

NEWS & TRENDS



GISBERT STROHN
Managing Director

*Dear customers and
business partners,*

As a major source of impetus for the international food and beverage industry, the Anuga FoodTec is one of the most important technical exhibitions worldwide.

For our customers from all over the world, it offers the ideal opportunity to examine and evaluate the latest technical and technological solutions.

The focus is usually no longer on mere production capacity, but increasingly also on assuring process reliability and therefore on the quality of the final products on the market. Here, too, we have developed innovative concepts – visit us at the fair and find out for yourself.

We look forward to seeing and talking to you at our booth.

Best regards,

ANUGA FOODTEC
24TH TO 27TH MARCH 2015,
HALL 9.1 | BOOTH A040/B059

Cutting-edge technology and customised plants for optimum cheese production:

From 24th to 27th March 2015, we will be presenting comprehensive solutions from our Process, Cheese-Making, Cutting and Packaging Technology divisions at the **ANUGA FOODTEC 2015** in Cologne.

„Milk in Shape“ is the motto of the company's booth in Hall 9.1. With an area of 450 square metres, it not only offers sufficient space to demonstrate equipment for the production, processing and packaging of cheese, but also features an „Innovation island,“ a fixed point of contact for visitors interested in finding out all about the latest ALPMA innovations.

Representatives from all ALPMA business divisions and most international agencies will be present at the booth – including the French subsidiary Servi Doryl, the leading manufacturer of micro-perforated cheese moulds.

Visit our booth and see the following machines in action:

- **ALPMA RO High^{PS}** which reduces road transport volume and cuts transport costs.
- **Coagulator and Bassine System** for optimum curd preparation for all types of cheese.
- **Formatic** for direct filling of the cheese moulds in the industrial production of semihard and hard cheese.
- **CUT 32** for intelligent cutting of fixed-weight portions; in combination with the **DS 32** density scanner, even for fermented holed cheese
- **MultISAN 100** – packages 100 products per minute, in the traditional folded-packaging look

Further information: anuga.foodtec@alpma.de



Milk in Shape

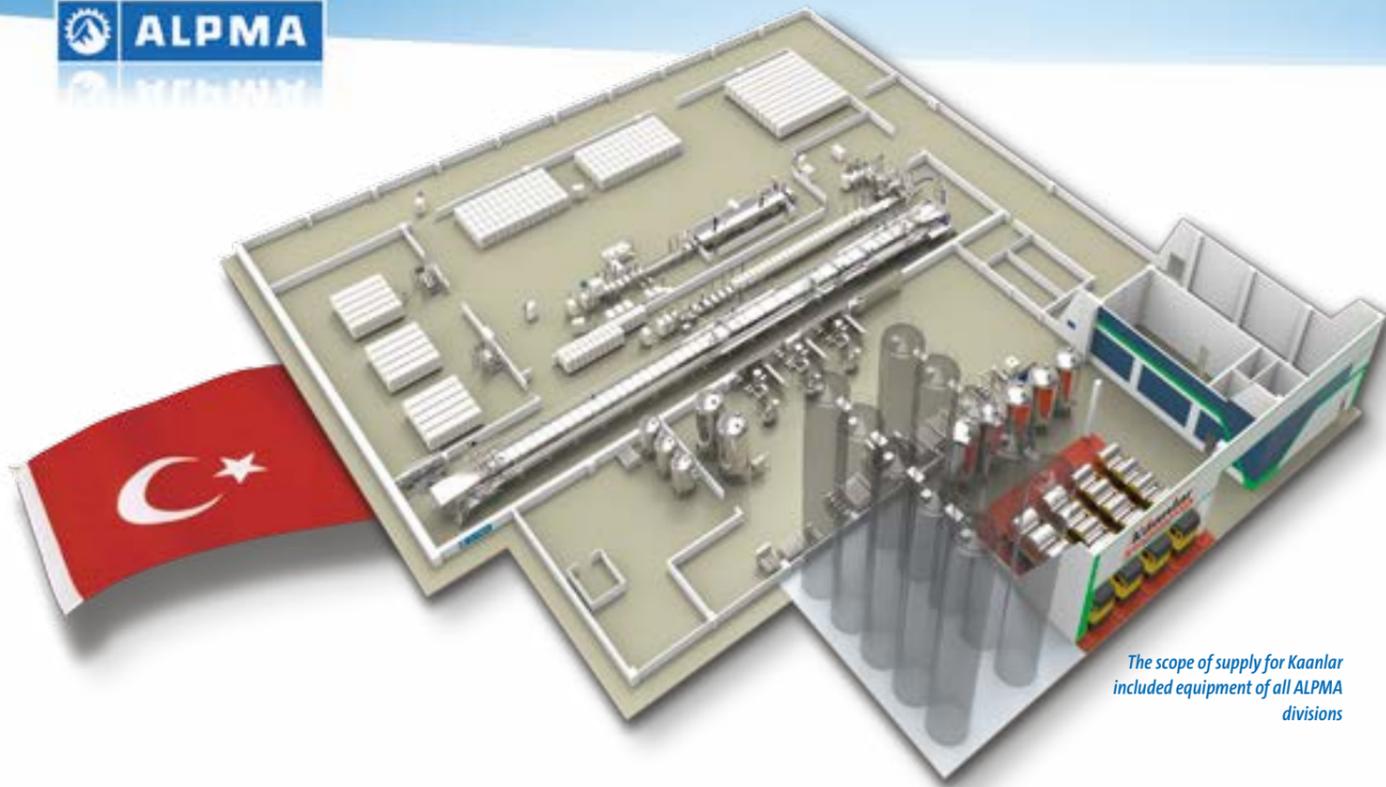


Process Technology

Cheese Production Technology

Cutting Technology

Packaging Technology



The scope of supply for Kaanlar included equipment of all ALPMA divisions

ALPMA AND TURKEY

A successful liaison



For many decades now, ALPMA has focused on expanding its business in Turkey, a country with 75 million inhabitants and located on the border between Europe and Asia. The many consumers who have grown up with the traditional white cheese (Beyaz Peynir), a staple food there, make it a priority market for cheese-making equipment.



invest in advanced cheese-making technology. Ideas and studies now suddenly became concrete projects.

The breakthrough came in the year 2009: the private Kaanlar dairy ordered the first Coagulator cheese-making factory. Word of the Kaan family's decision to purchase ALPMA technology spread like wildfire within the well-networked Turkish dairy industry. A short time later, the second order was received in Rott: the company Aynes Gıda ordered block moulds and a portioning line from ALPMA, with the option of later expanding the system to include a Coagulator. This decision was to prompt further investments in Turkish cheese-making factories.

Just a few weeks later, the third order was placed, this time by an agricultural holding, where spatial conditions made the ALPMA Bassine system the optimum solution.

By 2014, ALPMA had delivered a further Coagulator line and two more Bassine systems – one of them a special construction.

All six plants are now up and running, supplying the market with an output of approximately 400 tons/day. And even though the basic product, „Beyaz Peynir,“ is the same, consumers can taste the subtle differences

between the individual brands. This sensory individuality was requested by the customers and guaranteed by ALPMA in the implementation of the technologies for each client.

This gives each one of the six plants its own distinctive characteristics. What they all have in common, however, is optimum yield, efficiency and consistently high product quality!

ALPMA Turkey, based in Ankara, was founded to ensure the successful continuation of ALPMA's operations in Turkey and closer proximity to our customers.

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Selcuk İplikçioğlu
 Managing Director
 ALPMA Turkey

A WORTHY WINNER

ALPMA RO High^{TS} membrane system wins the International FoodTec Award

Membrane filtration is a firmly established process used in dairies, for example for the concentration of milk, whey and UF permeates by means of reverse osmosis (RO).



Concentration using membrane filtration removes water from the raw materials, significantly increasing the dry mass. This is not only economically attractive, but also protects the environment in the long term by reducing the transport volume and therefore CO₂ emissions considerably.

Hitherto, concentration up to a dry mass (TS) of 18-20% was usual and made economic sense. Now, with the new ALPMA RO High^{TS}-process, a far higher dry mass of the RO concentrate can be achieved.

The benefits for you are there for the taking. Contact us. We would be happy to calculate just how much you can save.

Further information: gerhard.schier@alpma.de



Two good reasons for the award: with the ALPMA RO High^{TS} process, you can reduce your transport costs by up to 80% and energy costs by up to 50%.

Competence for consummate enjoyment

The leading cheese producers are frequently represented at such major quality contests as the DLG in Germany, the World Championship Cheese Contest in the USA or the Swiss Cheese Awards. The sheer variety of the cheeses entered for these events is amazing. And the know-how of the ALPMA cheese experts is much in demand at international cheese competitions.



Martin Pöllner, Sales, ALPMA Cheese-Making Technology:
- Sensory expert at the DLG Quality Competitions (annual)
- Judge at the 'Cheese Championships' in Kempten (annual)
- Judge at the Swiss Cheese 2014 in Rapperswil-Jona (photo)
- Bialowieza, Poland: Polish Dairy Industry Cheese Contest 2013



ALPMA technologist Josef Hubatschek at the World Championship Cheese Contest in the USA



Simple ordering of conveyor belts!

You can now order conveyor belts quickly and easily. With immediate effect, ALPMA will laser-engage the article number on the rear side of many conveyor belts. This article number guarantees that you will always receive the correct belt. You would also like the belt labelled with your own article number or a different designation? Just ask us! There are many possibilities!

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U 64 VERSUS MULTISAN 100

Outperformed

Every manufacturer of soft cheese who grew up with the U 64 generation from ALPMA will have fond memories of this fold-wrap packaging machine. Several hundred of these classics are still in operation worldwide.

With appropriate care and maintenance, the machines will continue to serve their purpose, packaging speciality cheeses reliably even after many decades of use. Depending on the consistency of the cheese and the type of film used (aluminium, plastic, saran etc.), the hourly output is between 2,400 and 3,000 cheeses or approximately 40-50 packages per minute.

But times have changed.

Nowadays, it is essential for the trade to react quickly at the POS, with different shapes, films or grammages. The auditor demands adherence to the hygiene standards all along the line. You need to be able to change formats quickly, reduce the time required for cleaning, total flexibility when it comes to what film you use – in

short, higher productivity. ALPMA's answer: the new MultiSAN!

ALPMA will also be surprising the specialist audience at the Anuga FoodTec in Cologne with a facelift for output 100. With the new MultiSAN, you can now package 6,000 cheeses per hour. The future looks rosy: one MultiSAN replaces two to three U 64 machines and surpasses the output of every SAN 80 by 25%. Not only that – it is also the ideal replacement for the existing high-performance Camembert plants. In short: the MultiSAN forecasts great things to come. Contact us, and let's examine its potential for you!

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