



## Smart. From soft cheese to hard.

Soft cheese or semi-hard cheese? That is no longer a question at ALPMA. The Coagulator is in a position to produce soft cheese as well as yellow cheese.

The proven new development of the mechanical engineers from Upper Bavaria, the filler for yellow cheese, FORMATIC, is a further link in the chain "from milk to cheese".

In 2005 ALPMA successfully realised two semi-hard cheese projects for renowned customers. Dutch-style cheese is produced in Poland using the Coagulator 2000 S and the FORMATIC and in Upper Bavaria a flexible installation produces both Feta and semi-hard cheese.

With technical innovations, project competence and intensive co-operation with the customer, ALPMA has achieved a further rise in yield and a higher degree of flexibility of its installations.

Pre-treatment of milk, whey utilisation, flexible cheese production, fixed-weight cutting from blocks and loaves – these are the themes addressed by ALPMA at the Anuga FoodTec in Cologne.

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2006-01-31

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