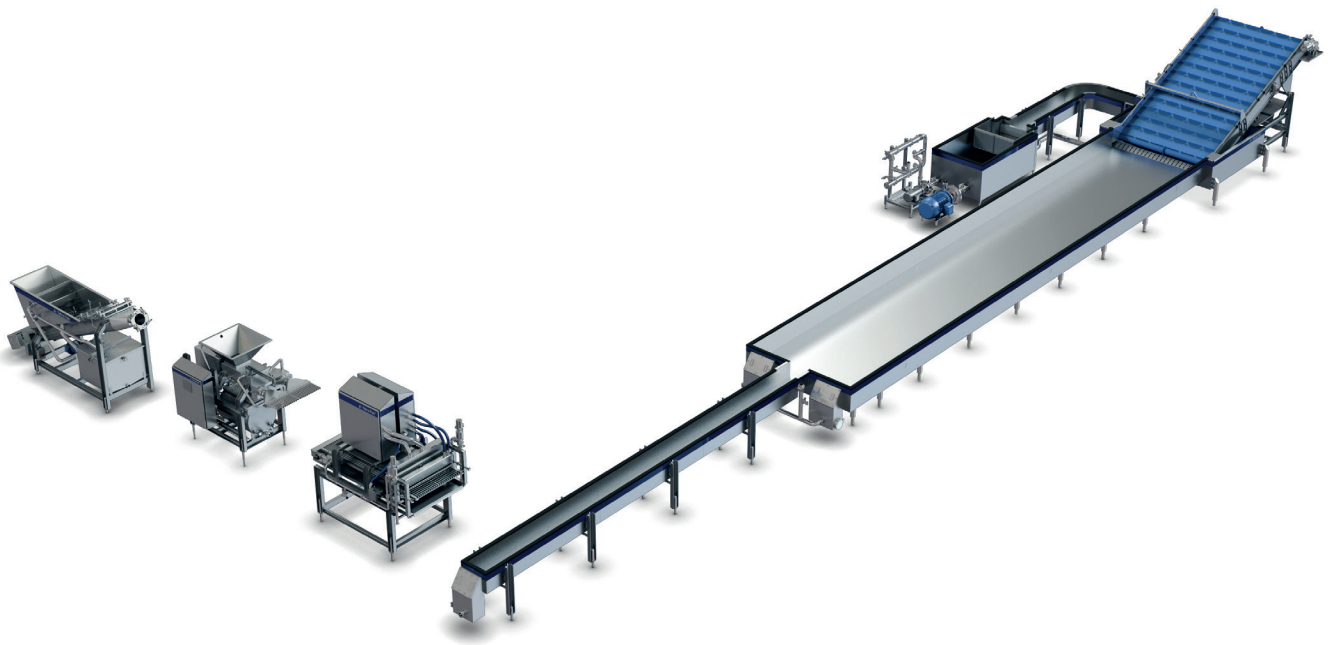




Best-practice line for string cheese



Application

For production of string cheese.

Highlights

- High capacity and accuracy, with performance guarantees
- Gentle product treatment and enhanced fibre alignment
- Flexible and configurable for different sizes and shapes
- An on-the-go, healthy end-product – perfectly aligned with consumer trends
- Tailored solutions, optimised for every customer's unique needs and conditions

Perfected for a healthy snack

This best-practice line for string cheese is optimised for cost-efficiency and excellent end-product quality. Its flexibility means it's perfect for innovation and exploration – the solution can be adapted to specific needs and product ideas.

The line combines the processing technologies provided by

Tetra Pak® Cooker Stretcher DAW 2/6, a Tetra Pak® Cheese Extruder DA S, a Tetra Pak® String Cheese Cutter AC and a Tetra Pak® Brining system D.

Line overview

Combining several processing technologies

1 Tetra Pak® Cooker Stretcher DAW 2/6

Cooking and stretching



2 Tetra Pak® Cheese Extruder DA S

Moulding



3 Tetra Pak® String Cheese Cutter AC

Cutting



4 Tetra Pak® Brining system D

Brining



Process description

1 Cooking and stretching in Tetra Pak® Cooker Stretcher DAW 2/6

- Thorough mixing and stretching with dual overlapped augers
- Compact and space-saving design
- Dimpled auger body eliminates need for coating
- Auger body's dimple pattern reduces sticking and makes cleaning easier
- Reduced fat loss
- Sensor in water box detects water level and refills when necessary

2 Moulding in Tetra Pak® Cheese Extruder DA S

- Double walled heated jacket and dual rotating augers for stable product temperature
- Gentle production pressure ensures minimal fat loss
- Flexibility thanks to programmable heat settings and auger speeds
- Open channel frame design secures optimal hygiene
- Integrated hot water circulation set
- Compact design, small footprint

3 Cutting in Tetra Pak® String Cheese Cutter AC

- Simple slide adjustment to change string length
- Durable pneumatic cylinders constructed of stainless steel
- Individual cutting knives
- Adjustable cutting – can cut many different string rope diameters without equipment modification
- Easy to clean and to disassemble
- 24 lane string cutting bed with sensor activated cutting for each lane
- Low maintenance cost

4 Brining in Tetra Pak® Brining system D

- Controlled brining process ensures consistent product quality
- Flexible design – customizable to suit a variety of plant layouts and production needs
- Easy-to-clean discharge conveyor
- Adjustable brine time
- Fully automatic – no operator required

Automation solutions for total control and top performance

- Maximize efficiency and enable future-proof flexibility
- Enable complete control
- 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

