

Dairy Products, Creameries

cheese fabrication: soft, sliceable and hard cheese

specific measurement setup for the fabrication of lab ferment cheese



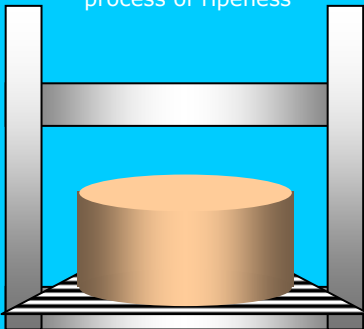
evaluation-unit HK1-Mc-LAB



separation of curd and whey



process of ripeness



TS-rating configuration lab.



HK1-Mc-LAB

latest digital microwave technique at 2,45 GHz.
wherever the watercontent in the curd is a relevant issue

The origin of every cheese production is the milk. Independent if the milk is from cows, goats or sheep, the production of cheese always follows the same procedures. Only one basic decision is required: The cheese product should be cream cheese or **lab ferment cheese**. To produce cream cheese the milk is treated and acidised with lactobacilli. The milk acidulates until the protein of the milk coagulates and the whey drips off. Directly after production cream cheese is suitable for consumption and no further ripening is necessary.

To produce lab ferment cheese the milk is treated with lactobacilli but in addition acidised with lab. Kinds of lab ferment cheese are soft-, sliceable- and hard cheese. After acidification the gelatine is reduced to small pieces, and the curd is separated from the whey. The curd essentially consists of the solid constituents of the milk, the whey is basically the consisting water. Through the interaction of mincing, heating and squeezing the decision is made if soft-, sliced or hard cheese is arising.

The curd will be filled up into forms and in dependance of the grade of cheese additionally treated and squeezed.

The measurement of TS is to be effected now. The premature cheese wheels are rated on TS with or without forms in the laboratory.

If the premature cheese wheel matches the quality requirements it will be salted and feeded to the further process.

The measurement is effected by two sensors above and below the conveyor belt with a distance to the cheese as small as possible. A laserdistance-sensor defines the thickness of the weehl. The TS-value is displayed by the evaluation unit HK1-Mc-LAB and is also printed out. Further data evaluation and recording by PC.

Basic calibration at delivery, simple start-up with one-point calibration. Rugged industrial design. Maintenance free. Softkeys. RS232 / RS485.

success through innovation

25 years experience

T: +49-(0)7084-928410 F: +49-(0)7084-928429

info@harrerkassen.com

www.harrerkassen.com



Harrer & Kassen GmbH

Am Heschen 6
75328 Langenbrand
Germany

