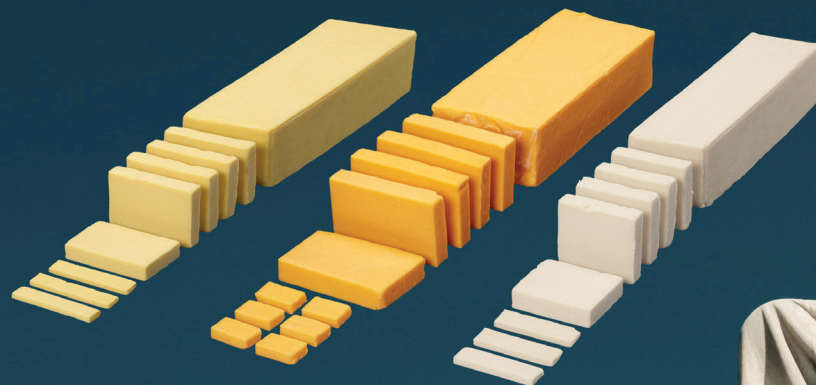


Smart learner



The secret of change is to focus all of your energy, not on fighting the old, but on building the new.
Socrates

Machine learning improves efficiency

OptiCUT, OptiYIELD + Analytics 4.0 ensure the most accurate operation possible. And with minimal human intervention, the result is very cost-effective cheese production. Machine learning allows for ALPMA's already well-engineered production facilities to fine-tune themselves on-the-go, 24 hours a day. Quick to adjust, waste is negligible and proactive measures reduce

stoppages to ensure continuous cheese production with over 1,000,000 litres/day. Plus the highest levels of balanced and exact portioning are achieved whilst maintaining constant conditions during ripening.

ALPMA.

On balance, your best solution

Call 01256 467177 or visit:
www.alpma.co.uk/smart



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Traditional cheeses expand into snacking and mini portions with the help of cutting-edge technology from ALPMA. The market for traditional and speciality cheeses is growing, especially with continued demand for mini portions and snacking products. With its scalable, customisable cutting solutions, ALPMA is helping producers to cope with this increase in demand. The company caters for cheese manufacturers large and small who produce everything from young, mild cheddars for children's lunch-boxes to soft cheeses and specialist vintage varieties for cheese connoisseurs.

Fixed weight cutting – market leader

As the market leader for fixed weight cheese cutting technology, ALPMA offers cutting lines that produce mini portions at up to 200 plus pieces per minute. Ultrasonic cutting blades deliver unparalleled levels of accuracy, allowing portions of 8–100g to be produced, in a variety of shapes, with giveaways of less than 1% and maximum possible yields. Working with the UK's biggest companies in the dairy market, ALPMA continues to develop its technology with increased automation from the pallet of whole cheese blocks to the finished packed portions and all case packed back onto a pallet. The latest machine learning and performance algorithms OptiCUT and OptiYIELD continue to drive the highest levels of consistent performance.

Soft blue, white, cheese

ALPMA's position as an equipment supplier in the soft cheese market has

been strengthened by its purchase of Servi Doryl, a French company with expertise and a comprehensive portfolio of cheese making equipment. ALPMA is also now partnered with Sulbana for all Mozzarella-type cheese production.

Client specialist

ALPMA works closely with clients to solve their individual needs. Managing Director, Nick Aikenhead, says, "We're specialists in producing bespoke and one-off solutions to suit our customers' brands and production needs. This means that our equipment solutions are affordable for farmhouse operations through to our larger customers' dairies."

To find out how ALPMA's solutions can optimise your cutting and cheese making performance, please don't hesitate to get in touch.

For further information please call 01256 467177.

