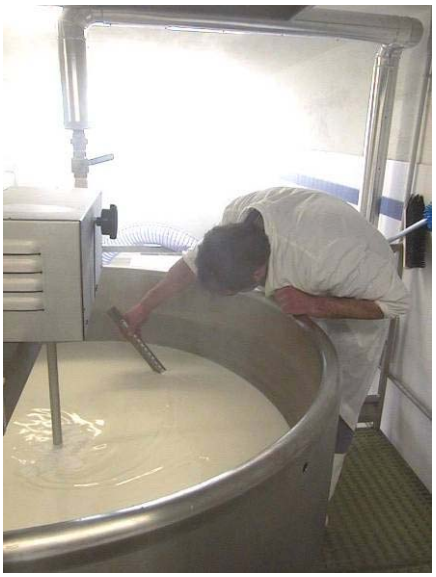
COW MILK PROCESSING PLANT

General



Heating start

Culture and rennet adding

Cutting device

Coagulation

Curd cutting

Curd discharge

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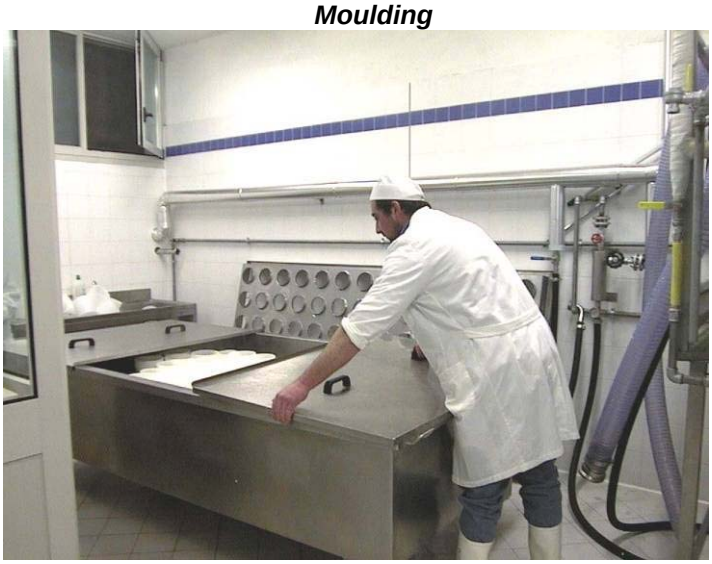
Curd discharge

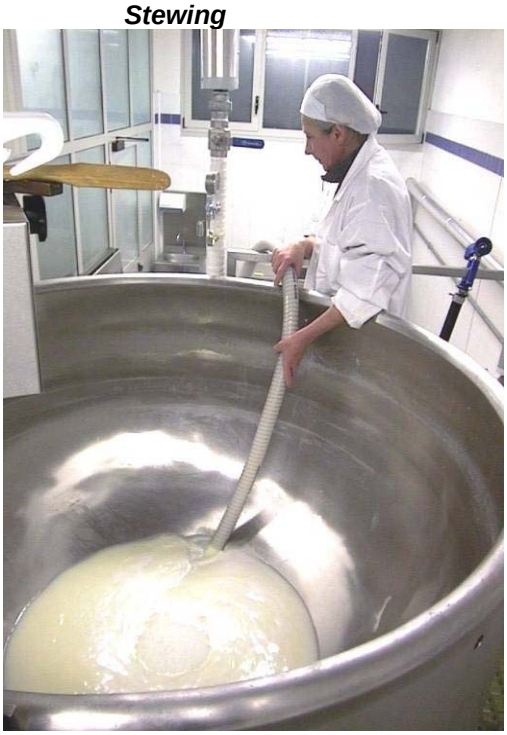
Moulding

Mould turnover



Stewing

Stewing



Whey load

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Whey heating

"Ricotta" collection

Maturing

High pressure steam boiler model GVR

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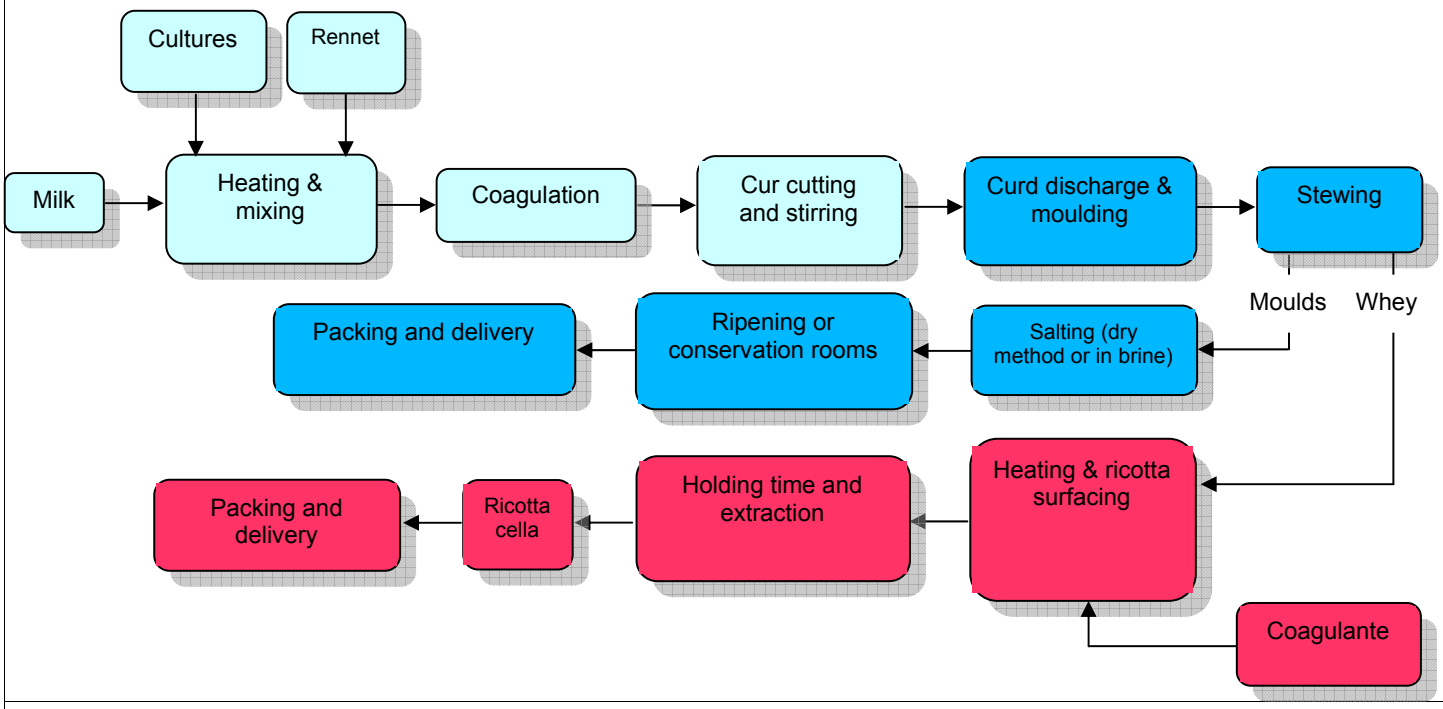
TYPICAL CHEESE PRODUCTION FROM COW MILK

Processing chart



Description

1) Pict.1 shows the double bottom coagulator on platform aimed at transforming all milk types into cheese and ricotta, all in one equipment;
2) After filling the coagulator with milk, the high pressure steam produced from steam boiler model GVR (pict.17) heats the milk very quickly up to the coagulating temperature. During this phase culture is added and when temperature is reached rennet is added too (pict.2 and 3);
3) After coagulation, curd is cut by means of the motorized electro-stirrer (pict.4, 5 and 6);
4) Curd is now discharged into the moulding and stewing table (pict.7, 8 and 9), where whey is drained, by depositing on the inferior part of the table and transferred to the double bottom coagulator through an electro-pump (pict.13);
5) A first mould overturn is performed as soon as the mould are filled (pict.10) and during stewing phase other overturns are done always on table (pict.11 and 12);
6) During cheese stewing, the whey is heated to produce “ricotta” (pict.14);
7) On pict.15 the whey has already reached the temperature for “ricotta” separation, and after some minutes needed for consolidation, the operator extracts the product and lays it on the special moulds to drain the whey;
8) The fresh cheese is put into some refrigerators with automatic control of relative humidity for maturing (pict.16).

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