

SHEEP MILK PROCESSING PLANT



Mini dairy



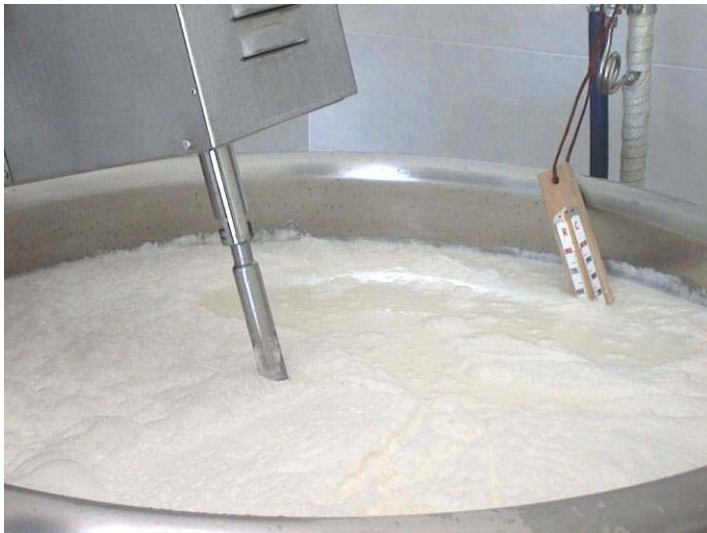
Coagulator / pasteuriser



Moulding/stewing table



Pasteurising/maturing unit for yogurt and culture



Milk heating/pasteurising



Curd cutting

MAGNABOSCO S.r.l. - Via Roma, 19 – 36030 Zugliano (VI)
Tel. 0445 330111 (8 linee r.a.) • Fax 0445 330110 – 330222
e-mail: magnabosco@magnabosco.com • www.magnabosco.com

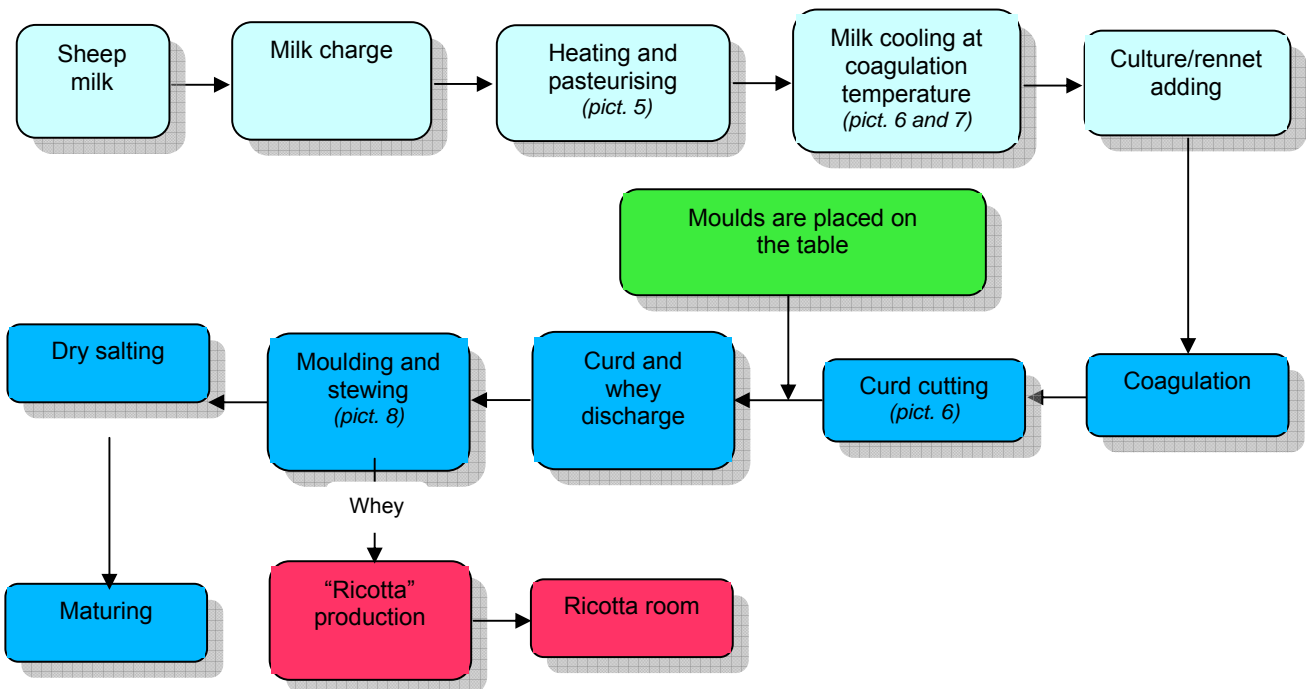


Cheese moulding ending



"Ricotta" production

MINI PLANT FOR SHEEP MILK PROCESSING
Processing chart



Description

1) Pictures 1,2, 3, 4 show a partial view of minidairy, in particular there are some machines for the production of cheese, ricotta, culture and yogurt;

The other pictures show some processes, in this case the one transforming sheep milk, but this is a typical process for the production of many types of sheep and cow cheese too;;

- 2) On pict.5 milk is pasteurised and then cooled at the milk coagulation temperature;
- 3) Once milk is coagulated, the curd is cut with the motorised electro stirrer (pict.6);
- 4) After cutting, the curd and the whey are discharged in the distributor transferring the curd into the moulds, whereas the whey flows into the moulding and stewing table (pict.7);
- 5) On pict.8 whey is heated to produce ricotta, picture shows, that at the same time cheese is being stewed on the table.