

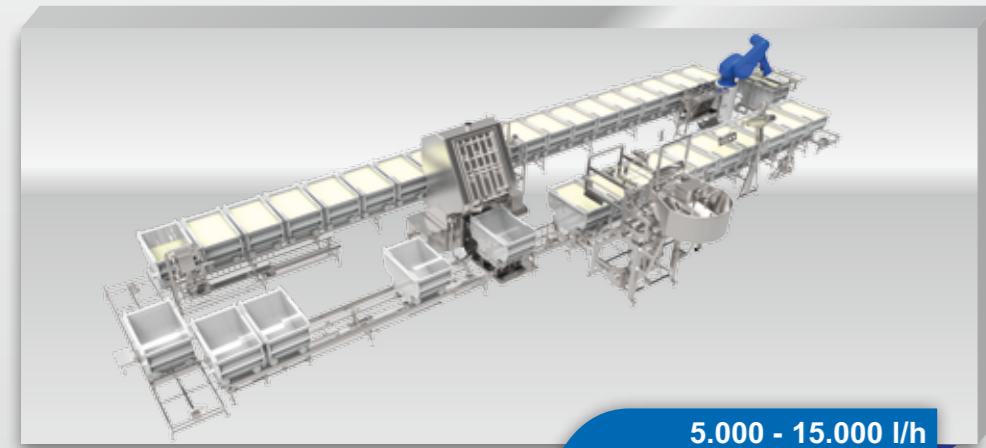
EXAMPLE LAYOUTS

Curd preparation in plastic vats moving through a system of conveyors. Individually engineered lines for all types of soft and blue cheese.

- Adapted to available building, required capacity and technological times by variable layout of conveyors
- Exact separation of different batches and curd types in the Bassines
- Optimized cutting by robot using patented cutting tools
- Easy control of the process as well as track and tracing of batches via the control system



Up to 25.000 l/h



5.000 - 15.000 l/h



Up to approx. 5.000 l/h

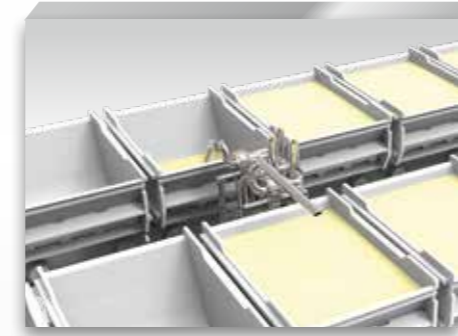
Functionality of automated lines:

- Automatic movement of Bassines over the conveyors
- Automatic milk filling and dosing of additives
- Automatic cutting and stirring
- Automated tipping station
- Emptying of the curd-whey mixture into a buffer tank or direct feeding of a filling system
- Cleaning of Bassines in a single washing chamber or in a continuous washing tunnel

Functionality of semi-automatic lines:

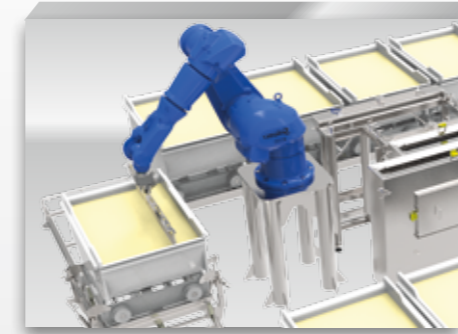
- Manual or automatic movement of Bassines
- Manual milk feeding as well as manual renneting, cutting and stirring
- Automated tipping station
- Cleaning of Bassines either manually or in a separate washing chamber

PROCESS STEPS



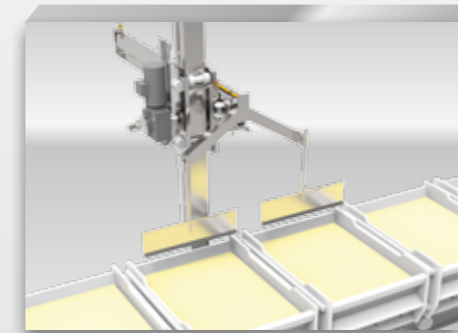
Milk infeed:

Gentle filling of Bassines with milk. Addition of cultures and rennet.



Cutting:

The coagulate is cut by a wet-room robot (without cover) using patented cutting tool with curved knives. Cutting tools are rinsed after each cut and CIP-cleaned after production.



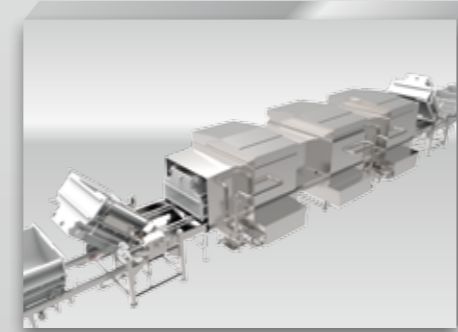
Stirring:

According to technological requirements stirring can be gentle or intensive.



Whey extraction:

For specific cheese types whey can be extracted and water or whey added to wash or warm the curd.

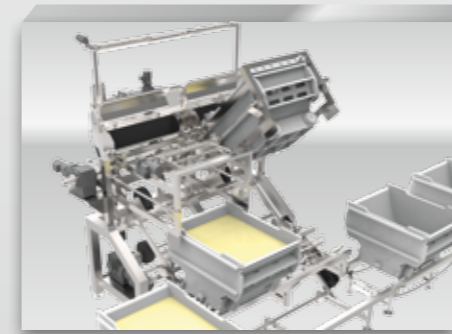
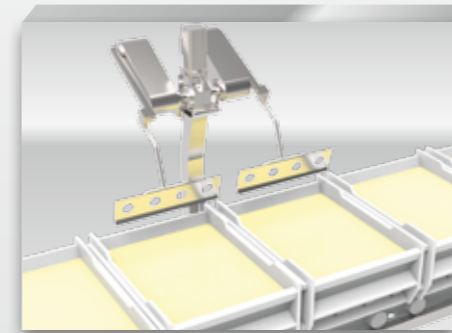


Cleaning:

Depending on the capacity of the line the Bassines are cleaned either in a washing tunnel or in a washing chamber.

Tipping and emptying:

The ready curd-whey mixture is transferred gently from the Bassine to the filler.



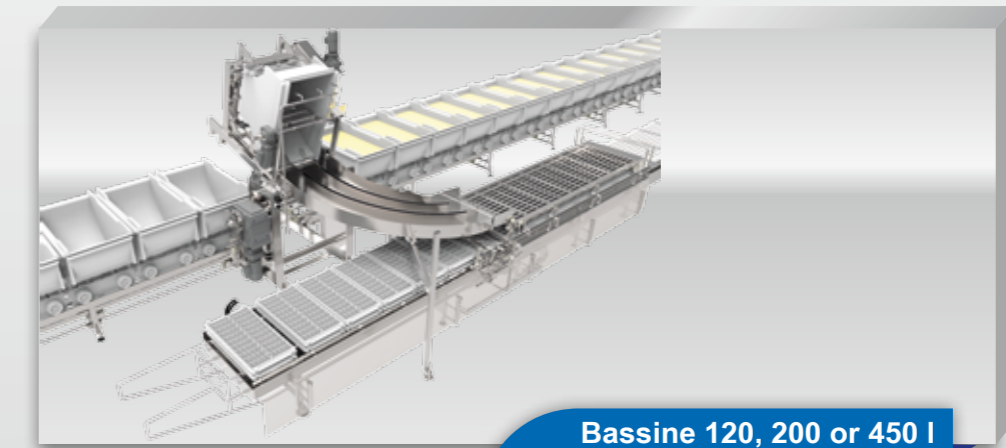
FILLING DEVICE

Automatic tipping stations transfer the curd-whey mixture after syneresis to the blockforms or plateaus.

- Controlled lifting and tilting of Bassines to avoid damage to the sensitive curd
- Active stirring of the curd-whey mixture while emptying ensures a homogenous distribution of the curd in the whey
- Water nozzels spray small amounts of water in to the Bassine to wash out any remaining curd cubes



Bassine 550 or 670 l



Bassine 120, 200 or 450 l



Bassine 80, 120 or 200 l

Tipping into buffer tank:

- Emptying of the Bassine into the buffer tank
- Continuous transfer of the curd to the subsequent filling unit
- Controlled and gentle stirring within the tank

Tipping onto a movable filling table:

- Automated emptying of the curd-whey mixture
- Filling over a chute
- Movable filling table to predistribute the curd into the format funnel
- Final distribution of the curd by operator

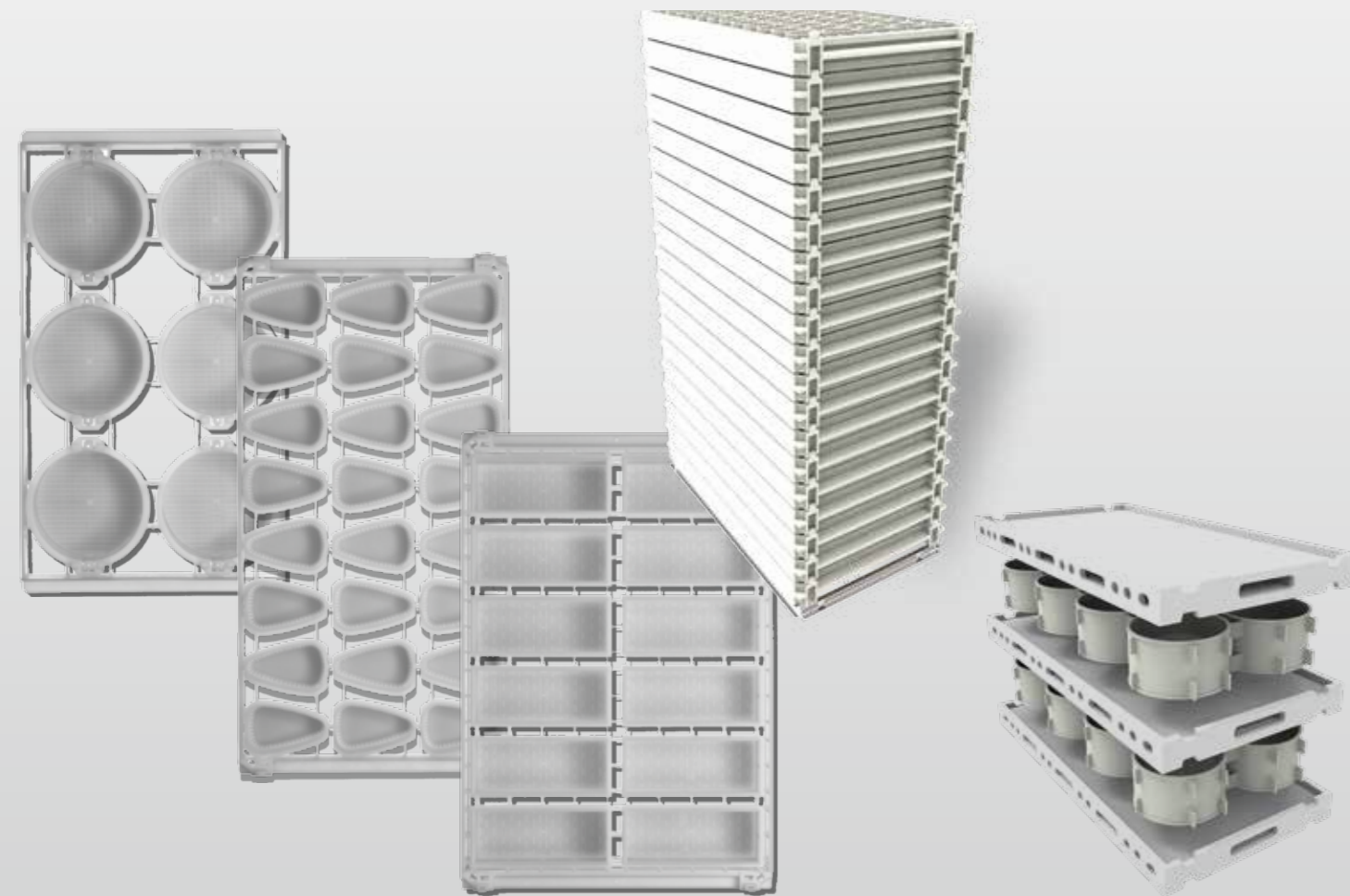
Tipping on filling plate:

- Semi-automatic emptying of the curd-whey mixture
- Distribution onto one or more filling funnels by segmented chute
- Distribution of the curd into blockforms by operator



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 Froma[®]
- 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



Bassine-Systems

Continuous Curd Preparation
for Soft Cheese and Blue Cheese



Alpenland Maschinenbau GmbH
Alpenstr. 39 - 43
83543 Rott am Inn
Germany

Tel.: +49 / 80 39 / 4 01-0
Fax: +49 / 80 39 / 4 01-297
info@alpma.com
www.alpma.com



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