



From Milk to Cheese

Optimized Technologies
for your Cheese Production



CURD PREPARATION

State of the art curd preparation for the industrial production of cheese to meet the highest standards of curd quality and yield.

- Flexibility for various cheese types
- Constant quality at high capacity
- Low personnel requirements
- High hygienic standards



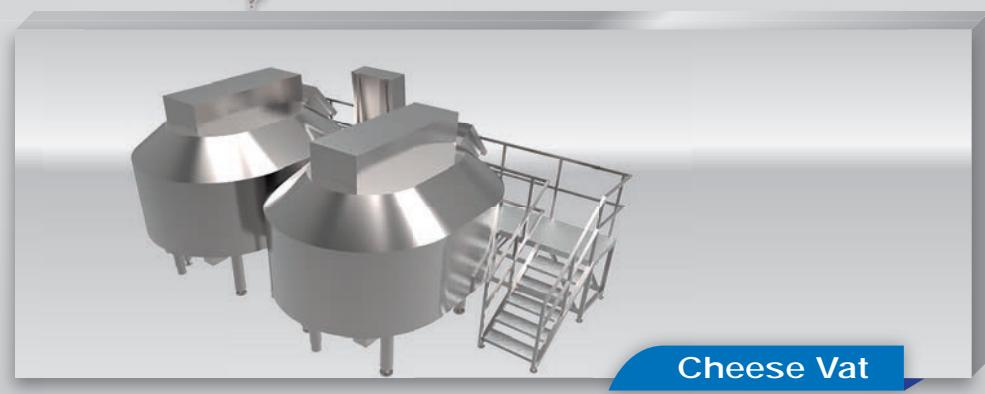
Continuous curd preparation for highest yield.

- Capacities from 5,000 l/h to 45,000 l/h
- Variable coagulation time
- Fully automated unit
- Uniform cutting of the curd
- Flexibility in curd treatment



Curd preparation in Bassines moving over a conveyor system.

- Capacities up to 25,000 l/h
- Variable production volumes
- Highly automated
- Patented cutting of the curd by robot



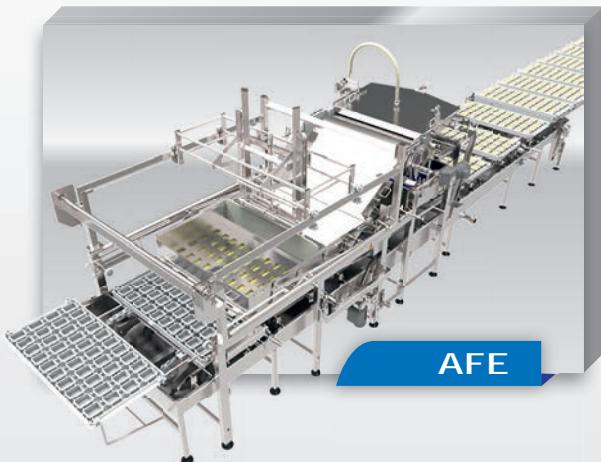
Batch preparation of curd in closed vats with stirring.

- Capacities from 5,000 l to 15,000 l
- Suitable for cheese types with high dry matter
- Especially for yellow cheese and hard cheese production

SOFT CHEESE FILLING

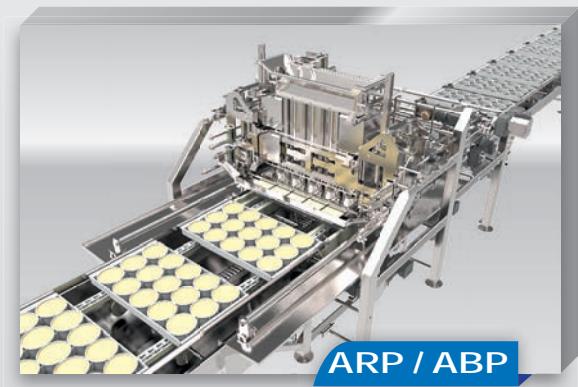
High precision filling of fresh curd into blockforms: a core process in cheese production.

- Effective separation of curd and whey
- Careful filling of the curd
- Variable shapes for characteristic cheeses
- High accuracy of weight at high capacity
- Designed for CIP



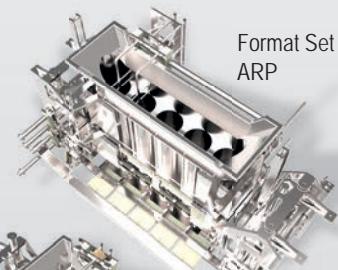
Filling unit for soft and yellow cheese with integrated whey drainage for semi- or fully-automated filling of curd into blockforms.

- Block filling
- Easy change of formats with filling plate
- Variable filling volume

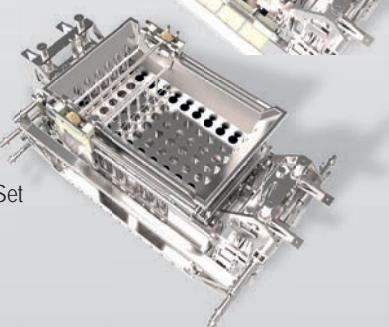


Fully automated unit for soft and yellow cheeses to pre-drained whey, preform the curd and transfer it into blockforms.

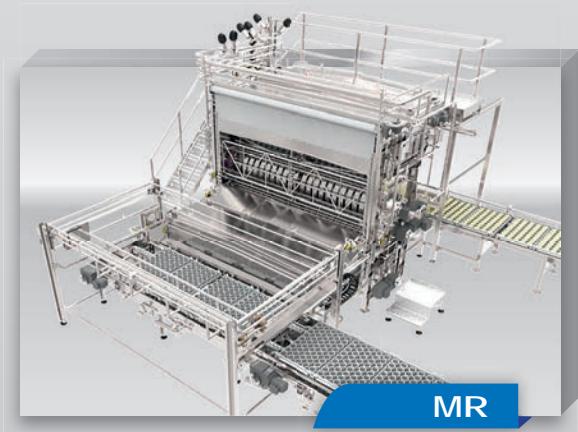
- Filling by blockform or by row
- Pre-pressing by gravity in the column
- Different format sets ensure high flexibility



Format Set
ARP



Format Set
ABP



Fully automated high performance filling unit for soft cheeses with dosing chambers inside a revolving drum.

- Filling by row
- Up to 24 dosing chambers in parallel
- Highly flexible with regards to formats
- CIP design

MECHANISATION

Tailored systems to realise the diverse technologies of cheese-making.

- Consistent dripping times and turning cycles
- Temperature controlled acidification
- High safety standards and availability
- Optimised personnel
- CIP design for highest hygienic standards



Conveyors

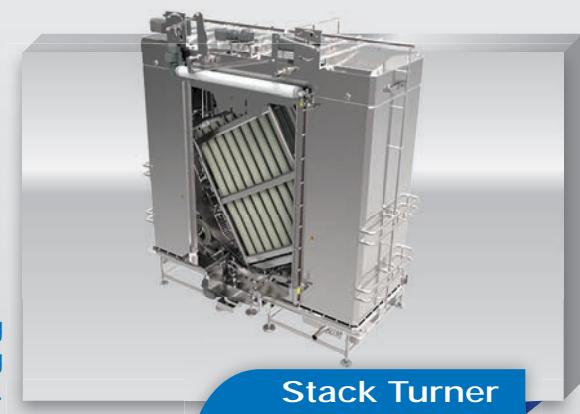
Conveying systems for single blockforms or stacks in order to automate the production sequence in the dripping area.

- Open or climatised design depending on technological requirements



Manipulator

Multi-functional units to turn, stack, lift and move blockforms and maturing racks.



Stack Turner

Automated turning of stacks during the dripping phase.



Salting

Single or double side dry salting of cheese passed through the unit.

Automated removal of the cheese from the block-forms and transfer to the next process step.

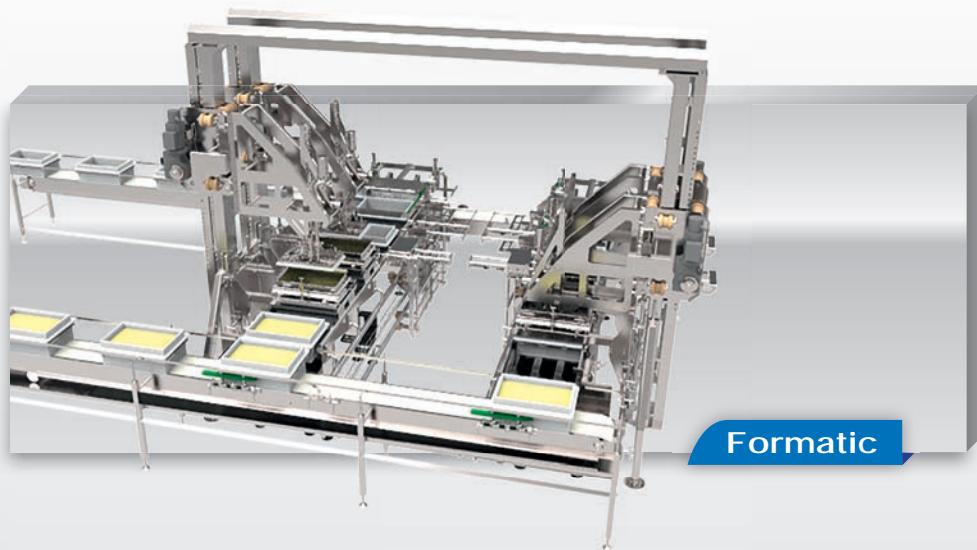


De-Moulding

YELLOW CHEESE AND CUT CHEESE PRODUCTION

Production systems to meet the high requirements for curd filling and mechanisation in the yellow and cut cheese manufacturing.

- Flexibility to produce cheese with holes and semi-hard cheese types
- Short change over times between different formats
- Wide range of cheese shapes, from bread to big-block
- Extremely short CIP cycles



Formatic

Automatic yellow cheese portioning to fill curd under whey and pre-pressing.

- Up to 120 forms/h per unit
- High weight accuracy
- Pre-pressing directly in the mould
- Easy change over from round to square formats
- Possibility to use large block moulds
- Small footprint, low height



Presses

Pressing of yellow and hard cheeses.

- Cycle times down to 7 sec per mould
- Possibility to use diverse moulds
- In CIP and non-CIP execution
- Flexible setup: single and double level

Conveying System for Cheese

- Mould handling in and out of portioning and presses
- Removal of lids and extraction of cheese
- Cleaning of moulds and lids
- Fully automated empty mould storage systems

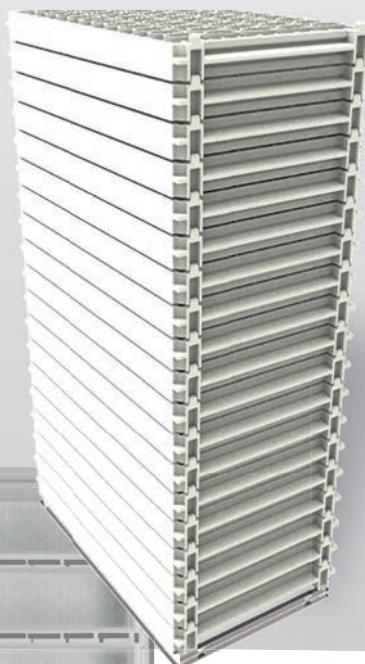
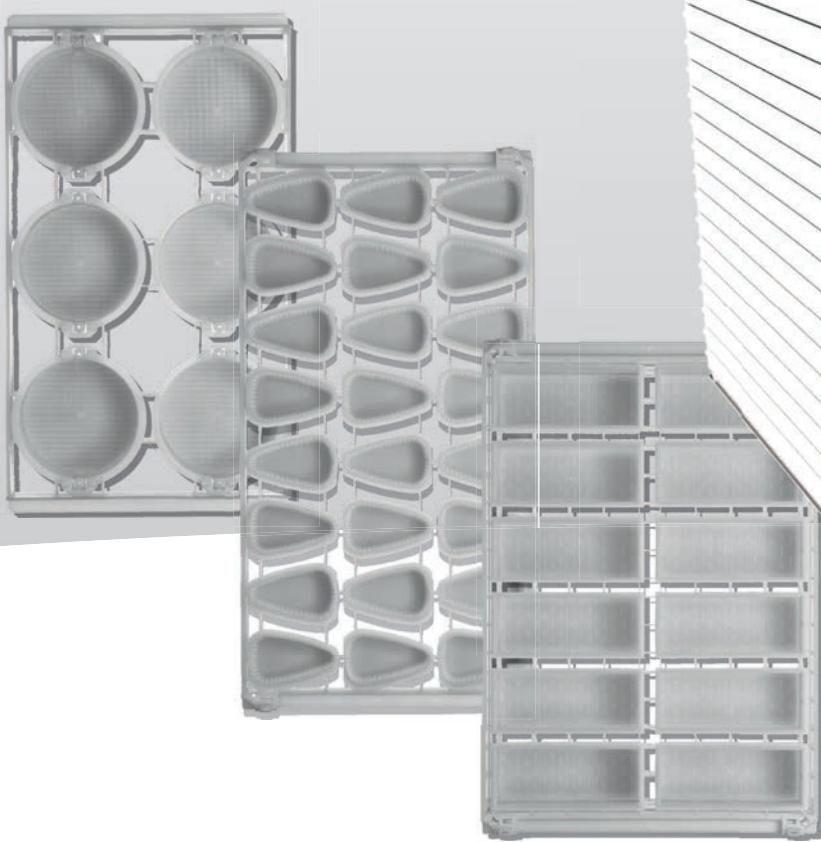


Microperforated Yellow Cheese Mould

BLOCKFORMS AND PLATEAUS

Engineered for optimal acidification during the drainage phase. Whey can drain through grooves or holes. Air can circulate freely between individual moulds; all cheeses drain and cool evenly. ALPMA blockforms or open moulds with plateaus are available for all cheese types and formats.

- Made out of food grade plastic - optionally detectable in **FromaXe®**
- Allow for efficient use of production area by building high and stable stacks
- Optimized technological design, with risers where required
- Withstand all industry standard cleaning agents and temperatures up to 80°C
- ALPMA consistently increases its range of shapes and sizes
- Possible branding of cheese by integrating logos into the moulds



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