

Cottage Cheese Processing Application



Maintaining product consistency and quality

CUSTOMER INFORMATION

Customer processes farmer's cheese and cottage cheese distributed through grocery stores and specialty cheese shops.

SYSTEM REQUIREMENTS

Eliminate the manual process of salting farmer's and cottage cheese thus insuring proper control of salt dispersion to maintain product consistency and quality.

SYSTEM RECOMMENDATION

The customer contacted Schenck Process for recommendations to improve their salt dispersion process. After testing the customer's materials a system was recommended that included the following equipment:

- Sanitary MULTIDOS® DEA Open Frame Weighbelt
- SolidsFlow® USDA Model 2000 Vibratory Feeder
- Control panel incorporating a DISOCONT® Tersus Controller coupled with a MiniMaster PLC-based Ratio Control

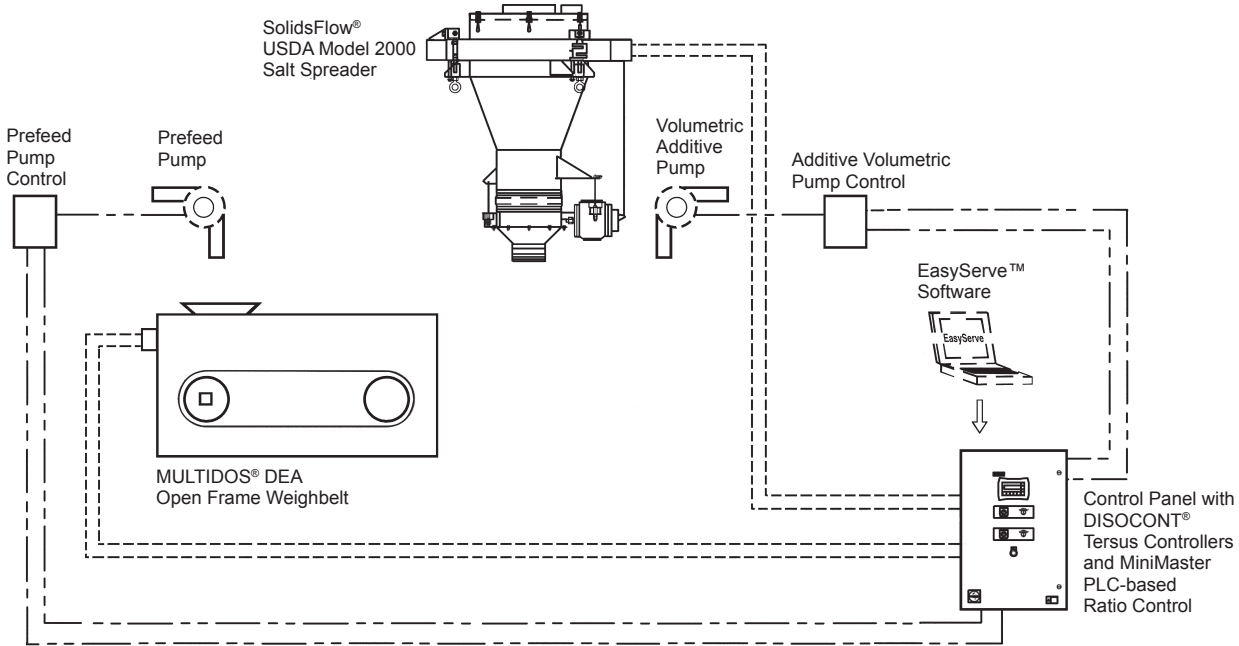
APPLICATION

The process begins with cheese curds being dispensed from a dewatering pump onto a MULTIDOS® DEA Open Frame

Weighbelt, which measures the process rate of the dewatered curd. The belt pre-feed device (dewatering pump and control) is started and stopped by the MiniMaster contact output with an adjustable delay to coordinate it with the weighbelt. Positioned above the DEA Weighbelt is a SolidsFlow® USDA Model 2000 Vibratory Feeder. This unit spreads salt over the curd at a percentage of the curd flow rate. The DISOCONT® Tersus Controller mounted to the MULTIDOS® DEA Open Frame Weighbelt, adjusts the proportions and the belt speed for each feeder. From the MULTIDOS® DEA Open Frame Weighbelt the curds are fed into a screw conveyor, which mixes the salt into the curds. The MULTIDOS® DEA Open Frame Weighbelt and SolidsFlow® Salt Feeder each utilize a DISOCONT® Tersus Feeder Control with a Modbus card for communication to the MiniMaster PLC.

RESULTS

Spreading salt through the SolidsFlow® USDA Model 2000 has dramatically improved the distribution of the spice throughout the product, which has improved quality and consistency. Also, by spreading the salt over the curds prior to entering the screw conveyor less mixing is required reducing power requirements leading to a reduction in energy costs.



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