

Dairy Mail

EXPO SPECIAL

INTERNATIONALCHEESEDAIRYEXPO.COM

FETA PDO: Bridging Greek Heritage and UK Cheese Trends for Strategic Growth

FETA PDO is an authentic Greek cheese that blends tradition with modern tastes. Its distinctive flavour and certified origin make it a strong choice for premium ranges in the growing UK specialty cheese market.

Sustainability challenges facing the industry and the food sector as a whole

Dairy processors can cut emissions and costs with Tetra Pak's sustainable technologies, like waste heat recovery and filtration systems. Learn more at the International Cheese & Dairy Awards.

Supplying Safety, Supporting Success: Why Dairies Trust Cornish Industrial Supplies

In the cheese and dairy sector, hygiene and safety are vital. For over 60 years, Cornish Industrial Supplies (CIS) has supplied trusted workwear and PPE to help UK dairies protect people and stay compliant.



The rise
of private
label sales

ALPMA Leads Innovation Drive with Collaborative Robotics and Complete Cheese Solutions

Automation pioneer showcases cutting-edge cobot technology alongside comprehensive production systems at International Cheese & Dairy EXPO

The global dairy industry is witnessing a technological revolution, and ALPMA is firmly positioned at its forefront. As the world's leading full-service provider for cheese dairies, the company is addressing two critical industry challenges simultaneously: the growing shortage of skilled labour and the increasing demand for efficient, flexible production systems.

Collaborative Robotics Transform Production Floors

ALPMA's embrace of collaborative robotics represents a paradigm shift in food production automation. These advanced systems offer unprecedented flexibility and adaptability, capable of switching between various tasks in minimal time while

maintaining consistent productivity levels. Unlike traditional industrial robots, cobots operate safely alongside human workers without requiring safety fences, thanks to sophisticated sensor technologies.

The standout innovation in ALPMA's cobot portfolio is the BTS Flex, a block divider featuring two integrated collaborative robots. This system demonstrates excellence in space-constrained environments while maintaining manageable safety protocols - a crucial advantage for existing facilities looking to upgrade without extensive infrastructure modifications.

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ALPMA's cobots aren't just machines—they're strategic responses to workforce challenges reshaping the dairy sector



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Comprehensive Cheese Production Excellence

While automation captures headlines, ALPMA's strength lies in its comprehensive approach to cheese production technology. The company's portfolio covers the complete spectrum of cheese varieties, from traditional soft and hard cheeses to specialized products like pasta filata, halloumi, and dairy alternatives. Central to ALPMA's offering is the Coagulator, the industry's only continuous system for gentle curd preparation, enabling precise, efficient production.

Technology Integration for Modern Dairies

ALPMA's customized solutions optimize entire production processes, combining mechanization with intelligent automation to achieve maximum efficiency without compromising quality. This holistic approach ensures seamless coordination between all production stages, minimizing waste and maximizing throughput.

ALPMA's embrace of collaborative robotics marks a real shift in food production automation

As the International Cheese & Dairy EXPO demonstrates the industry's continued innovation drive, ALPMA's dual focus on collaborative robotics and comprehensive production solutions exemplifies the technological sophistication defining modern dairy manufacturing.

