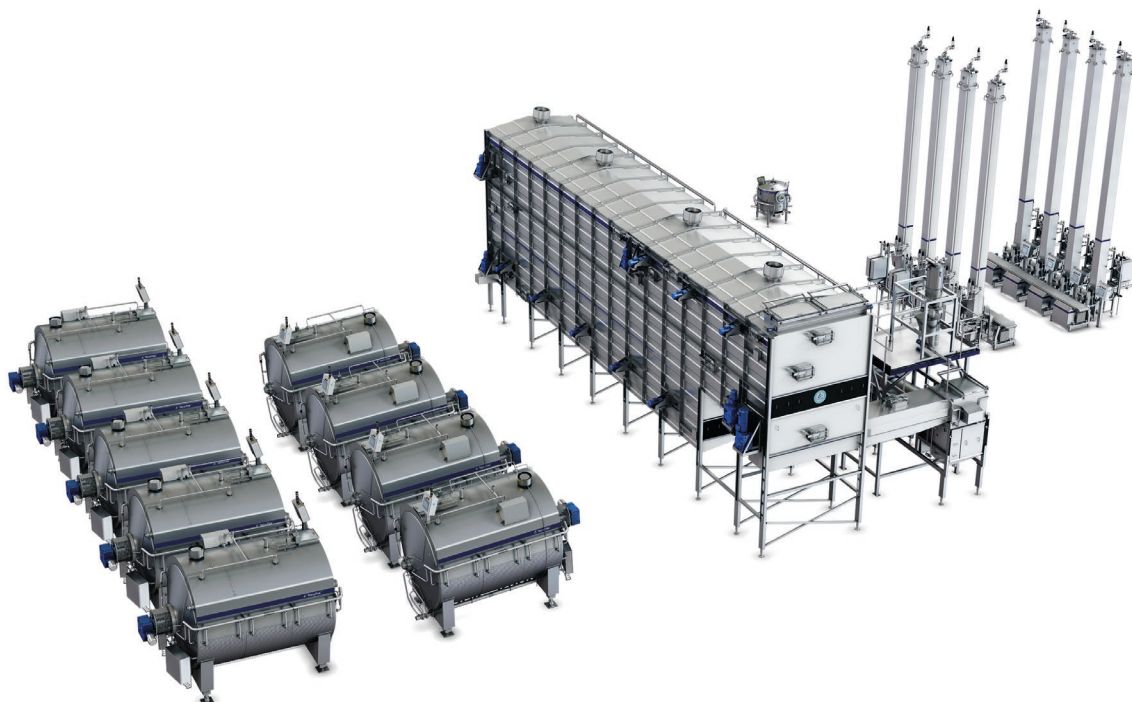




BEST-PRACTICE LINE FOR CHEDDAR



APPLICATION

For production of all types of Cheddar.

HIGHLIGHTS

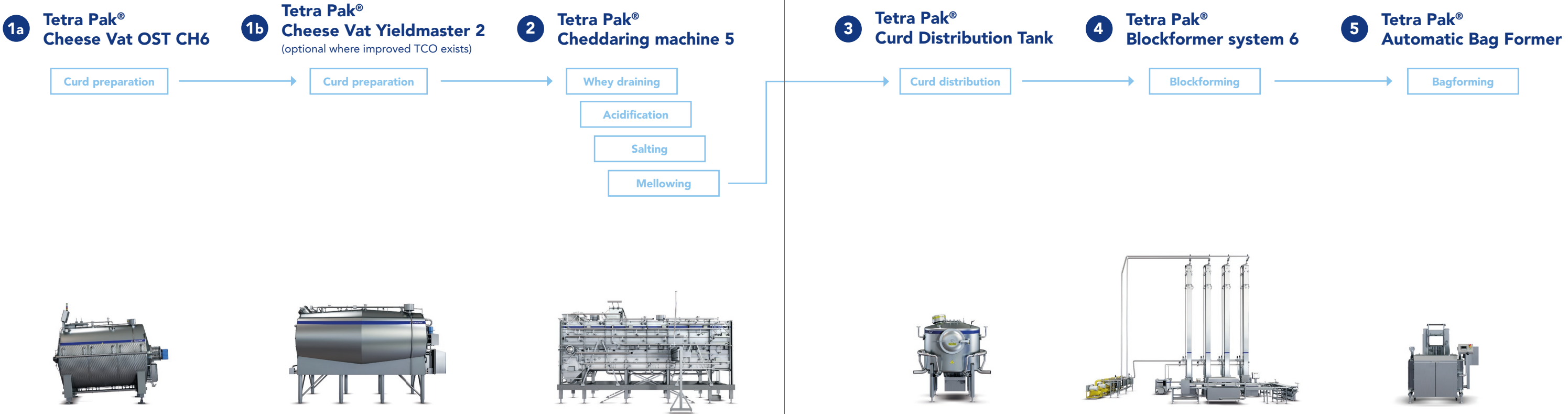
- A proven solution that adds value by optimising the entire process for your cheese
- Superior quality and service from a worldwide organisation of experts
- Efficiency through innovation – unique and digital solutions
- Sustainability in focus – increased yield with reduced consumption of labour, water and chemicals
- Performance guarantees

OPTIMISED TO ADD VALUE

This best-practice line can be designed for medium to large capacity (5–10 metric tons of cheese per hour). It adds guaranteed value to the customer's business by combining proven equipment, renowned expertise and cutting edge technology. Furthermore, the solution is always tailored to and optimised for every customer's unique processes and environment.

The best-practice line for Cheddar combines the processing technologies provided by Tetra Pak® Cheese Vat OST CH6, Tetra Pak® Cheese Vat Yieldmaster 2 (optional where improved TCO exists), a Tetra Pak® Cheddaring machine 5 and Tetra Pak® Blockformer system 6, including a Tetra Pak® Curd Distribution Tank and Tetra Pak® Automatic Bag Former.

LINE OVERVIEW - Combining several processing technologies



PROCESS DESCRIPTION

- 1a** CURD PREPARATION IN TETRA PAK® CHEESE VAT OST CH6
- Precise and repeatable cutting ensures an even curd size distribution
 - Low fat and fines losses
 - Robust and reliable with external bearing and full welded knives
 - Hygienic design
 - Controlled hot water heating via water jacket
 - Quick and efficient emptying
 - Easy-to-operate control system

- 1b** CURD PREPARATION IN TETRA PAK® CHEESE VAT YIELDMASTER 2 (LARGE CAPACITY LINES)
- Higher yield than any other vat on the market
 - Counter-rotating agitators for optimal mixing and curd creation
 - Increased hot water heating area for gentle and accurate cooking
 - Efficient emptying designed for fastest possible rinse out
 - Largest capacity: 37,400 litres of milk
 - Efficient agitation with minimal rpm speeds
 - Designed for minimal maintenance and long service life, using decades of engineering experience

- 2** WHEY DRAINING, ACIDIFICATION, SALTING AND MELLOWING IN TETRA PAK® CHEDDARING MACHINE 5
- Designed to give consistent cheese characteristics
 - High yield with minimal product losses
 - Enhanced hygiene thanks to a closed environment and strategically engineered cleaning devices
 - Efficient whey drainage system
 - Unique whey sump design for complete sweet and salt whey separation
 - Accurate salting system
 - Heavy duty and maintenance-friendly construction

- 3** CURD DISTRIBUTION IN TETRA PAK® CURD DISTRIBUTION TANK
- Uniform curd distribution to every blockformer secures a consistent product quality
 - Small footprint thanks to unique Q-seal, which is placed directly beneath the tank
 - Economical operation – filling sequence activated when there is sufficient curd in the tank

- 4** BLOCKFORMING IN TETRA PAK® BLOCKFORMER SYSTEM 6
- Creates cheese blocks of uniform size and weight
 - Designed for food safety, with folded stainless steel base unit

- Built-in interceptor reduces product losses and maintenance needs
- Easy to clean
- TwinVac reduces cycle time by allowing curd loading during vacuum compaction cycles

- 5** BAGFORMING IN TETRA PAK® AUTOMATIC BAG FORMER
- Makes bags from a roll of plastic film to reduce cost
 - Each roll of plastic gives approximately 8 hours of continuous production to reduce costly material loading steps
 - Automated solution that requires less operator monitoring and reduces risk for failures
 - Highly reliable bags with optional, proven double-seal

- AUTOMATION SOLUTIONS FOR TOTAL CONTROL AND TOP PERFORMANCE**
- Maximize efficiency and enable future flexibility
 - Cut human error to a minimum and streamline your entire operation

TETRA PAK® SERVICES

Our customized service solutions maximize your operational excellence, minimize your cost and environmental

- impact, and ensure the right product quality every time – all throughout the lifecycle of your operation.
- Automation services
 - Environmental services
 - Improvement services
 - Installation services
 - Maintenance services
 - Parts and logistics services
 - Quality management services
 - Remote services
 - Training services
 - Cheese Technologist services

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. Examples of what our performance guarantees cover:

- Product losses
- Product quality
- Production time
- Capacity

