

# NEWS & TRENDS



**FRANK EBERLE**  
Managing Director

*Dear customers and business partners,*

It is that time of the year again! The Anuga FoodTec show opens its doors on March 20<sup>th</sup>.

For ALPMA this is not only an opportunity to present our latest equipment developments, we also look forward to taking our expert audience on a „journey through the world of cheese“. As a global market leader, we develop innovative solutions for cheese factories worldwide – and that is exactly what awaits you at our booth.

Taste cheese specialties from all around the globe – produced, portioned and packaged with ALPMA equipment and discuss new ideas and concepts with us which can support your efforts to develop new markets for your business.

Also, we are glad to tell you more about our service offering, available worldwide and around the clock.

I look forward to seeing you there!

Your

MILK IN ITS MOST ATTRACTIVE FORM:

## ALPMA at the Anuga FoodTec 2018



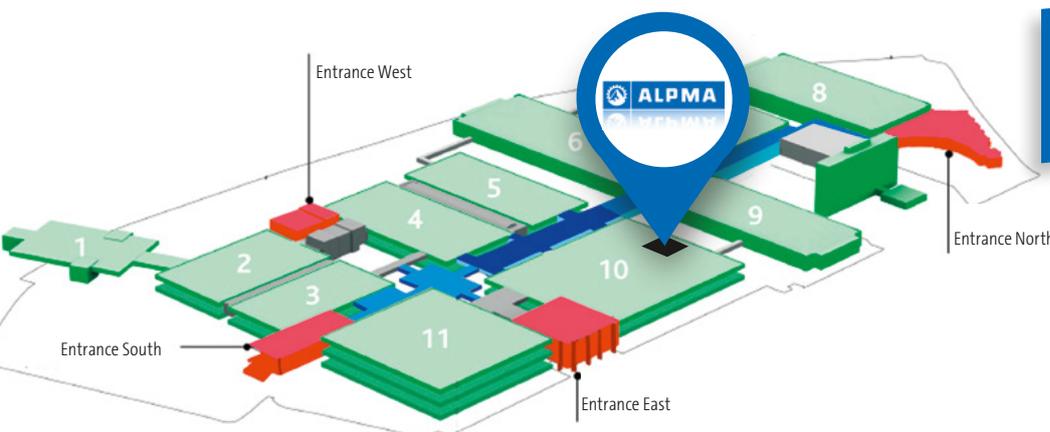
From raw milk to ready-to-eat cheese: At this year's Anuga FoodTec, which takes place from 20<sup>th</sup> to 23<sup>rd</sup> March, ALPMA will be presenting its comprehensive portfolio of solutions for the fully automated production, processing and packaging of cheese specialties.

At stand E090/F 109 in Hall 10.2, the focus will be not only on the **CUT 32** portion cutting machine, but also on other machines for the further processing of cheese: for example, the **MAS 600**, a dry salting plant which salts cheese loaves fully automatically, or the **multi-function test system**, which allows milk producers to try out processes from the field of membrane technology such as ultra- or nanofiltration. And the company's trade fair presentation will be rounded off by the **FORMATIC** semihard cheese portioner.

Visitors to the stand can sample cheeses and find out for themselves what tasty products can be produced with ALPMA's high-tech machines.

In addition, French mould producers Servi Doryl will be presenting their range of cheese moulds, which are ideally suited for use in ALPMA machines, at the adjacent stand.

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



**ANUGA FOODTEC**  
20TH TO 23RD MARCH 2018  
HALL 10.2 | STAND E090/F109

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



**laïta**

## Efficiency without compromises

ALPMA and French cheese-making cooperative Laïta share more than just a passion for cheese. Both strive for quality, progress and efficiency.

Two years ago, after an intensive consultancy and planning phase, Laïta purchased an innovative ALPMA membrane plant line for centralised pre-treatment of cheese-making milk. The system has been operating successfully since mid-2017.

The line comprises a combined microfiltration (MF) and ultrafiltration plant (UF) with a down-stream RO/RO polisher. In an MF plant, the skimmed milk is sterilised and then fractionated inline into micellar casein concentrate (MicCC) and virgin whey. The MicCC has a ca-sein/whey protein content of at least

90/10 per cent. Laïta uses it for casein/protein standardisation of the cheese-making milk.

The virgin whey, on the other hand, is a perfect raw material for baby food. It is separated out in the MF plant and further processed to form whey protein concentrate (WPC), directly and without intermediate storage, using a combined UF plant and RO/RO polisher. This process is an innovative option for obtaining a high-quality product of high nutritional value from relatively inexpensive skimmed milk. Alternatively, whey protein isolate (WPI) could be

produced. The UF permeate is concentrated to form a lactose concentrate (LC88).

Laïta uses the RO polisher permeate from the process for CIP cleaning – thus reducing the company's water consumption. In a further step, Laïta uses the WPC to produce ALPMA-CreamoProt. This process allows them to make profitable use of its own high-quality whey protein.

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SUPERLATIVES IN THE “CHEESE STATE”

## The longest Coagulator in the world

Dense forests, green hills, enchanting lakes – this is the landscape of the US state of Wisconsin. A state characterised by agriculture, and where companies have become specialists in the dairy industry. The Americans respectfully refer to it as the “Cheese State” – because no other US state produces more cheese.

And thanks to ALPMA, Wisconsin can now boast another superlative: the longest Coagulator in the world.

Three years ago, Saputo announced it would be modernizing its blue cheese manufacturing process by developing a state of the art facility at its existing plant in Alma, Wisconsin. ALPMA won the order – and production is already underway.

The figures are impressive: the cheese curd is produced in a coagulator with a record length of 83 metres. In an area of roughly 3,500 square metres, the cheese is then drained, portioned, stacked, climatized in a climate-controlled tunnel, turned several times, separated again, salted and pierced. The piercing machine inserts its needles into four loaves simultaneously, giving the cheese the air it needs to create the blue veins in its interior. The cheese is then stacked again and matures for up to 60 days, after which it can be destacked and packaged.

And by the way: a large proportion of Saputo's blue cheese is later crumbled. Americans love “crumbled blue cheese” from Wisconsin, their “Cheese State”.

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83 m

## SEGMENT CUTTER SC 90/HS

# Cut off in the middle!



Cheese has weight problems, too. The problem area for a Gouda loaf: its middle. On the Gouda market, it's not just a platitude that the truth lies somewhere in the middle. The market is highly competitive, and with great pressure on prices, every gram counts.

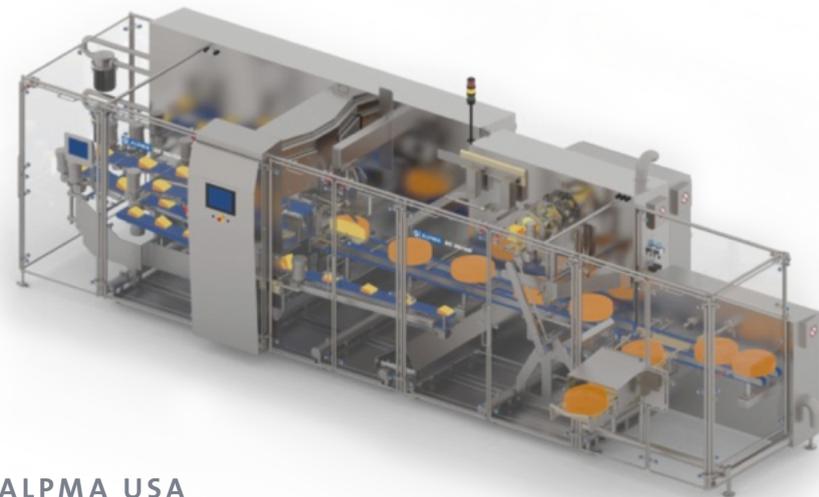
Anyone who cuts a Gouda loaf into segments knows that the centre cut-out makes the difference between profit and loss. Now ALPMA has achieved a breakthrough in the fight against excess weight: the segment cutter SC 90/HS.

The SC 90/HS is intelligent and smart. It recognises the problem zone of every individual cheese loaf. Depending on weight, it intuitively selects the ideal dimensions for the centre cut-out. The cutter is now equipped with four rather than two pipe sizes, and it always selects the right one – to enable the cut-out to be divided into further good-weight portions. Maximum yield and minimum give-away – for optimum division of a cheese loaf, the SC 90/HS always finds the golden mean.

To prevent losses right from the start, the SC 90/HS first checks each loaf for oversizing. If the size is right, it measures the weight and gently and without contact, brings the loaf into the perfect position for the centre cut-out. Then it divides the loaf and centre cut-out into even portions on two high-speed tracks. And when it comes to speed, ALPMA sets new benchmarks: the SC 90/HS can cut up to 150 segments per minute. A performance leap of a full 25 per cent compared to the predecessor model, the SC 80.

Never before has it been possible to cut Gouda segments more neatly, never before have fewer parts touched the cheese, and cleaning is easier than ever before, too. And the high standards continue with the high speed infeed system ER 10. The design of the SC 90/HS saves space and film. The result: a Gouda segment of ideal weight that slides into the film like a hand into a tailored glove.

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## ALPMA USA

# Even closer to the customer

When you think of cheese, you probably think of France, of Holland or Switzerland – but the USA? The truth is that nowhere on the planet is more cheese produced than in the United States. And here, too: where large quantities are produced, preventive consulting and technical support are decisive factors. Availability for the customers, short response times and reliable assistance – these are the aims of the ALPMA USA service team.

As global market leader in the sectors cheese-making, process, cutting and packaging technology, ALPMA has long established itself on the US market. The company, which is based in Rott, has been present in North America for more than half a century, and five years ago, it established its own subsidiary in Milwaukee (Wisconsin). Since then, ALPMA has consistently pursued its aim of becoming a leading customer service provider in the USA. Four customer service specialists are now responsible for spare parts and technical support for North American customers.

Geographically, Milwaukee lies in the heart of the United States. An ideal location, which ensures that ALPMA can reach all its North American customers quickly. And because ALPMA customer service knows no borders, ALPMA USA has also stationed service specialist Erich McKenzie in Canada. This brings ALPMA even closer to its customers – underscoring its commitment to premium service quality.

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The team of ALPMA USA (from left): Nick Ivarson, Billy Lease, Axel von Wardenburg, Chris Cheatham, John Zolper



Erich McKenzie, ALPMA service specialist in Canada

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