

# CHEESE SALTING DYNAMIC PLANT



*Plant details*



*Cheese mould inlet*



*Cheese mould inlet into the cages*



*Plant sight*



*Cheese mould outlet*

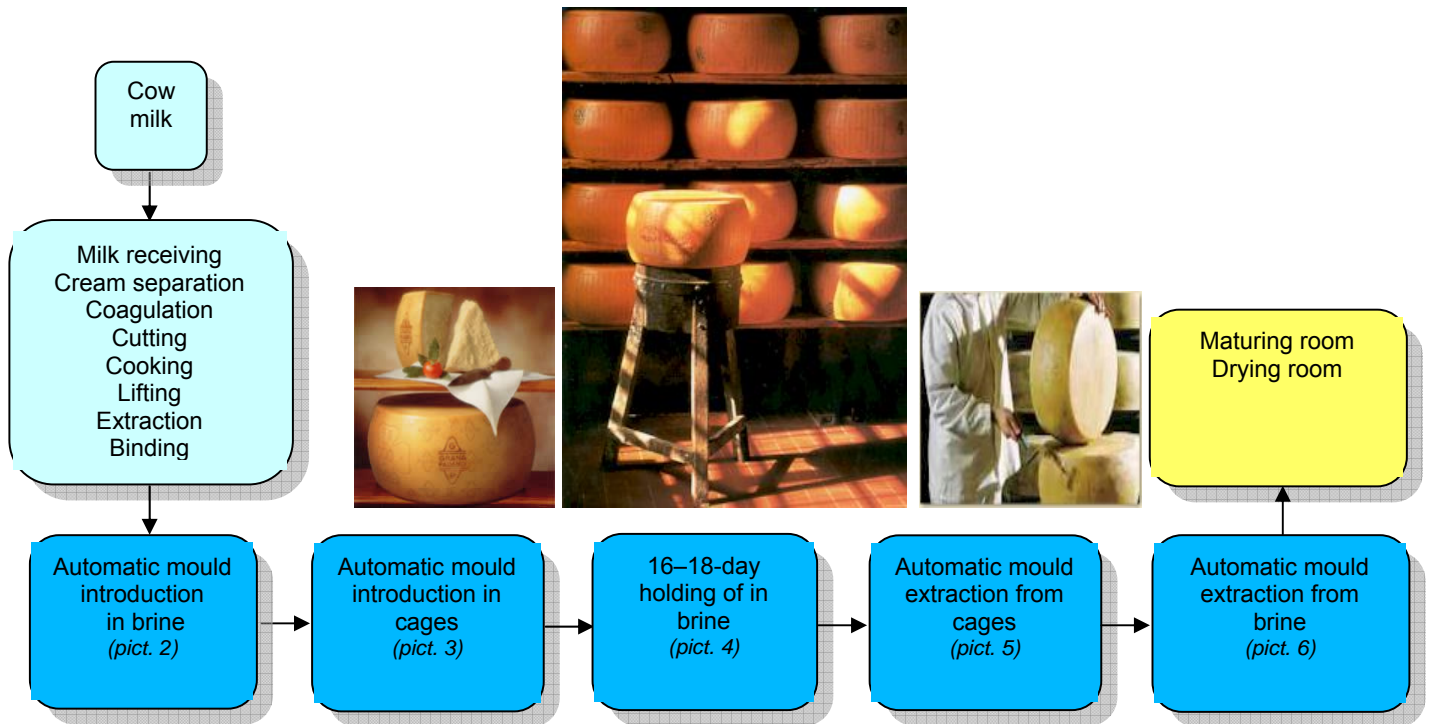


*Cheese mould outlet*

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## DYNAMIC SALTING PLANT, AUTOMATIC MODEL, FOR “GRANA PADANO”

### *Processing chart*



### *Description*

Pictures above show only the processing of a dynamic plant for automatic salting of “Grana Padano” cheese, and this technology is applied to “Parmigiano Reggiano” salting too.

- 1) Pict.1 shows a detail of the salting cages entered into brine, as well as the automatic systems for door opening to introduce or extract the moulds from cages;
- 2) After holding time and moulding through conveyor belts, the moulds are automatically entered into the salting plant (pict.2);
- 3) The pieces are automatically transferred to the salting cages (pict.3) by means of a brining flow;
- 4) With this type of plant, “Grana Padano” usually stays in brine from 16 to 18 days (pict.4);
- 5) After holding time in brine, the cheese is automatically extracted from the salting cages (pict.5), by means of a brining flow;
- 6) The same flow transfers the cheese to the conveyor belt removing the pieces from the plant and sending them to drying and maturing sections through other conveyor belts.

In automatic dynamic salting plant different brine treatments are foreseen, among which there are the continuous filtering, the constant maintenance of brine temperature and the automatic recycles to keep concentration constant and create the brine dynamic flow.