

BEST-PRACTICE LINE FOR CRUMBLED TVAROG CHEESE



APPLICATION

For production of crumbled Tvarog – a fresh and healthy cheese with a natural taste.

HIGHLIGHTS

- A flexible solution easy to reconfigure for new recipes
- Repeatable product quality guaranteed
- A proven, in-house solution built upon the expertise of a complete processing partner
- Minimal product waste
- No bio-load since all acid whey is captured
- Closed and controlled process provides best-in-class hygiene

THE TVAROG CHEESE YOU WANT, EVERY TIME

The best-practice line for crumbled Tvarog cheese ensures a consistent and repeatable product quality. Built upon our responsive expertise, the line is always tailored to and optimised for every customer's specific requirements. The solution is flexible and perfect for customers who want to start small and expand to new recipes in the future.

The best-practice line covers a wide range of capacities – from 40 000 to 150 000 litres of milk per day.

The line typically combines the processing technologies provided by Tetra Pak® Fresh Cheese Vat Paddles, a whey cooling system (whey storage tank and a Tetra Pak® Plate Heat Exchanger), a Tetra Pak® Curd Cooler and a Tetra Pak® Drum Drainer 2. For production of crumbled Tvarog varieties, a Tetra Pak® Crumbled Cheese Buffer can be added.



4	Pak [®] Crumbl for spread Tvarog)	ed Cheese	Buffer
	 Buffering]	
	Blending		



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:

- High yield
- Product quality
- Production time
- Capacity

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