

COW MILK PROCESSING PLANT



Curd cutting



Curd discharge



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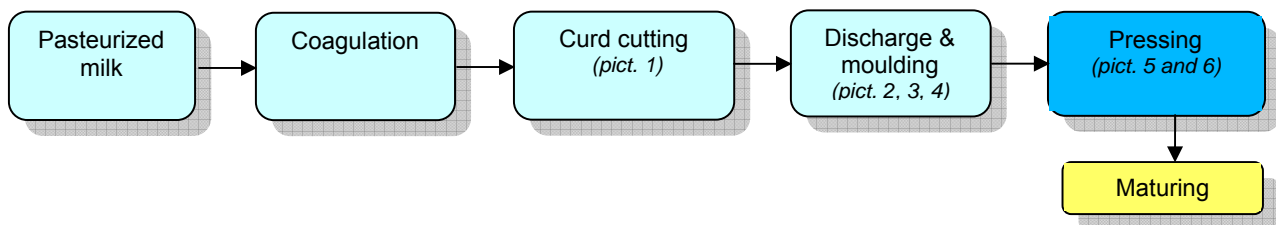
Cheese is placed into the press



Cheese is extracted from the press

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Processing chart



Description

Pictures show only some processing phases for the typical production of pressed long-matured cheese, and show the cheese production with final pressing only. But on pictures you can notice the automatic “portioning – draining system” necessary for pre-pressing and curd cutting into blocks for the production of other cheese types.

- 1) The coagulated milk is cut into the particular “Double O” cheese vat, which assures a uniform curd cutting, as well as a higher production (pict.1);
- 2) Pictures 2, 3 show, how curd is discharged inside the moulding tables, where cheese moulding and whey drainage are performed. During this phase the curd is placed into some particular moulds made of AISI 304 stainless steel, and this by means of the curd distributor;
- 3) After whey drainage, the shapes are placed into the presses (pict.4) for the needed pressing and are finally extracted from the presses (pict.5).

