

# NEWS & TRENDS



2.200 m<sup>2</sup> of additional working space has been created with the extension.



**FRANZ GLAS**  
Head of Division  
Cutting and Packaging

*Dear ALPMA customers,  
Dear business partners,*

ALPMA has long been a global brand in the milk and cheese industry. A brand which stands for the highest quality – in process and cheese-making technology as well as in cutting and packaging technology. That makes us proud, but not complacent, because complacency leads to stagnation.

For decades, we have continuously refined our successful machines and technologies. Our ambitions grow with the needs of our customers – and our product portfolio expands accordingly. As a result, ALPMA has long offered a wider range of products and services than many may believe. And we are sure ALPMA has solutions that will surprise you, too, solutions that can help you become even more innovative and even more productive.

Curious? Then contact us directly. Visit us in Rott am Inn or at the FachPack trade fair in Nuremberg. I look forward to hearing from you and am confident that we have something to interest you.

With best regards,

## **FachPack 2015**

Visit us in Hall 1, Booth 229,  
29.9.–1.10. in Nuremberg.

## ROTT AM INN

### Signs set for growth

The planning, excavation and construction work took one year – and then, in May, the new building was ready for use. The new assembly hall gives ALPMA employees an additional 2200 square metres of production and office space. The reason for this measure: despite extension of the site in the years 2000 and 2009, space had once again become cramped.

A total of 220 tons of construction steel and 127 tons of structural steelwork were required to build an extension onto the existing assembly hall next to the main road, the B15. „Difficult soil conditions and the fact that we needed several storeys meant an investment of around six million euros,” says senior director Gottfried Hain. The new building offers plenty of light and space for the assembly of cheese-making, cutting and packa-

ging plants. The extension also contains modern offices for the production management, the purchasing and the engineering department. Employees there have an excellent view of the mountains.

The lower floor of the new building also offers full daylight, and here, the company is at work on its future. In order to meet the growing demand for electronics and mechatronics technicians, ALPMA has installed a new training room containing state-of-the-art equipment and technology. At numerous workstations and control cabinets, the ALPMA trainees can acquire the practical know-how for their profession.

Further information: [info@alpma.de](mailto:info@alpma.de)



Senior CEO Gottfried Hain with the CEO's Gisbert Strohn and Frank Eberle during the ceremony of the hand-over of keys (from left to right)

- Process Technology
- Cheese Production Technology
- Cutting Technology
- Packaging Technology

FACHPACK 2015, 29.9.–1.10.

## Quick change, hygienic design



More efficient production with consistently high quality: at this year's **FachPack 2015**, we will be showing you how, with our cutting machines CUT 32 and CUT Basic. Visit us in **Hall 1, Booth 229** and find out for yourself.

You will find the seal of efficiency on all ALPMA machines and plants where the two time sinks changeover and cleaning time have been eliminated.

thus be improved by just under 20 per cent to almost 100 per cent.

The same applies to the CUT 32 cutting machine. Thanks to its cutting-edge measuring technology, sturdy and hygienic design and regulation and control using the very latest servo technology, the CUT 32 delivers highly accurate cutting results. And in combination with the optional DS 32 density scanner, it can also produce fixed-weight Emmental portions. Yields can

be improved by just under 20 per cent to almost 100 per cent. The same applies to its 'little brother,' the entry-level machine CUT Basic. It processes cheese bars and loaves economically and to high quality standards. Standard blades, ultrasound sonotrodes or wire cut a wide range of cheeses, from creamy blue cheese or soft Tilsiter right through to mature Edam.

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### FORMATIC

## The quick-change artist

Nine years ago, ALPMA presented the Formatic for the first time – and was awarded a gold medal at the Anuga FoodTec 2006. Since that time, many cheese-making factories all over the world have relied on this technology for the portioning of semi-hard and hard cheese. And ALPMA is all set to write the next chapter in this success story next year: **the first Formatic in USDA design** is scheduled for delivery. What makes this machine so successful?

The Formatic principle features two filling heads per unit. One head fills while the other presses the curd in the mould. And important components such as the filling plate can be replaced in just a few simple steps – allowing you to switch your cheese production line from one format to another in no time at all. The Formatic is a real quick-change artist.

Euroblocks, round loaves, large blocks: an ALPMA customer in Austria produces all these on one and the same machine. Gouda formats are filled in whey to achieve a solid mass. And for the production of large blocks of Emmental, the Formatic faithfully imitates the traditional filling process.

As the Formatic fills the curd directly into the individual cheese moulds, only a small proportion of the curd-whey mixture is actively processed at any one time. This brings two advantages. Firstly, the product type and shape can be changed more easily, and secondly, it allows flexible reaction in the event of faults and delays in production.

Precision is also a factor in the success of the Formatic. As the mould is filled with whey and curd together, the weight precision is optimised by measuring the quantity of filled curd mass alone. This important parameter is measured with the imaging system developed by ALPMA, and the plant is regulated accordingly. In this way, the Formatic minimises all influences which lead



### DE-BOXER DBM

## Four Million Blocks De-Boxed

ALPMA was asked to design and manufacture a world class cheese de-boxing machine, which did not have the limitations that were currently available from other suppliers. We are now proud to announce that the DBM machine from ALPMA has met and exceeded the demands of the industry.

With several machines now installed and the first unit having de-boxed over 4 million 20kg cheese blocks even before its first service, we can confirm these challenges of reliability and efficiency have been met.

Our latest DBM machines now have the capability to fully automatically de-box 20kg cheese blocks at a rate of up to 20 blocks per minute, with ALPMA innovations to ensure:

- Cutting of the cardboard without damage to the inner ripening bag
- Extended blade life with 24 hours continuous operation
- Automatic dust removal and collection
- Removal of any cardboard residuals or dust from the bag surface as the block exits the machine
- Rapid exchange parts for minimum down time

This innovative machine is using state of the art technologies to deliver the best performance from any available fully automatic de-boxing system.

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to uneven distribution of the curd – in the preparing vat, buffer and drainage tank and in the piping systems – and have a negative effect on the weight accuracy.

But the Formatic is more than just flexible, precise and efficient; it also requires astonishingly little room. Compared to a production line with a pre-pressing vat, it saves valuable floor space and has the added bonus of lower height than a column portioning system.

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### CUTTING MACHINE SC 80/HS

## Precise cutting for Sweden



If cheese is not cut precisely, to the gram, a cheese-making plant is also slicing into its profits. The Norrmejerier dairy struggled with this problem for years, until ALPMA delivered its SC 80/HS segment cutting machine to Umeå – and with it, the perfect cut.

Norrmejerier had been facing two challenges. Firstly: EU regulations specify narrow weight tolerances for the packaging of cheese which is produced in equal-weight portions. And secondly: as cheese is a natural product, its weight varies from loaf to loaf and from block to block. A tricky combination – and one which resulted in the cut Norrmejerier cheese being significantly heavier than necessary for many years. With cutting technology from ALPMA, the dairy is now able to considerably minimise the give-away. „Now they are selling cheese rather than giving it away,” says Uwe Becher, Sales Manager for the Cutting and Packaging Technology division.

Like many other companies which produce a variety of cheeses with different characteristics, Norrmejerier now relies on the fully automated high-performance

cutting machine SC 80 HS. „The plant in Sweden comprises two mirrored production lines,” says Herbert Schwarzenböck, Project Manager, Cutting and Packaging Technology. A configuration which is space-saving and more convenient for the operator, who works in the middle, between the two production lines. „We are particularly flexible here,” says Schwarzenböck. „Not all mechanical engineering companies are, but for us, it is important to get the overall system absolutely perfect. After all, the customer has to work with it for many years.”

The Norrmejerier project was a real challenge for the ALPMA engineers. „We're talking about an output of 80 kilos of cheese per minute. The plants process over one ton of cheese in less than a quarter of an hour,” says Uwe Becher, whose job it was to convince

the customer that the SC 80/HS could not only optimise or significantly reduce the give-away, but deliver a clean and aesthetically pleasing cut into the bargain. „They didn't really believe me at first,” Becher remembers.

There are no doubts in Umeå now. Especially in view of the fact that ALPMA was able to deliver the machine six months earlier than originally scheduled. „The project began in May 2014, and delivery was to take place in September 2015. Then the customer informed us that we had six months less time,” says Uwe Becher. „That gave us only nine months to develop and build the machine, write the software and deliver the goods to North Sweden.”

ALPMA realised all the wishes of the Norrmejerier dairy in record time. „It took a tremendous effort and a lot of brainwork at ALPMA to find the right solutions and implement them consistently,” says Uwe Becher, adding that the effort was necessary, as every ALPMA plant is unique: „We cater to individual customer requirements. That is our strong point.”

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*In only nine months two high speed lines of the SC80/HS were designed, built and delivered into the north of Sweden.*



„It had to be quite simply perfect, as the customer needs to rely on these machines for many years.”

Herbert Schwarzenböck  
Project Manager, Cutting and Packaging Technology

## AUSTRALIA

# The „Heritage“ Lion goes into production

The biggest speciality cheese-making factory in the southern hemisphere recently went into production in Burnie, Tasmania – with the help of ALPMA. In addition to the soft cheese plant, ALPMA supplied several high-performance cutting and packing plants for the facility, which is located on Australia's largest island.

The Lion cheese factory can now produce 26,000 tons of cheese per year and 14 different types of cheese. The opening ceremony for the new plant was attended by government representatives, high-ranking Lion managers, employees and suppliers. The Lion cheese factory was founded in 1955. Initially, it produced 50 tons per year, predominantly European cheeses such as Gouda, Edam and Swiss-type cheese. Today, with a workforce of more than 250, the "Heritage" is one of the largest employers in the region.

ALPMA would like to thank not only the representatives of Savannah and KHS, but also the "Frost" team, who played a decisive role in the realisation of this large-scale project.

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Area sales manager Philip Trauboth (l) with our Australian representative Gordon Trethowen (r)

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## THE ALPMA TRAINING PROGRAM

# With certificate

New skills need to be trained, new technologies experienced hands-on, new machines tried out. From the start, ALPMA has offered a comprehensive training programme for the future users of its machines.

The ALPMA trainers convey the necessary know-how, for mechanics, electronics technicians or laboratory staff. Now, participants will also receive a certificate which documents their successful completion of the training courses – and provides an added incentive to learn more.

Our training courses go hand-in-hand with the further development of our technologies, provide theoretical and practical knowledge, but also encompass more than specific ALPMA know-how. Maintenance personnel, for example, learn from experts decisive information on the function and servicing of the plant and on troubleshooting. Plant operators are taught how to optimise their production line and all the key facts about the technology used. Recognition of their achievements and added knowledge boost motivation – which also benefits the participants' companies.

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