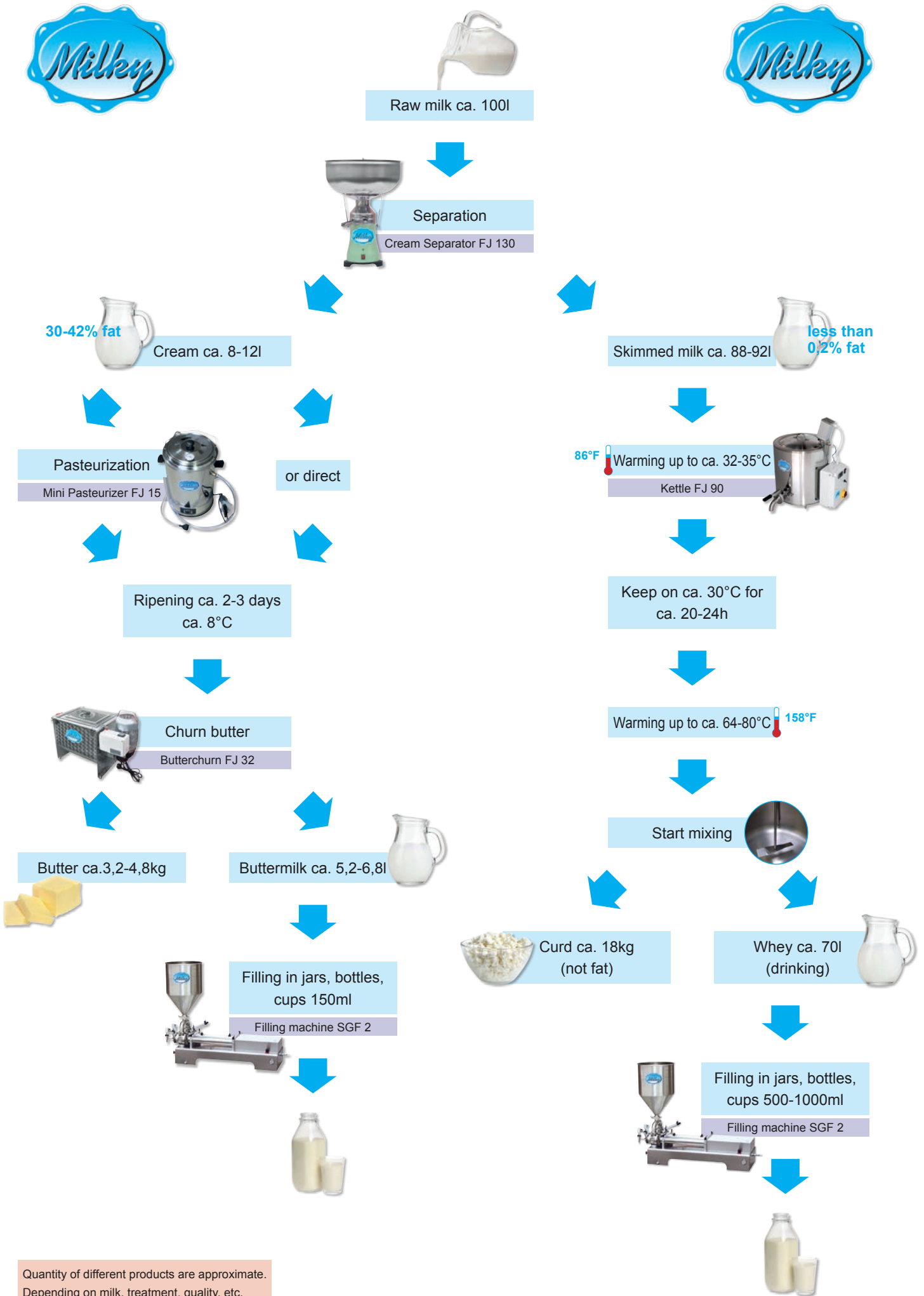


PROCESSING MILK IN CREAM, SKIMMED MILK, CURD AND WHEY



Quantity of different products are approximate.
Depending on milk, treatment, quality, etc.

PROCESSING FULL CREAM MILK



Milk ca. 100l



Pasteurization ca. 74°C 165,2°F

Cheese kettle P 100 CK

Cooling on ca. 34°C 93,2°F



Add starter and culture



2-14h waiting time (depending on type of cheese)



Cutting with cheese harp



Mixing

Take out cheese and put it in moulds



Press it

Cheese press FJ 2/50 PCP



Cheese ca. 12kg



Ca. 85l of whey left



Warming up to ca. 87-90°C 188,6°F-194°F

Set temperature higher (max. 92°C) max. 197,6°F

Albumin curd ca. 1kg Ricotta



Take out ricotta and put it in moulds

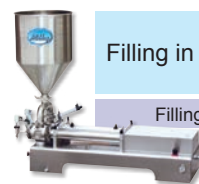


Cheese water - possible to mix with sirup for drinking



Filling in jars, bottles, cups

Filling machine SGF 2



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Quantity of different products are approximate. Depending on milk, treatment, quality, etc.

MAKING YOGHURT



Milk ca. 100l

Pasteurization ca. 90-95°C 194°F-203°F

Kettle P 100 EC/P

Cooling on ca. 50°C 122°F

Add yoghurt culture

Hard yoghurt ca. 100l

Liquid yoghurt ca. 100l

Filling in cups 150-200ml

Filling machine SGF 2

Ripening yoghurt in pot
6-8h ca. 43°C 109,4°F

Mixing yoghurt to liquide

Seal it

Cup sealing machine BP 600

Filling in bottles 500ml

Filling machine SGF 2

Ripening yoghurt in pot
6-8h ca. 43°C 109,4°F

Quantity of different products are approximate.
Depending on milk, treatment, quality, etc.