

NEWS & TRENDS



Milk in Shape



ALPMA celebrates the 70th anniversary of its founding:
2017 is a special year for ALPMA – and not just because of interpack.

Founded in 1947 by Gottfried Hain senior, in the past seven decades, ALPMA has grown to become market and technology leader in its business segment – with customers around the globe and a product portfolio that covers the entire cheese production process chain. So it is only fitting that in its anniversary year, ALPMA's interpack presence is all about new solutions for everything "that shapes cheese."

For example, with the help of state-of-the-art measuring technology, the innovative portion cutting machine **CUT 32** reduces the "give-away" from cheese pieces with excess weight to a minimum.

The semi-hard cheese portioning machine **FORMATIC**, which will also be on display in Düsseldorf, comes into play even one step earlier in the process and allows you to fill semi-hard cheese curd in whey directly and continuously into the mould.

Our new **MultISE** boxing machine, with a cutting-edge servo control system which will allow you to switch quickly and flexibly between different cheese shapes, makes its début at interpack.

The culinary highlight at ALPMA's booth 15 in Hall 14 is the CreamoProt-Bar: here, visitors can sample the products of the ALPMA CreamoProt process for themselves.

Further information: interpack@alpma.de



GERHARD SCHIER
Head of Division
Process Technology

*Dear ALPMA customers,
Dear business partners,*

What is the raw material milk worth these days?

Globalisation is proceeding at increasing speed, competition on prices is keener and keener and the quantity of milk greater and greater. All these are factors which make it almost impossible to calculate the production of dairy products. These days, what matters is making optimum use of the milk – right down to the very last drop.

Our aim is to advise our valued ALPMA customers, to point out to them the technological possibilities for optimum value creation and then to realise them in mutual projects.

That is securing the future made by ALPMA. Now I invite you to take a look at the latest edition of our News&Trends to gain an impression of the "state-of-the-art" ALPMA solutions – and then clarify your options in a personal conversation with our technologists and applications engineers. We are looking forward to discuss our newest technologies at interpack with you.

Greetings

Visit us at

interpack

Düsseldorf,
4th-10th May 2017
Hall 14, Booth C15

Process Technology

Cheese Production Technology

Cutting Technology

Packaging Technology



ÖZGAZI

Full efficiency



White cheese has long become an export success, in Europe, in North America, even in Australia. With ALPMA as its partner, the Özgazi cheese-making factory has had a complete facelift and significantly increased its white cheese production.



Serif Aktürk,
Özgazi-Owner and CEO

Cheese-making factory Özgazi is Europe's largest producer of "feta-type" white cheese (Puks) in boxes. In a production area of 40,000 m², Özgazi makes up to 40 to 50 tons of white cheese in brine per day, and annually, the factory processes approximately 80 million litres of cow's milk, 20 million litres of goat's milk and four million litres of sheep's milk.

ALPMA won the order for this project in Etten Leur, Netherlands, in the year 2014. For Serif Aktürk, owner and CEO of Özgazi, it was important that ALPMA was able to implement all processes "seamlessly" – from technological consultancy to product trials, detail engineering, planning, delivery and installation right through to commissioning and on-site training of the Özgazi employees.

The goal of the project planners: to refine the milk and make it marketable right down to the last drop. Among other things, the efficiency of the ALPMA machines ensures Özgazi economical and automated production

- of cheese-making milk adjusted in its fat and protein content via MPC-UF unit,
- of UF soft cheese with milk fat or vegetable oil for filling into cups,

- of Ayran yoghurt drink,
- of salted and stirred-yoghurt,
- of WPC and CreamoProt from whey for fat-reduced cheese or yoghurt and
- of milk permeate or lactose concentrate using an RO unit for transport and resale.

In turn, the white cheese is produced on a coagulator 59 metres long, with high-performance AFE portioning, an automatic CIP-capable stacker, CIP-capable draining conveyors and stack turners, right through to a customised demoulding system. And finally a plant especially designed for the Özgazi cheese-making factory ensures precise weighing, balancing out any weight differences in the final feta boxes.

Maintaining continuous production and without significant interruptions, Özgazi and ALPMA succeeded in implementing the project within the scheduled time frame and budget. Since mid-2016, Özgazi has produced premium-quality cheese and dairy products on machines and systems which can be operated at flexible processing speeds depending on the market situation.

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BASSINE-SYSTEM

Soft cheese from the vat

ALPMA bassine systems are as varied as the cheeses produced on them. That means it is not easy to keep track of developments. Here are the most important facts.

The bassine system can be subdivided into three automation levels.

Level one: Individual vats moved **manually** across the floor, with a motorised tipping station..

Level two: **Semi-automatic** plants; the curd is prepared and cut by hand, draining and cleaning are automated.

Level three: large-scale systems in which the entire process is **fully automated**.

But you can also classify the systems according to the number of cheeses or cheese moulds formed or filled from each bassine.

- In a "micro bassine", the exact curd quantities for just one cheese are produced and filled into a puck.
- One "mini Bassine" fills precisely one block mould.
- In the "micro-mini combination", an adapter fitted in a bassine distributes the curd quantity so that after turning, the content of each cell of the adapter fills exactly one cheese puck.
- The "classic bassine system", on the other hand, fills several block moulds – usually three to six – from one bassine with curd. During the tipping process, whey and curd together flow via a chute into a filling funnel. The whey drains off through the holes in the block moulds and the curd has to be distributed manually, as evenly as possible across all pucks, by the operator.

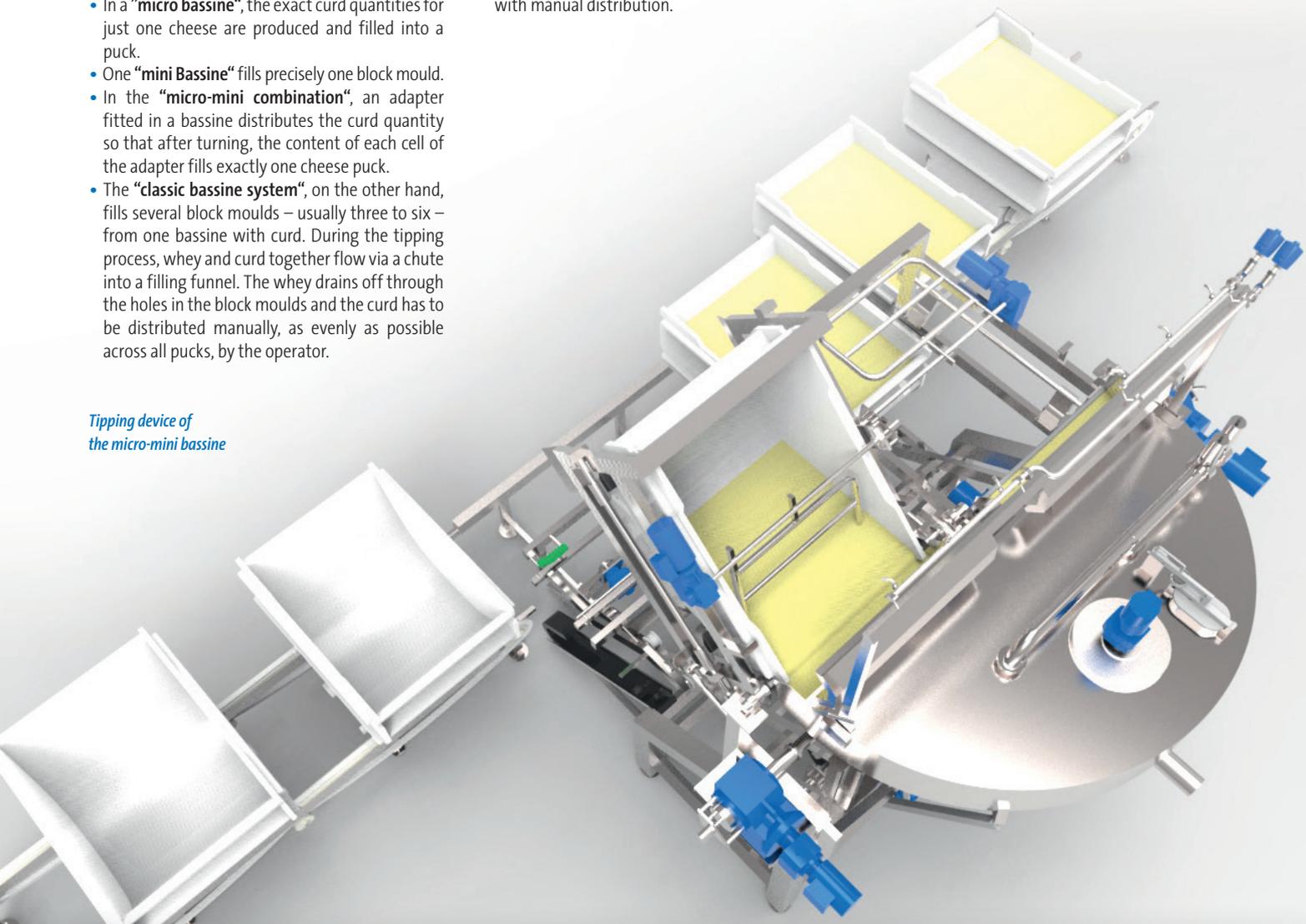
Tipping device of the micro-mini bassine

The manual distribution process makes it impossible to realise close tolerances for the cheese weights. In addition, the necessity for a precise ratio between the milk quantity in the bassine and the number of block moulds or cheeses means that the bassines can usually not be filled to the maximum level. The theoretical output of the bassine system is therefore never fully exploited.

In order to realise the full capacity of a cheese production line, in ALPMA plants, the bassine is emptied into a buffer tank and curd filling is carried out via a portioning system (usually an AFE). In this way, the bassines can always be filled to the maximum level, the whey is separated off via a drainage drum and the weight accuracy is significantly better than with manual distribution.

Which system is the best? The answer is simple: It depends on the cheese and the level of automation, staffing flexibility and volume. Ask the ALPMA engineers and technologists – they will find the optimum solution for every cheese.

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24/7-HOTLINE

Service – around the clock

High availability and high productivity – that's what ALPMA machines are known for. However, if there is an emergency, you have to react quickly in order to get production up and running again as efficiently as possible.



+49 8039/401-555

ALPMA offers a 24/7 emergency hotline: +49 8039/401-555. The hotline is manned around the clock, seven days a week. Whatever the time of day or night, customers can contact the ALPMA service technicians by phone with their problems – and the technicians will have a proposed solution by the morning of the following workday.

Initial contact and reporting the problem are free of charge. If the caller should require immediate assistance, ALPMA guarantees that a service specialist will call back promptly. Outside German working hours, there is a charge for this service.

The 24/7 hotline is available for all ALPMA customers worldwide. Whenever and wherever you need us, the ALPMA Service-Team is always available – and always glad to help.

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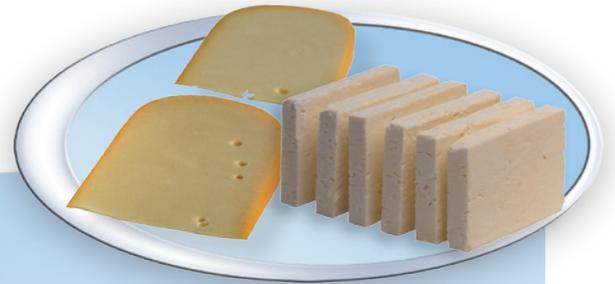
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TWO IN ONE

ALPMA CombiCUT



- for a wide variety of cheeses:
from round Gouda half-loaves to Cheddar bars in under 5 minutes

- flexible separation through single cut

- wide range of consistencies through ultrasound cutting technology

- suitable for start-up production

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