

# **SHEEP MILK PROCESSING PLANT**



**Milk receiving**



**Milk tanks**



**Milk pasteurizer**



**Details of vats**



**Processing room**



**Ricotta production**

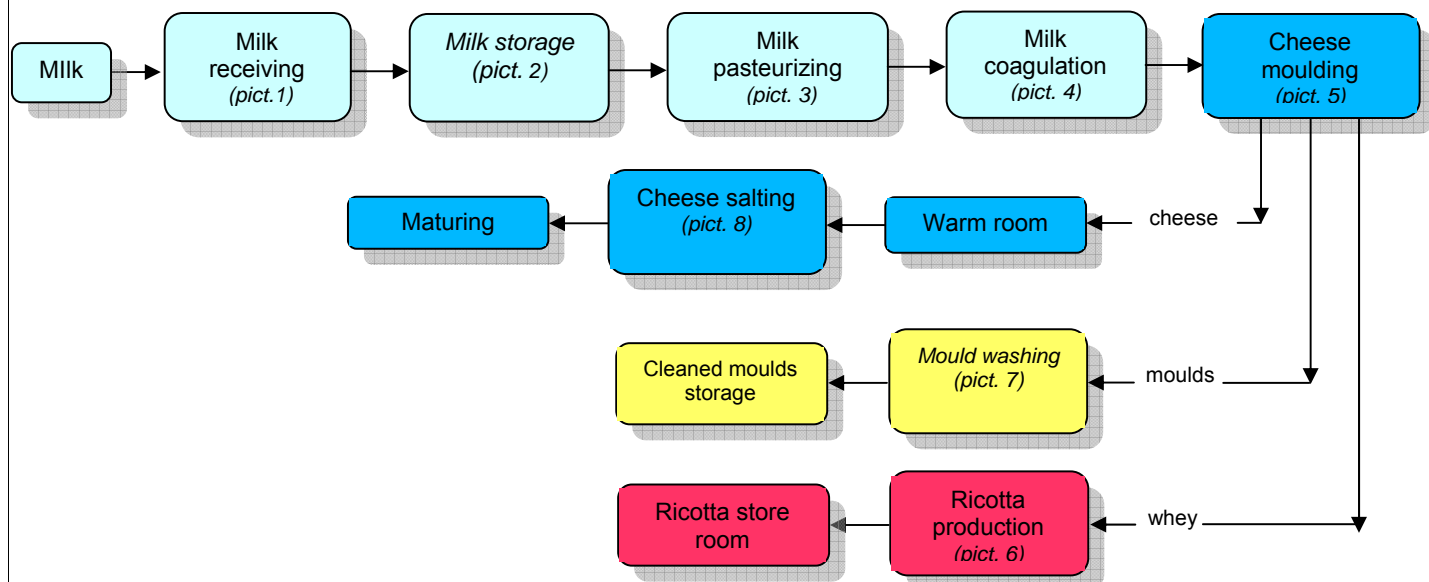


**Washing moulds**



**Dynamic salt cheese vats**

## CHEESE AND RICOTTA PRODUCTION PLANT PROCESSING CHART



### **DESCRIPTION**

- 1) The milk arriving at the dairy is discharged from the tank trucks or it is transferred into the cans by means of a self-priming electro-pump. It is put into the storage tank, filtered for a rough cleaning and cooled through the plate heat exchanger (pict. 1);
- 2) A centrifugal electro-pump transfers the filtered and cooled milk from the receiving section to the tanks of the milk storage section (pict.2), and it is hold there waiting to be processed;
- 3) From the storage tanks the milk is sent – by means of a centrifugal electro-pump - to the balance tank, therefore to the milk pasteurising unit (pict.3), where it is pasteurised, kept at the pasteurising temperature and the holding time determined by the required processing temperature;
- 4) After pasteurizing the milk is transferred into the cheese vats (pict.4), where rennet and culture (if needed) are added and where milk coagulation is performed. After coagulation, the curd is cut and technologic working is performed according to the cheese type to produce;
- 5) In the processing room (pict.5) all necessary operations to transform the curd into the cheese shapes are done;
- 6) Under the moulding tables placed in the processing room, there is a vat collecting the whey flowing from the tables, and the whey is transferred to the double bottom boilers (pict.6) by means of a self-priming electro-pump, where ricotta is produced;
- 7) After moulding and cheese holding time in the moulds, moulds are washed with a swirl mould washer (pict 7);
- 8) After warm and cold holding, cheese is subject to a salting treatment by transferring it into a dynamic salting plant (pict. 8).