



Cheese Update

Summer 2009

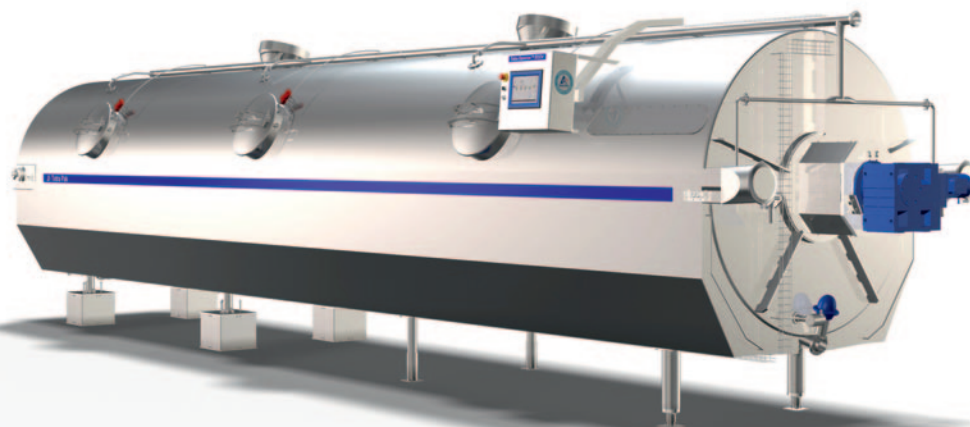
The Nantwich International Cheese show

Tuesday 28th July (Trade and Press), and Wednesday 29th July (Public Day)

The Nantwich International Cheese show brings together the very best cheese in open competition and is the annual focus for news and gossip from all sides of the industry. We look forward to seeing our customers,

old and new, on the Tetra Pak Processing stand and in this newsletter we have included details of some of the very latest systems and equipment to help in the continual drive for quality and efficiency.

New vat makes consistently good cottage cheese



Top. Tetra Damrow ECCV.
Right. Tetra Damrow Cottage Cheese Vat.

Reduced payback time and reliable product quality are just two of the advantages of using the new Tetra Damrow cottage cheese vat.

This enclosed vat incorporates the best features of the tried and trusted Tetra Tebel O-vat and the Tetra Damrow ECCV, plus some new elements, with the aim of creating the best enclosed cottage cheese vat on the market.

In short, the benefits are:

- Optimised yield.
- Minimised fines loss.
- Improved Uniform Curd Particle Size Distribution (CPSD).

The new ECCV 3 is also easy to use, very reliable and of course exceeds all hygiene and health and safety requirements. It does this by:

- New design of agitator blades.
- Optimised vat shape for better cutting.
- Improved control of agitator speed and angle.
- Frequency controlled drive on horizontal knife enabling ideal cutting speed.
- Stronger knife design.



Working principles

If you are not familiar with the operation of the vat, the process is as follows. The vat is filled through the bottom valve while the agitator gently stirs the milk. After the starter has been added and the curd reaches the right pH and firmness, one cutting tool moves the length of the vat, creating long strips. A second 'crosswise' cutting tool - operating at 90° to the first - then rotates half a revolution to cut the strips into uniform cubes.

The entire cutting phase lasts no more than a minute but because this is such an important part of the process considerable research has been carried out to improve the cutting tool. Cutting speed can also be controlled to give a gentler cutting action and minimise tolerances.



Tetra Damrow Cottage Cheese Vat.

Automation

The vat is fully automated and the updated software incorporates an intuitive operator interface with clear overview.

The new Tetra Damrow ECCV 3 is available in 12,000 and 18,000 litre capacities. The complete Tetra Damrow Cottage Cheese portfolio now comprises:

Tetra Damrow Drainer Washer used for whey draining, washing and cooling curd.

Tetra Damrow Drainer Blender used for draining of cooling water, blending curd and dressing.

Tetra Damrow Drum Drainer used for draining cooling water. (The Tetra Damrow Drum Drainer needs to be combined with a blender but one Tetra Damrow Drum Drainer can serve several blenders).

Tetra Damrow Blender 2 used for blending curd and dressing.

For more details on the complete range contact Ronny Kvist 00353 876 860695 or Terry Potheary 07860 831685.

New block former

First launched in 1978, the Blockformer quickly became a vital part of many cheese processing plants. Now, the original inventors have created a new model combining the knowledge and expertise of the Tetra Tebel and Wincanton brands.

As the basis for this improved design, the Wincanton base unit is combined with the Tebel TwinVac tower. A range of improvements have been incorporated to reduce maintenance costs and ensure the highest quality standards.

Low maintenance costs

Design changes have reduced the number of gaskets in the base unit and made it easier to replace remaining wear parts in the tower and on the base unit. Changing gaskets is normally expected to be required only once every 3 years.

Low product losses

A new door design ensures the block moves smoothly to the conveyor, ensuring very little friction and thus minimising product losses.

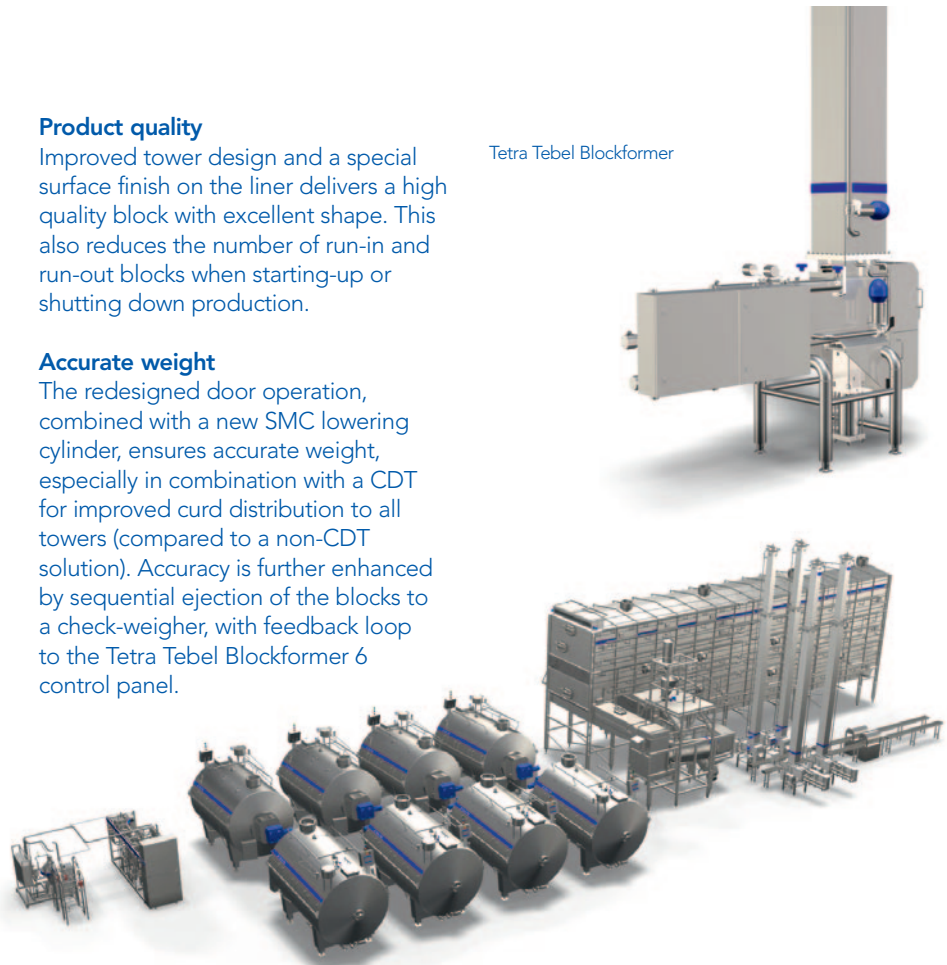
Product quality

Improved tower design and a special surface finish on the liner delivers a high quality block with excellent shape. This also reduces the number of run-in and run-out blocks when starting-up or shutting down production.

Accurate weight

The redesigned door operation, combined with a new SMC lowering cylinder, ensures accurate weight, especially in combination with a CDT for improved curd distribution to all towers (compared to a non-CDT solution). Accuracy is further enhanced by sequential ejection of the blocks to a check-weigher, with feedback loop to the Tetra Tebel Blockformer 6 control panel.

Tetra Tebel Blockformer



Champion single extra mature cheddar



We are once again sponsoring the Single Extra Mature Cheddar Class at the Nantwich International Cheese Show.

This is one of the largest classes at the show, regularly attracting more than 40 entries. Last year's winner was Dairy Crest Davidstow which went on to win the prestigious Supreme Championship at the event.

