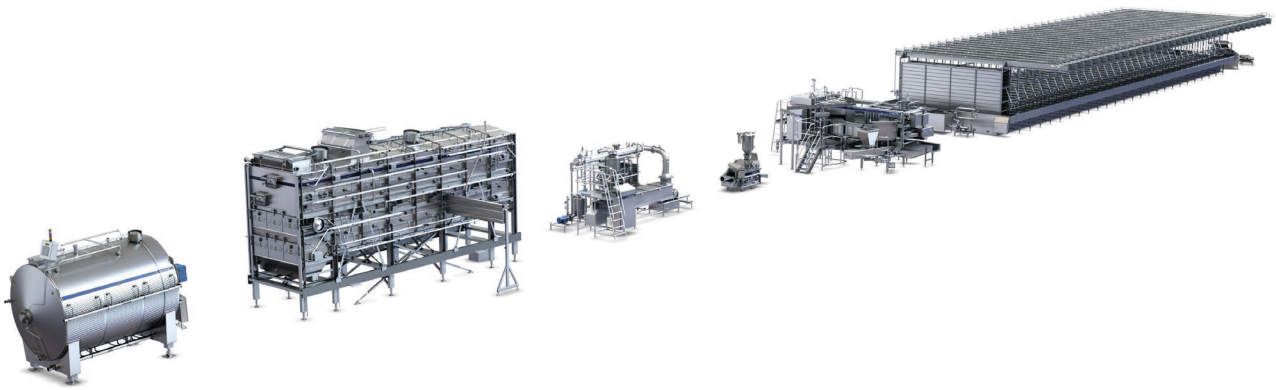
BEST-PRACTICE LINE FOR MOZZARELLA



APPLICATION

For production of mozzarella / pasta filata cheese.

HIGHLIGHTS

- Designed for optimal product safety
- A robust and reliable solution for increased yield and superb product quality
- Gentle cooking with the cooker's unique single auger design
- No contact between cooling media and cheese during moulding
- Space-efficient and environment-friendly brine system, designed to highest hygienic standard

SUPREME HYGIENE AND INCREASED YIELD

This best-practice line is designed to produce six tons of mozzarella per hour. It is the optimal machinery configuration for hygienic, profitable and sustainable mozzarella production.

The line combines the processing technologies provided by the Tetra Pak® Cheese Vat OST CH6, a Tetra Pak® Cheddaring machine 5, a Tetra Pak® Cooker Stretcher SAW 16, a Tetra Pak® Dry-salter, a Tetra Pak® Moulding machine RMC 12 and a Tetra Pak® Brining system S.

LINE OVERVIEW - Combining several processing technologies

1 **Tetra Pak® Cheese Vat OST CH6**

Curd preparation

2 **Tetra Pak® Cheddaring machine 5**

Draining

Stirring

3 **Tetra Pak® Cooker Stretcher SAW 16**

Cooking

Stretching

4 **Tetra Pak® Dry-salter**

Salting

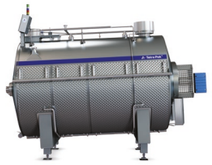
5 **Tetra Pak® Moulding machine RMC 12**

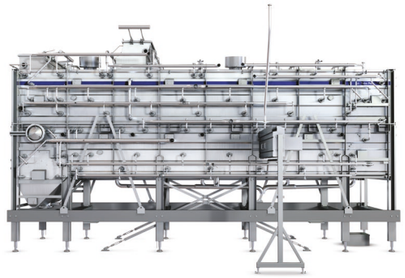
Moulding

6 **Tetra Pak® Brining system S**

Brining

Cooling





PROCESS DESCRIPTION

1 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 fully welded knives
- Hygienic design
- Controlled heating by jacket
- Quick and efficient emptying
- Easy-to-operate control system

2 DRAINING, STIRRING IN TETRA PAK® CHEDDARING MACHINE 5

- Designed to give a consistent end product
- High yield with minimal curd losses
- Enhanced hygiene thanks to a closed environment and strategically located cleaning devices
- Efficient whey drainage system
- Optional salting system

3 COOKING AND STRETCHING IN TETRA PAK® COOKER STRETCHER SAW 16

- Unique single auger design preserves yield
- Accurate cook temperature guaranteed by the dual heat exchange system
- Vertical cheese discharge stack saves space and provides superior stretching
- Short cleaning times and low chemical consumption

4 SALTING WITH TETRA PAK® DRY-SALTER

- Salt is added to the hopper by a pneumatic conveying system
- Provides precise amount of salt for efficient mixing in the moulder body
- Salt dispensing is controlled via PLC and based on weight

5 MOULDING IN TETRA PAK® MOULDING MACHINE RMC 12

- No contact between cheese and cooling media
- Hygienic heated fill and eject stations ensure superior block shape, and reduce the amount of fines from skin defects
- Robust frame for long operating life
- Full cheese shape flexibility with changeable moulds
- Easy setup, maintenance and operation

6 BRINING AND COOLING IN TETRA PAK® BRINING SYSTEM S

- Superior utilization of space
- Below-ground design provides excellent insulation and energy savings
- No bio-contamination – no emptying of brine into floor drains
- No need for spiral freezer
- Excellent salt absorption
- Gentle cheese transfer
- Can handle packaging machine breakdowns
- Provides accumulation buffer prior to packaging operation

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