

SPXFLOW

FOOD+BEVERAGE

Semi-Hard, Soft and Spreadable Cheese Production

FLEX-MIX PROCESSOR



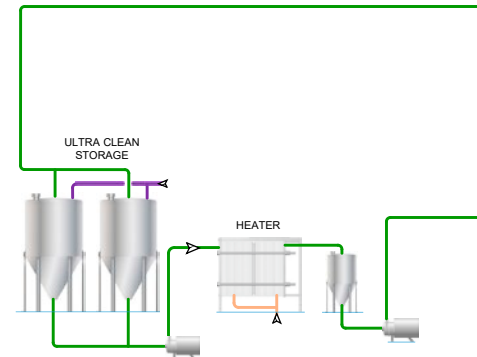
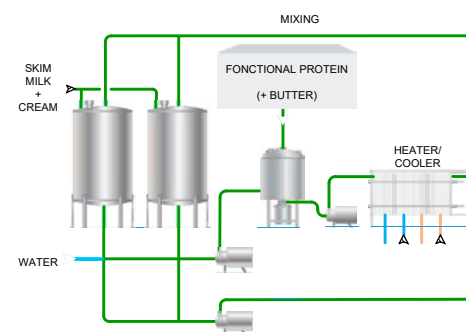
APV®

Semi-Hard, Soft, and Spreadable Cheese Production with the Flex-Mix Processor

The Flex-Mix processor can be used to produce semi-hard and soft cheeses without liquid milk. This process technology mixes fat and powders to achieve the desired cheese product. Cheese is produced with 100% yield and no whey separation by combining fat, functional milk protein powder, and water.

FEATURES

- The Flex-Mix processor is a pressure vessel
- High shear mixing and gentle agitation/circulation is available
- Integrated mixing, homogenisation and deaeration
- Inclined tank with a bottom mounted high shear mixer and slow rotating agitator provides efficient batch processing
- Vacuum (for powder transport into the tank) with patented powder intake valve
- Jacket for indirect heating and cooling
- Possibility for direct steam injection



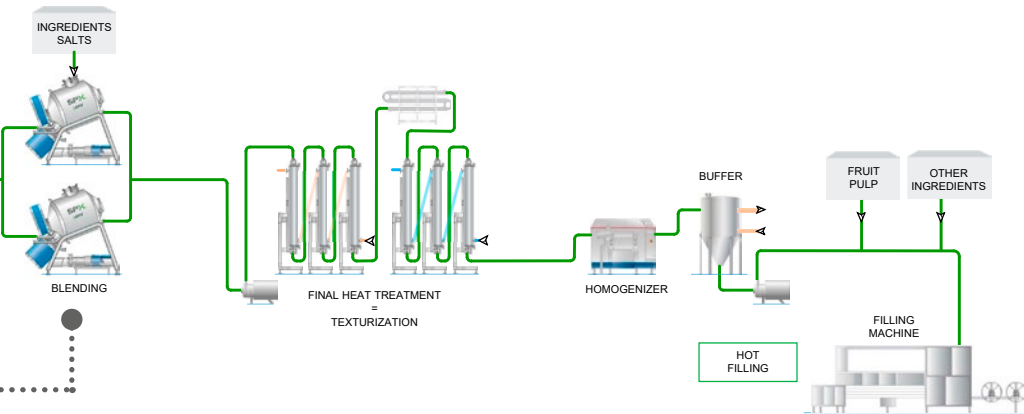
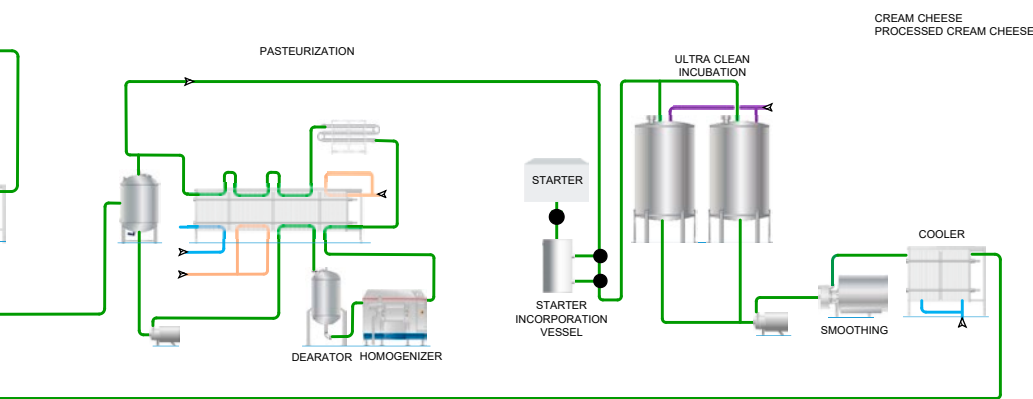
How it Works - Flex-Mix Processor



Principle: The Flex-Mix processor tank is filled with water. The temperature is dependent on the fat/stabilizer requirement. Melted fat is pumped into the Flex-Mix processor tank under vacuum and during high shear mixing, forming an oil-in-water emulsion. Functional milk proteins, salts, stabilizers and other dry ingredients are also added to the processor tank under vacuum and during high shear mixing.

After sufficient hydration, the mix is pasteurised and cooled. Rennet, cultures, or other acidifying ingredients are added and the mix is filled into packs. During the final phase, acidification takes place at mesophilic temperature.

Spreadable Cheese Process Line



Applications: Soft cheese/Semi-hard cheese/cream cheese/processed cheese

Benefits:

- Overall very high consistency and reproducibility
- Proven functionality with excellent product quality
- Non-destructive particulate inclusion
- Fast batch preparation time (approximately 25-30 minutes)
- Two Flex-Mix units allow for continuous production flow
- The Flex-Mix Processor is very diverse and can be used for an extensive range of products

Semi-Hard, Soft,
and Spreadable
Cheese Production

FLEX-MIX PROCESSOR



Testing Capabilities

At SPX FLOW we believe that close collaboration with our customers is key to meeting the challenges faced in today's dairy industry. We provide you with the support you need to embrace new opportunities, and optimise the value of current products. We know this works because customers return time and again to our **Innovation Centres** to work with our renowned processing experts and food scientists. Using our state-of-the-art technology we help you streamline processes and innovate new recipes and products to satisfy ever-changing consumer demand. Working together, we can help you trial different technologies and processing configurations to find ways to meet even the most ambitious business goals and, with our expert guidance, you can test and taste new products prior to full-scale, commercial production.

SPX FLOW works closely with the world-famous **French National Dairy School (ENIL)**. This vital partnership helps protect the future of the dairy industry by educating and inspiring the next generation of dairy producers as well as providing customers with valuable, expert help and support to meet their production goals.

Why not get in touch with us when you are considering conducting trials or developing your next product?

Based in Charlotte, North Carolina, SPX FLOW, Inc. (NYSE: FLOW) is a multi-industry manufacturing leader. For more information, please visit www.spxflow.com

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