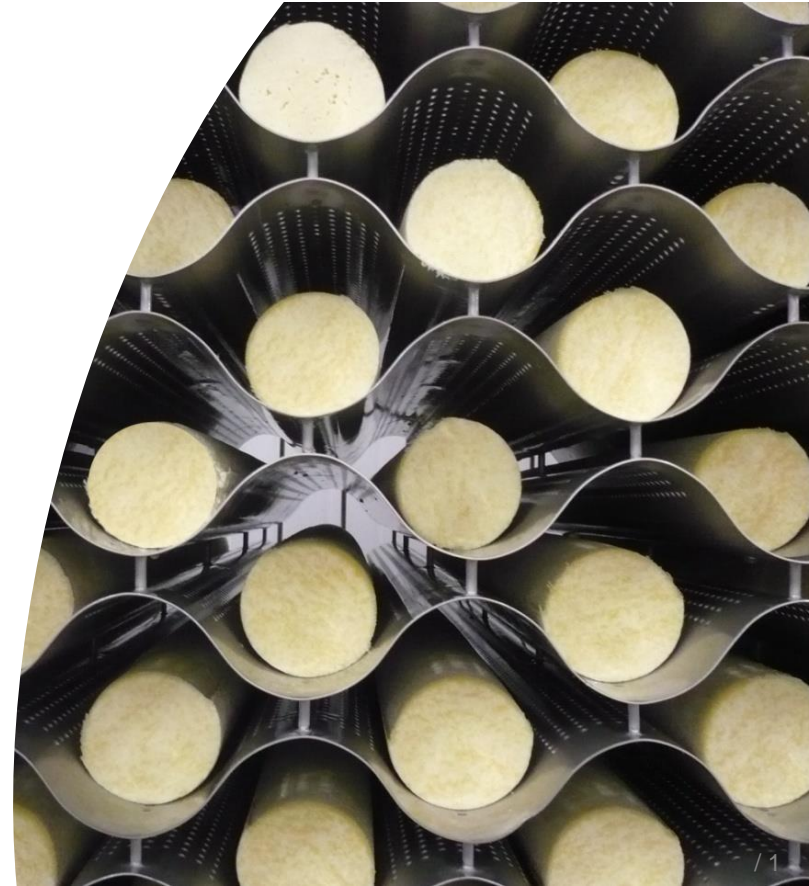


Cheeses dedicated for slicing

Joanna Korzeniewska

Billund, 19.04.2016



Cheeses dedicated for slicing

OBRAM – History



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1976



1999



2015



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40 years
in dairy
business



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Why sliceable cheese solutions?



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**Packages
with sliced
cheese**

**Market
trend in
convenient
food**

**Minimizing
losses in
cut wastes**



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Sliceable cheese solutions



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2 solutions available in OBRAM

Production of long cheese bars

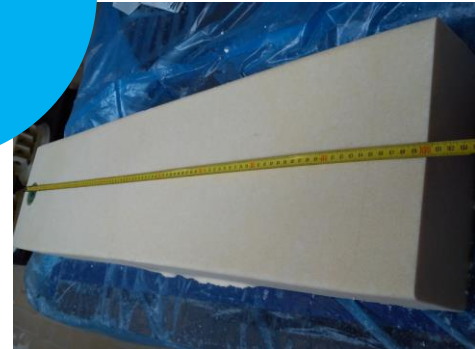
- Long cylinders (example \varnothing 90, 100, 120)
- Long rectangular bars (example 100x100)



1m
long

Production of big blocks

- Big rectangular blocks (example double Euroblock, 1000x300x100)



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Longformers – forming of long cheeses



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Full control of whey drainage
Hygienic production all day
long

**Controlled draining
and forming**

Precise block cut
Servodrive controlled

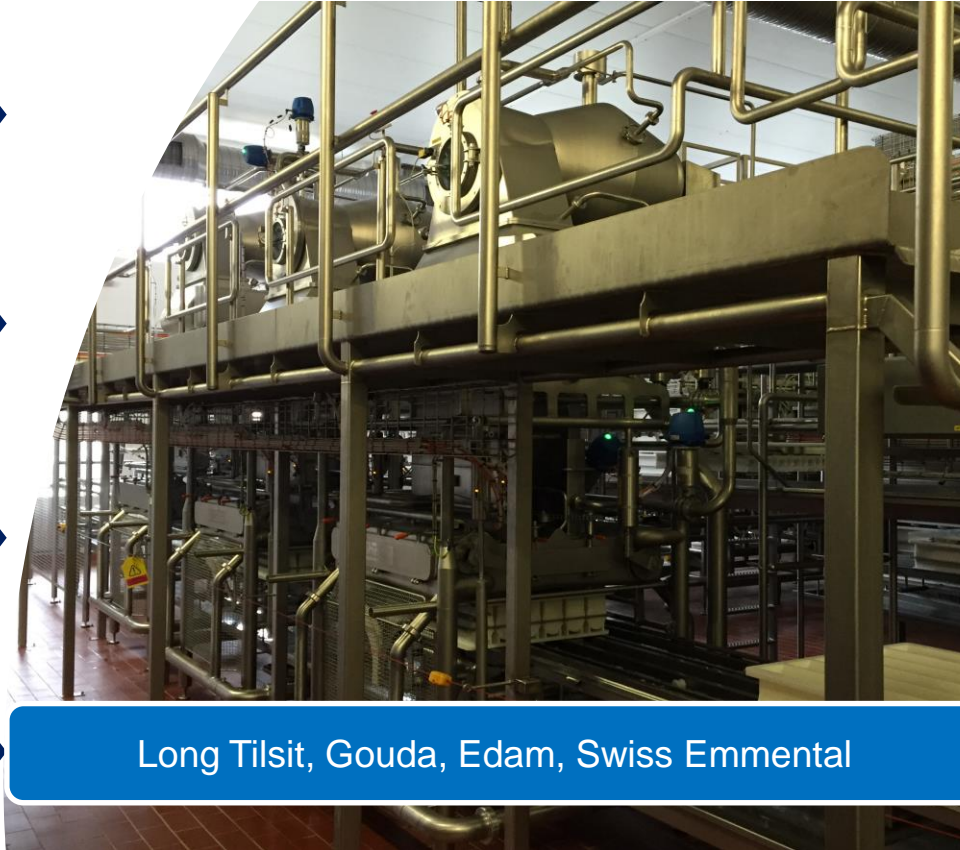
Weight accuracy

Equal moisture content in
each part of cheese block

**Moisture
distribution**

Defined cheese structure
and consistency

**Perfect quality
product**



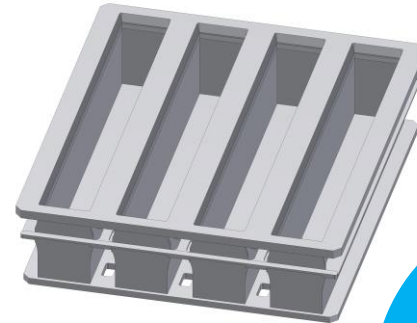
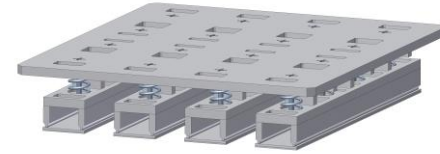
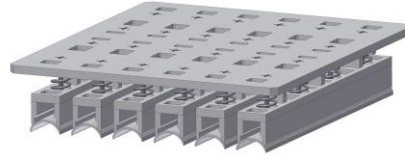
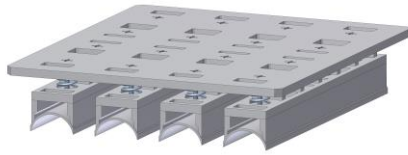
Long Tilsit, Gouda, Edam, Swiss Emmental

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Laude cheese moulds



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Microperforation

Pressing lid with strings



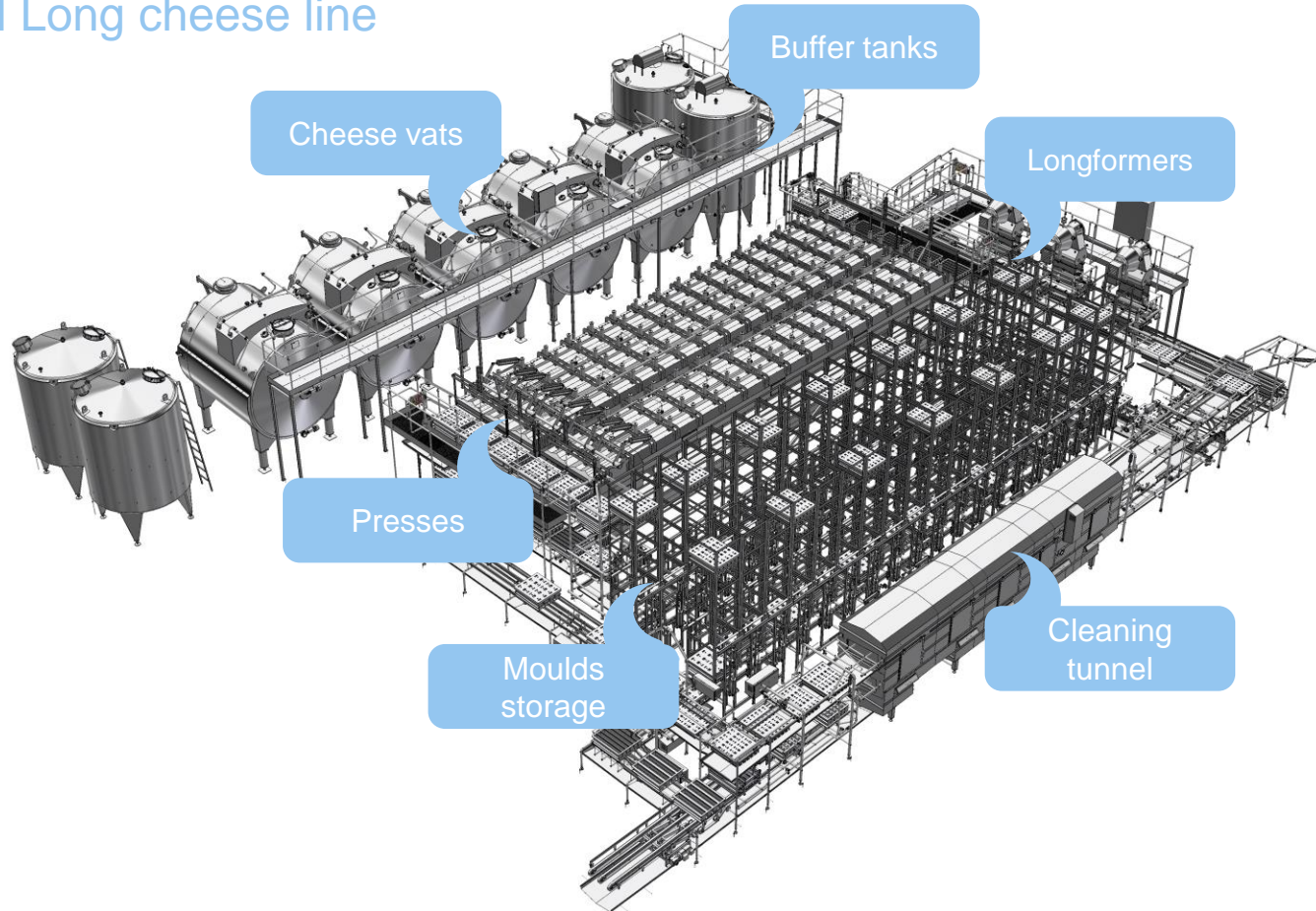
Flexibility
in mould
design

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OBRAM Long cheese line



any

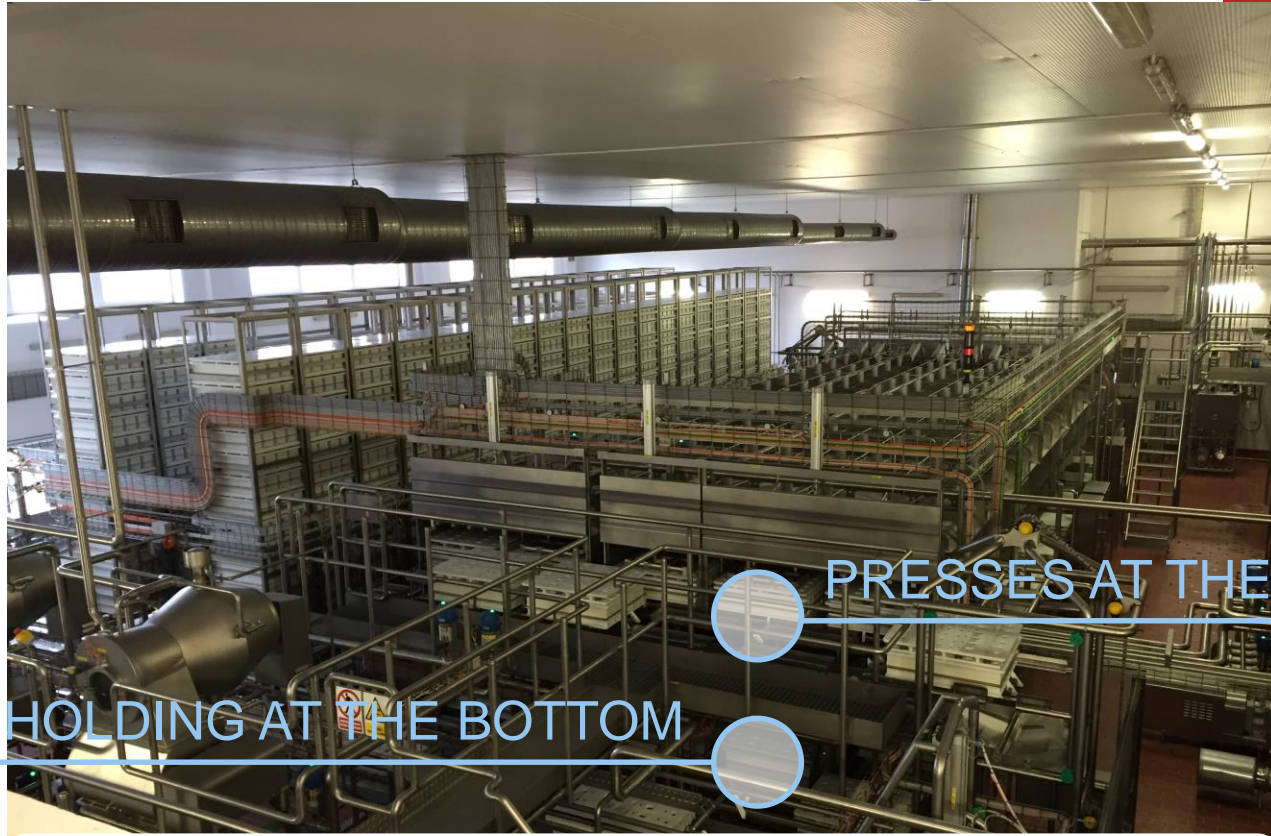


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Presses



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PRESSES AT THE TOP

HOLDING AT THE BOTTOM

- Multi-levelled systems -

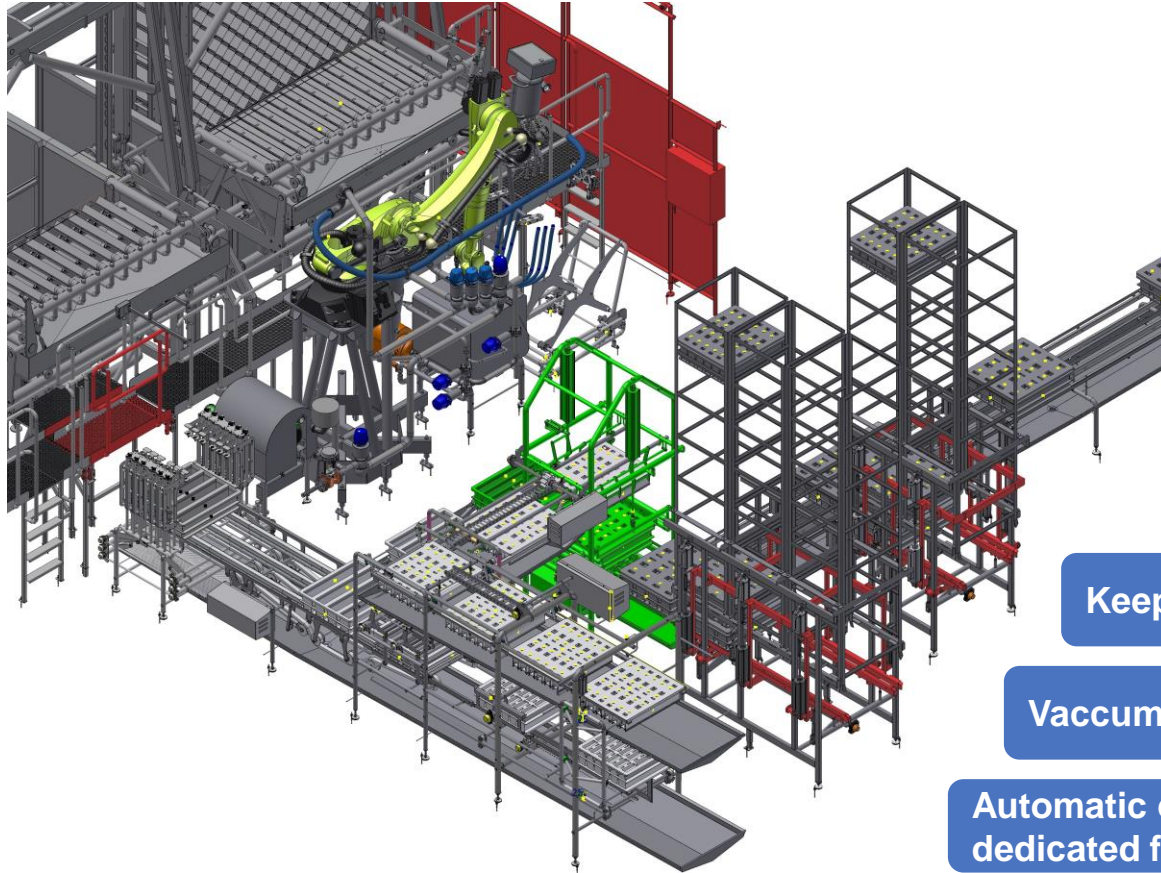
Optimum use of the space in the production room

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Cheese emptying from the moulds



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Keeping of cheese shape

Vaccum sucking system

Automatic exchangeable heads
dedicated for cheese format

Cheeses dedicated for slicing

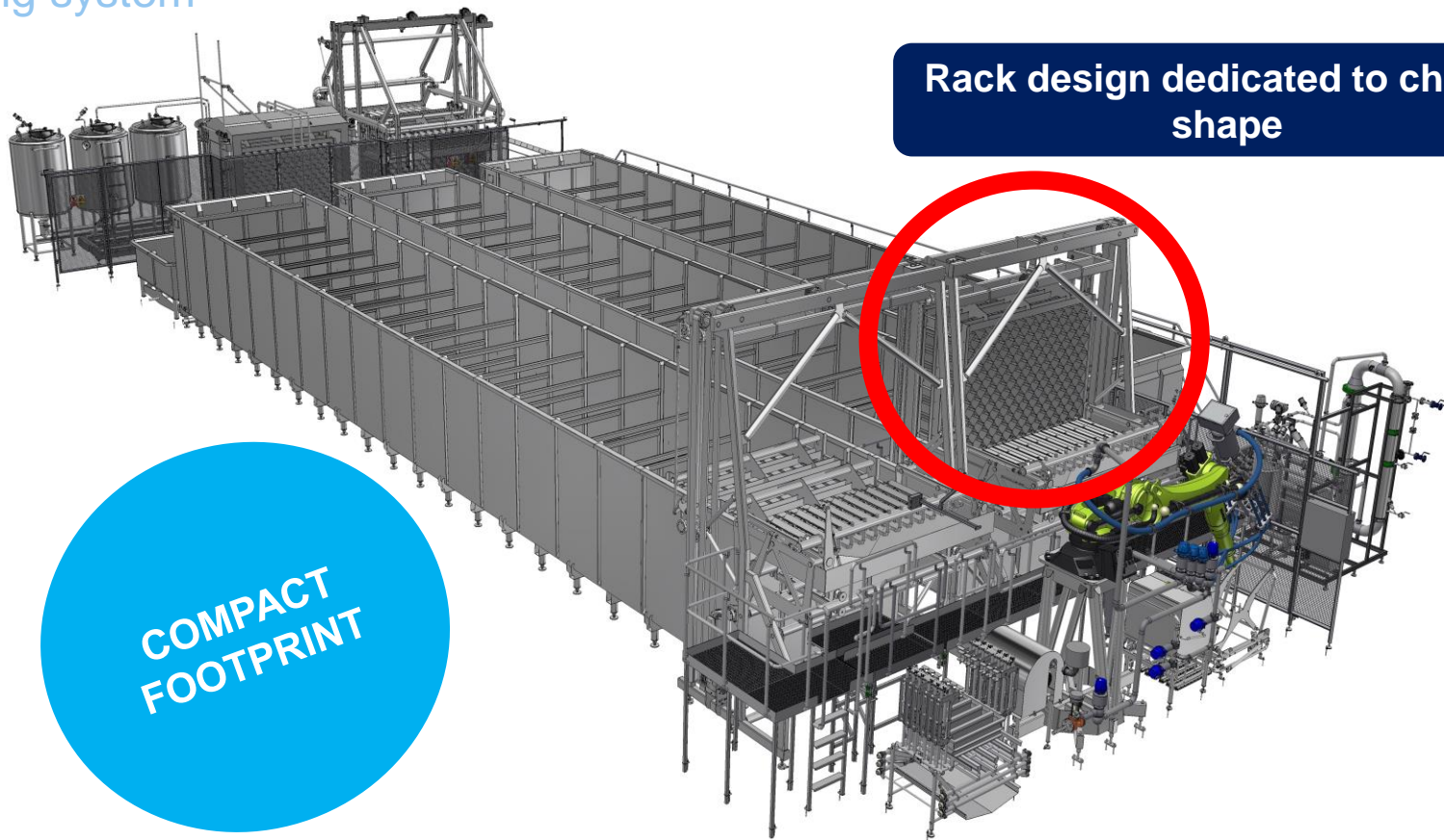
Brining system



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Rack design dedicated to cheese shape

COMPACT
FOOTPRINT



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Design of brining racks



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Universal rack
for 2 formats of cheese bars
(round and rectangular)

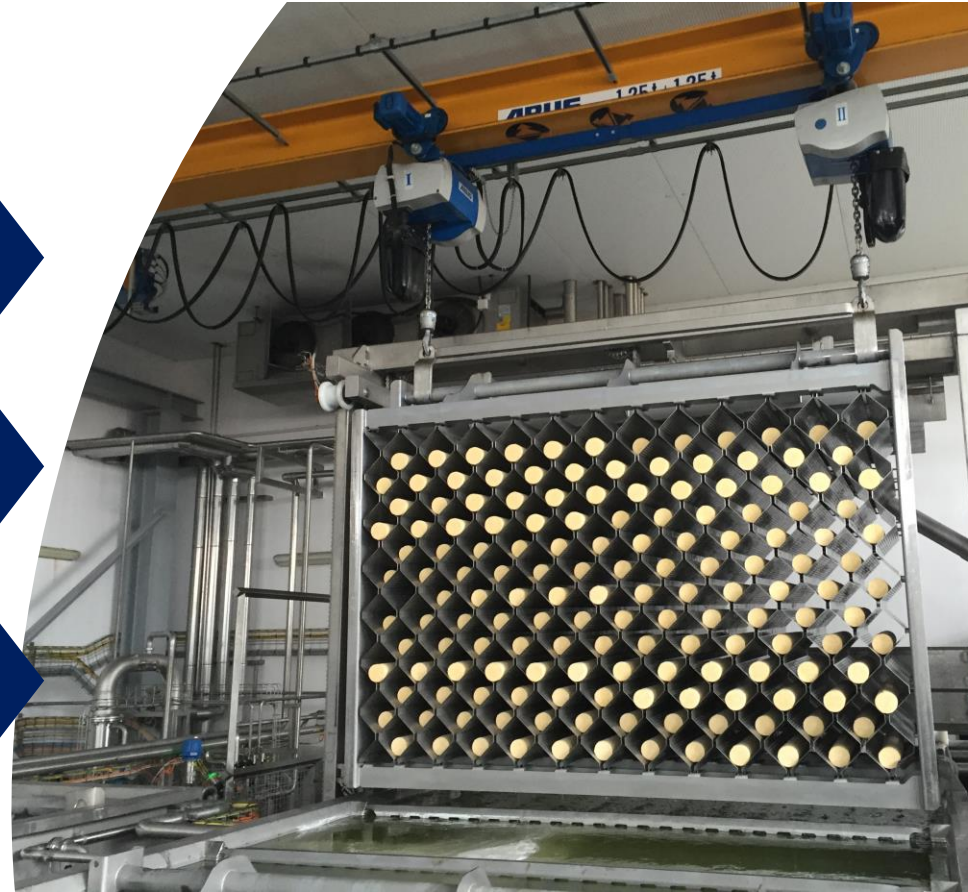
1 set of the racks

Special shape of the shelves

**Cheese shape
protection**

Fully perforated stainless steel
shelves

**High penetration of
the brine
Shorter brining time**

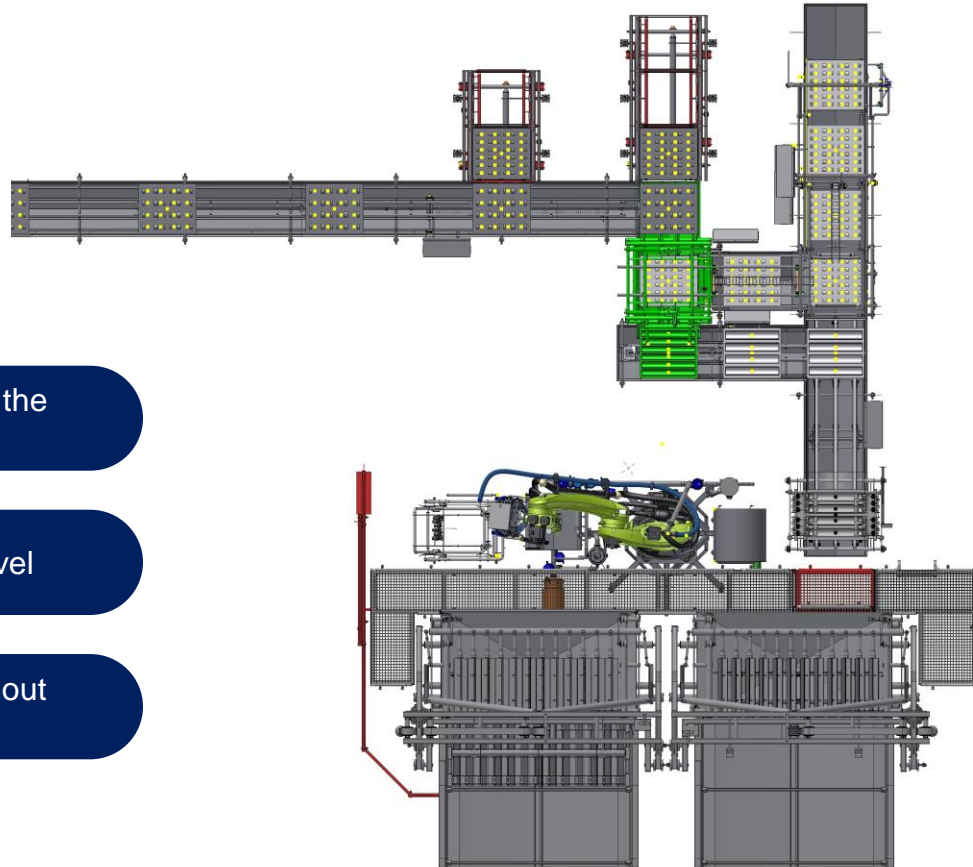


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Cheese loading into the racks



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Robot takes cheeses from mould to the brining rack

Cheese goes directly under brine level

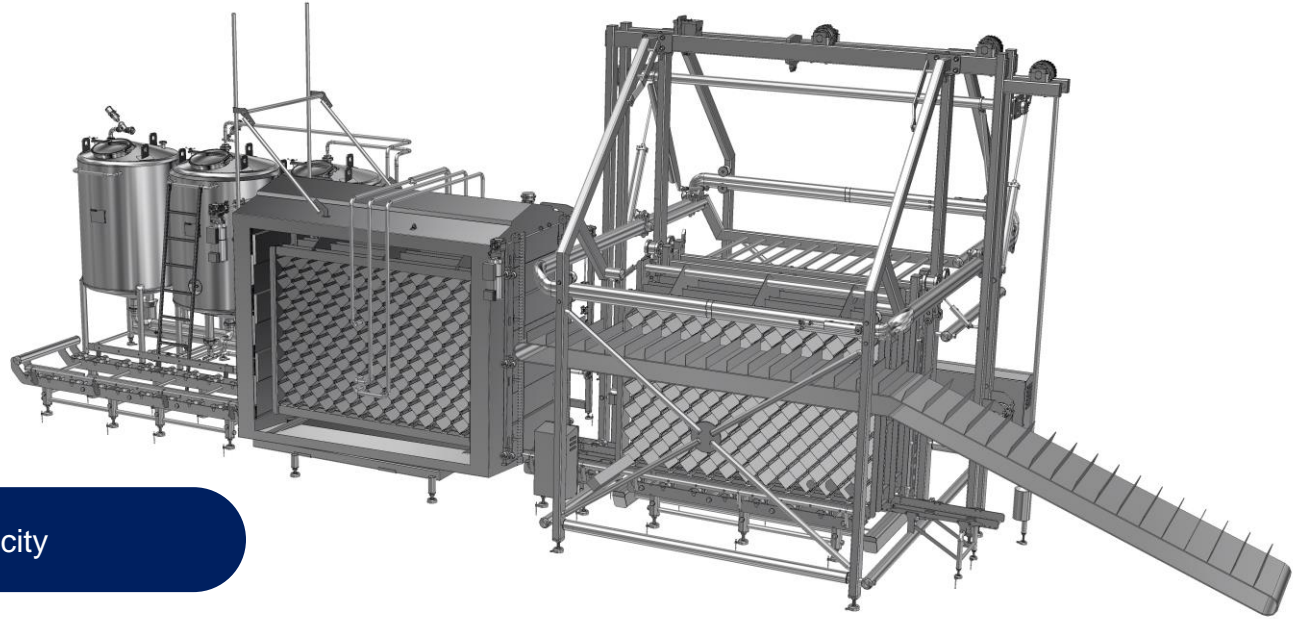
Delicate handling of the cheese without additional repacking operations

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Cheese unloading from the racks



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Unloading with packing capacity

Automatic cleaning of the racks

Cheeses dedicated for slicing

Customer oriented way of handling projects



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CUSTOMER
REQUEST

DEFINITION
OF PROJECT
CRITERIA

ENGINEERING
MANUFACTURING
ASSEMBLY

PRODUCT WITH
DEFINED
PARAMETERS

MEETING OF
DEFINED
ASSUMPTIONS

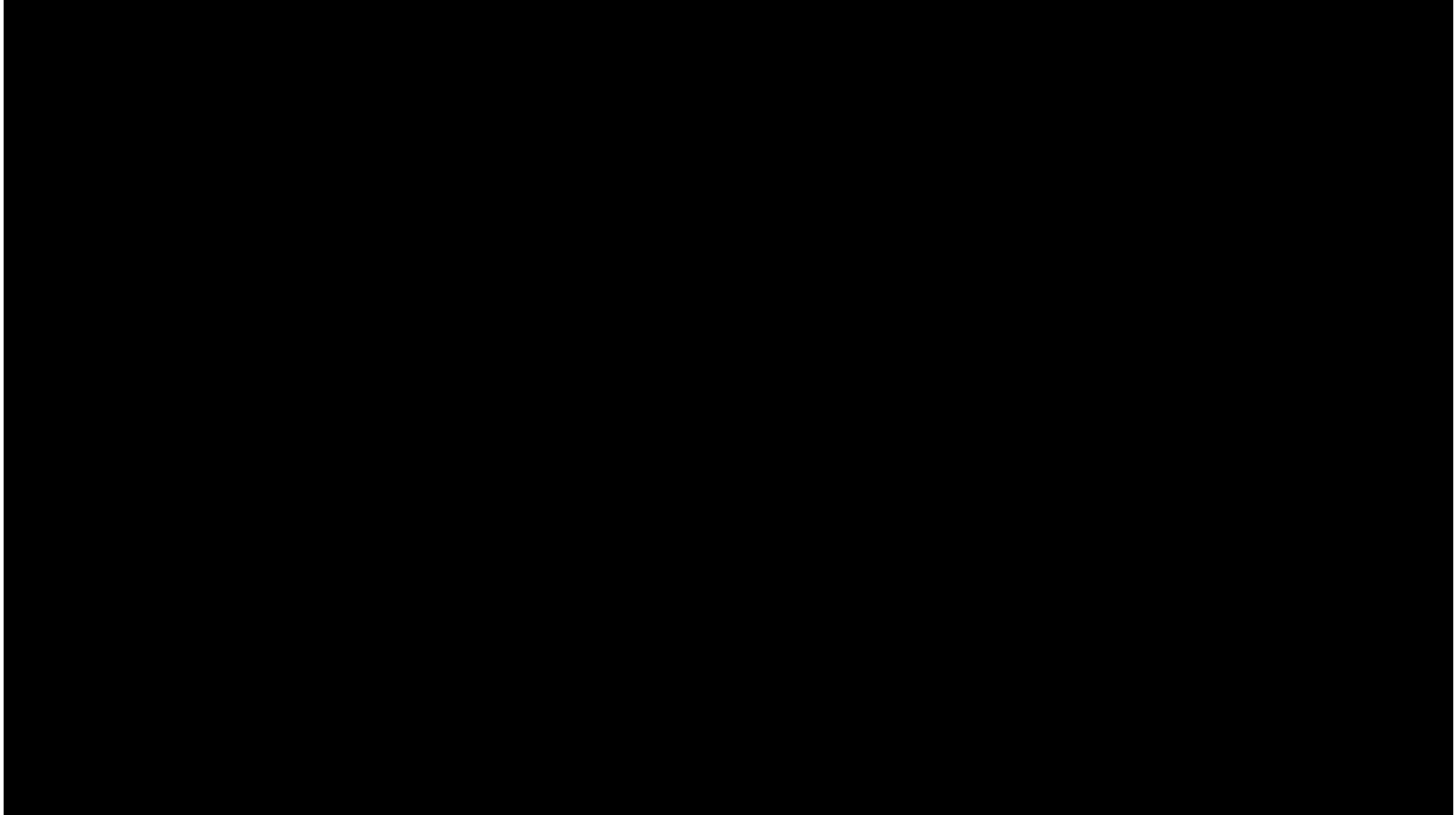


Customer present at each stage of project realisation

Cheeses dedicated for slicing



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THANK YOU