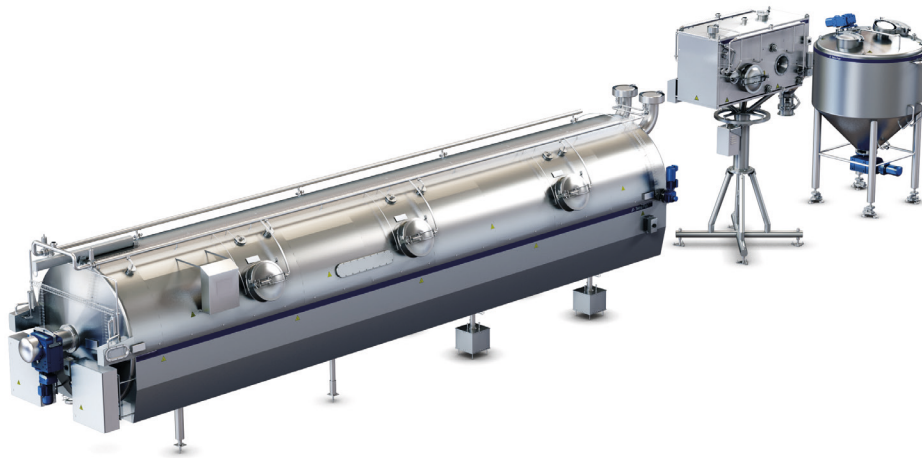


# Best-practice line for Cottage cheese - low capacity



## APPLICATION

For production of Cottage cheese – a fresh, low-fat and protein-rich cheese.

## HIGHLIGHTS

- Stable product quality ensured through a fully controlled process
- A proven solution built upon state-of-the-art equipment and the expertise of market leaders
- Optimal hygienic conditions enable longer shelf life
- A modular solution – start small, expand later
- Flexibility and versatility for a wide range of capacities and production scenarios
- Gentle curd treatment ensures an appetizing product appearance in package

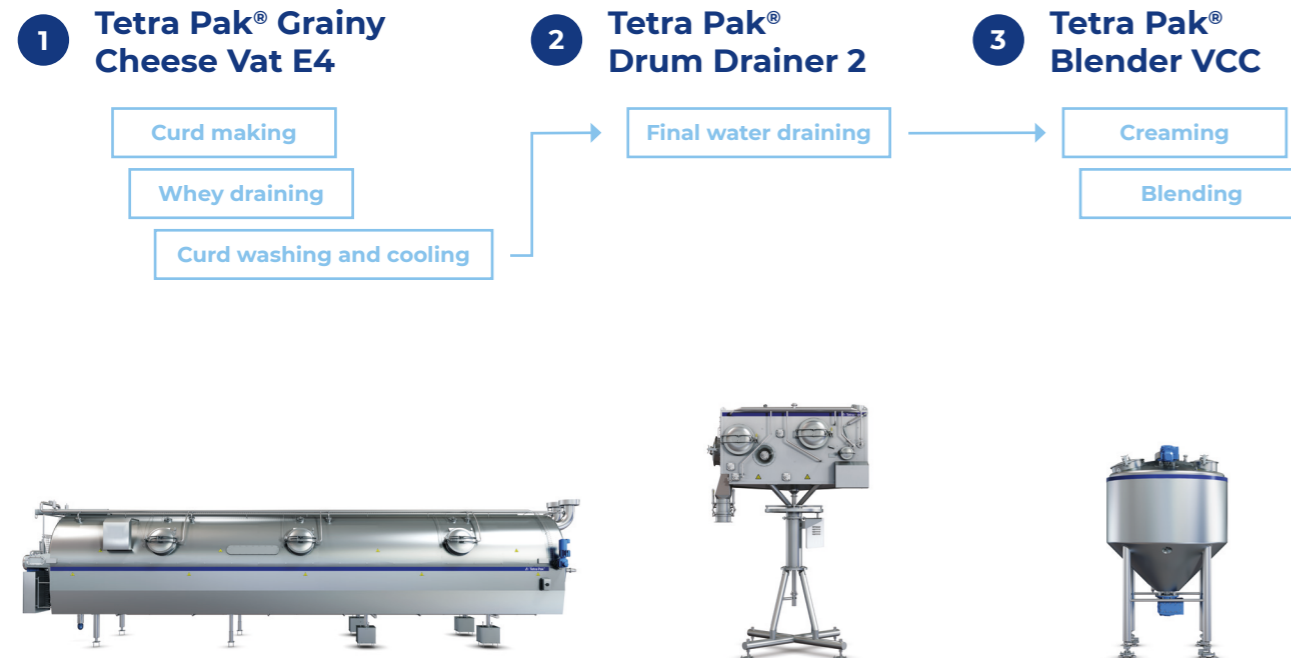
## QUALITY AND VERSATILITY BASED ON EXPERTISE

The best-practice lines for Cottage cheese guarantee repeatable and stable product quality through full process control. The combination of proven, in-house equipment, our market-leading expertise and a no compromise approach to hygiene enable long product shelf life. The lines are also flexible and can be adapted to any cottage cheese recipe.

This best-practice line covers a wide range of capacities – from 13 000 to 38 000 litres of milk per day.

The line typically combines the processing technologies provided by Tetra Pak® Grainy Cheese Vat E4, Tetra Pak® Drum Drainer 2 and Tetra Pak® Blender VCC.

## LINE OVERVIEW – Combining several processing technologies:



### PROCESS DESCRIPTION

- 1** CURD MAKING AND WHEY DRAINING IN TETRA PAK® GRAINY CHEESE VAT E4
- Homogenous curd due to precise cutting provides perfect end-product
  - High yield and reduced losses thanks to gentle stirring
  - Easy operation
  - Low maintenance costs
  - Flexibility – allows for production of different cheese types by varying process parameters
  - Enhanced food safety through protection against thermal cracks

- 2** FINAL WATER DRAINING IN TETRA PAK® DRUM DRAINER 2
- Optimised draining thanks to three stages of draining
  - Flexible solution for a wide variety of downstream equipment
  - Efficient draining effect with automatic pressing adjustment of belt against the drum
  - High yield thanks to gentle curd treatment, and as an elastic woven belt is applied even the smallest curd particles are retained

- 3** CREAMING AND BLENDING IN TETRA PAK® BLENDER VCC
- Particle integrity and consistent curd/dressing ratio
  - Easy operation
  - Batch size flexibility – down to 25% of full capacity without quality losses
  - Optimised product losses in the blender – down to 2 kg.
  - Stable, low temperature for optimal product quality and safety

### AUTOMATION SOLUTIONS FOR TOTAL CONTROL AND TOP PERFORMANCE

- Maximize efficiency and enable future-proof flexibility
- Enable complete control with full traceability
- Cut human error to a minimum and streamline your entire operation

### TETRA PAK® SERVICES

We provide customized service solutions maximize your operational excellence, minimize your cost and environmental impact, and ensure the right product quality every time, throughout the lifecycle of your operation a complete range of services including:

- Automation services
- Production 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, covering for example:

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

