

NEWS & TRENDS



DR. HEINRICH STEPHAN
Head of Division Cheese
Production Technology

Dear customers and business partners,

The first issue of our customer newsletter NEWS & TRENDS appeared 10 years ago. A lot has happened since then. But one thing has remained unchanged: Our customers still want production lines that put them in an optimum position to adapt to existing market conditions.

We are currently experiencing a strong demand for state-of-the-art cheese-making plants. Two trends can be seen. On the one hand, customers want production plants with top performance and quality, and on the other hand, many companies rely on flexibility with regard to cheese types and formats within one production line.

This global willingness to invest is based on the advantages to be gained on the consumer market as a result of cost leadership, differentiation via products and the ability to react flexibly to fluctuations in the quantities called for.

The ALPMA machine range is constantly expanding and I am sure that you will find new ideas for your company while reading this latest issue.

Best regards,

NOT ONLY THE SKY IS BLUE AND WHITE

Blue cheese specialities processed with the ALPMA SC 80/B cutting line with infeed system

The most well-known blue cheeses include, for example, Gorgonzola, Roquefort, Saint Agur, Blue Stilton, Bavaria Blu, Cambozola, Aura and Danish Blue. They are available at the cheese counter freshly cut or offered pre-packed in the chiller, usually in segments and in the traditional folded packaging, in boxes or on thermoformed trays.

The character, taste and consistency of these cheeses, from mild and creamy to full-bodied and crumbly, are as different as their countries of origin.

Only cutting technology from ALPMA meets the packaging requirements for these sophisticated cheeses to perfection. The SC 80/B segment cutter cuts the cylindrical cheeses into portions of the desired size – fully automatically, flexibly and to fixed weights.

In ultra-hygienic design for optimum cleanability and with the ALPMA Seal of Efficiency "Quick Change & Hygienic Design."



Above and beyond this, the real challenge lies in the automation of the downstream packaging plants. What best suits your needs? Traditional folded packaging on an ALPMA MultiSAN with 80 packages per minute, or up to 150 packages per minute in thermoformed trays? In either case, ALPMA has the ideal solution and cordially invites you to visit Rott am Inn to see a high-speed plant in action – hopefully under a blue and white Bavarian sky.

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Visit us at the CibusTec in Parma
Hall 6 Booth D30, October 28th - 31st, 2014
Read more on page 4

Process Technology

Cheese Production Technology

Cutting Technology

Packaging Technology

The soft cheese capital of Australia

The island of Tasmania, which lies to the south of Australia, is relatively unknown compared with the mainland. As this green and largely untouched island is predominantly agricultural, milk production plays an important role there. And although soft cheese is viewed more as a speciality cheese in Australia, an ALPMA Coagulator for the production of Feta has been in operation in Tasmania for around 10 years now. The company which purchased the machine, along with other cheese-making factories, became part of the Lion Group, a major FMCG company whose dairy division has become Australia's largest producer of soft cheese.

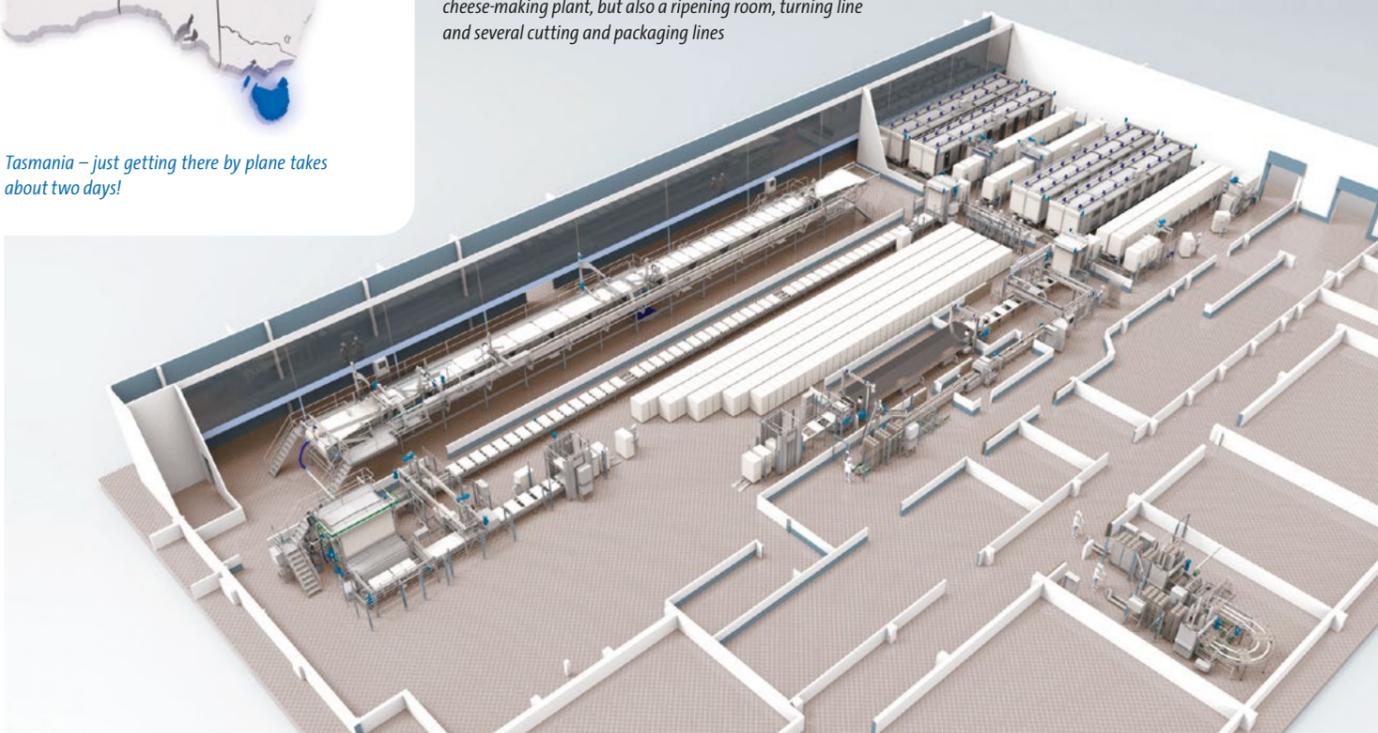
Four years ago, Lion decided to merge all its cheese factories to form one state-of-the-art high-performance cheese-making plant. The plant was to produce cheeses with widely varying recipes and formats, from Camembert, Brie and Feta right through to blue cheeses, in one production line. In autumn 2011, ALPMA won the contract to supply a cutting-edge cheese-making plant with Coagulator.

The particular challenge here was to design a flexible plant with the process technology to control and co-ordinate the production of a wide variety of cheeses in a predefined sequence. Empty cells between the individual cheese types are automatically programmed, allowing format changeover at the MR drum portioning without having to stop the Coagulator conveyor.



Tasmania – just getting there by plane takes about two days!

ALPMA's scope of supply comprises not only the complete cheese-making plant, but also a ripening room, turning line and several cutting and packaging lines



The special design of the portioning ensures gentle and precise dosage of soft curds such as Brie as well as firmer curd types, for example blue cheese. And as Tasmania is, so to speak, on the other side of the world, transportation of the equipment and a lengthy journey for the assembly teams also had to be taken into consideration while planning the project. A construction site such a long way away remains a challenge despite modern communication. The time lag alone means that telephone and video conferences with the construction site and the client have to be planned very precisely, and different shift times for the online support team during the commissioning phase had to be agreed upon in advance. Installation commenced in spring 2013, and following the first milk run in August of the same year, the customer successively increased the output of the plant, bringing it up to nominal capacity in time for the Christmas season.

Today, the new cheese plant processes more than 200,000 litres of milk into cheese every day, using twelve different technologies. The cheeses are then processed in seven different formats and are destined mainly for the Australian market and, in the 'long-life' version, for Japan and China.

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THE NEW UF WHITE CHEESE PROCESS

ALPMA with a new addition to its cheese-making alternatives

In line with the increasing popularity of traditional white cheese of the Feta type and in close co-operation with the GRUNWALD company, ALPMA has developed a process for the production of UF white cheese which is already being applied successfully by numerous customers.

The pasteurised milk with modified fat content is heated to filtration temperature and concentrated to the required dry matter content of approx. 36% with the ALPMA UF system. The UF concentrate is then homogenised, heat-treated and cooled to the filling temperature.

In the GRUNWALD cup filling system, the sterilised cups are filled, rennet and cultures are added and the cups are transported through the coagulation tunnel. After cutting and salting, they are sealed fully automatically with a disc and a snap-on lid.



GRUNWALD Cup filling system



ALPMA UF plant



- Advantages:**
- Optimum exploitation
 - Mild taste, softer consistency
 - Compact design
 - Fully automatic process

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THE FETA PHENOMENON

Optimum cutting results with the FS 80 Feta cutter

Along with the Greek original, white cheese in brine has seen unprecedented growth worldwide in recent years.

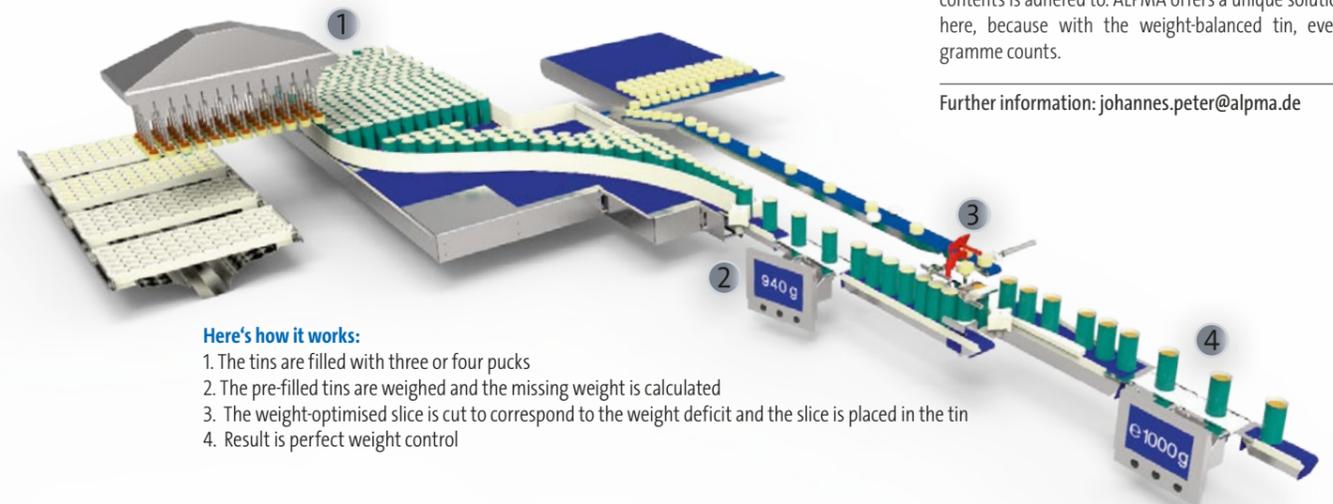
One of the main reasons for its popularity is that it stands for the light, Mediterranean lifestyle. But its versatility also contributes to its success. It is available in

natural form in slices for a summer salad or in cubes in a jar with olive oil and herbs. The classic 200 g portion also comes in a slice for the barbecue – and then of

course, there are the Feta-Crumbles for quick recipes. The classic production shape is the 2 kg loaf. From it, portions in a wide range of formats and sizes are created – using ALPMA cutting technology in all its variations. Increasingly, small round pucks are produced as an alternative to the 2 kg loaf.

A puck weighs approximately 250 g and is sold in a tin filled with brine. It is popular not only with fast-food restaurants selling doners and kebabs, but with private households. The great advantage is that the cheese retains its quality for a long period after opening and does not absorb odours from the environment, as it is submerged in brine. Cheese-making factories require special cutting technology to ensure that the specified net weight of the tin contents is adhered to. ALPMA offers a unique solution here, because with the weight-balanced tin, every gramme counts.

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Here's how it works:

1. The tins are filled with three or four pucks
2. The pre-filled tins are weighed and the missing weight is calculated
3. The weight-optimised slice is cut to correspond to the weight deficit and the slice is placed in the tin
4. Result is perfect weight control



ARLA NR. VIUM

Extended service agreement with ALPMA

The cheese-making plant ARLA Foods Nr. Vium has been in operation for two years now and very successfully produces HAVARTI cheese at this location.

In view of the high production utilisation (7 days / 24 hours / 355 days per year), ARLA has decided to extend the maintenance schedule for the plant from one to two deployments per year.

ALPMA service technician Martin Schober recently visited the plant to get an exact picture of what this will entail. He inspected the entire production facility thoroughly to make sure that all the spare parts required are available at the start of the maintenance work, ensuring that servicing can be carried out to the highest professional standards despite the tight schedule. Under the ALPMA service agreement, service technicians remain on-site for several days after the start of production in order to monitor the plant.

Jimmy Gudmann, head of maintenance at ARLA: "This coming campaign will once again mean exacting requirements for ALPMA. Due to the extremely short

time window of only five days, the ALPMA technicians will have to work in several shifts to ensure that production can resume as scheduled. That means everything has to be planned with military precision."

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"It's good to know that I can rely 100 per cent on the ALPMA service."

Jimmy Gudmann, head of maintenance (right) with ALPMA service technician Martin Schober.



IMPRESSUM

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Aktuelles



ALPMA's trade fair presentation on Booth D30 in Hall 6 focuses on solutions which, in addition to added flexibility and easy handling, also offer improvements in product quality and the optimisation of production costs, e.g. our innovative **MultiSAN** folded packaging machine and high-performance portioning **FORMATIC** for continuous filling of semi-hard cheese curd.

At the **CreamoProt-Bar**, visitors can sample whey drinks and a range of cheese products with CreamoProt.



Make a note of it now. Meet us at the Anuga FoodTec in Cologne. March 24th-27th, 2015