



ALPMA

News & Trends

MARCH 2024



New packaging concept SAN Fresh

SAN Fresh brings individuality back to the cheese counter!

Self-service cheese counters are playing an increasingly important role in retail. In order to tackle the tense situation on the labor market and the shortage of skilled workers, ALPMA has developed a completely new concept for wrapping cheese segments in film by machine while retaining the look of hand-wrapped products: The SAN Fresh!

Classic packaging concepts such as thermoforming or flow wrapping suggest an industrial touch. Consumers, on the other hand, prefer individual and freshly sliced portions of cheese. Consumers can

already follow this freshness process with their own eyes, as in today's supermarket concepts, employees cut and wrap the cheese by hand in plain view and then present it at the self-service counter.

The SAN Fresh significantly reduces the workload of counter staff and allows them to devote more time to their core task of advising customers. The SAN Fresh gives cheese segments an individual look and also satisfies consumers' growing awareness of regionality and sustainability. And incidentally, the consumption of packaging waste is reduced by up to 60% compared to the conventional packaging mentioned above.

As a responsible company, it is important for us to offer not only efficient, but also regional and environmentally friendly solutions that create clear added value for our customers. We look forward to discussing with you the potential applications for this in your company.

■ More info:

maximilian.fussstetter@alpma.de



Dear customers and business partners,

We are looking forward with great excitement to Anuga FoodTec in Cologne. It is an important platform for ALPMA to present our latest machines and innovative system concepts along the entire cheese production process chain.

For us, the trade fair is all about automation solutions based on the latest cobot technology.

In addition, we would like to introduce you to our new and sustainable packaging concept SAN Fresh.

As a responsible company, it is important for us to offer not only efficient, but also regional and environmentally friendly solutions that create clear added value for ALL of us.

We value your feedback and look forward to an intensive dialog with you.

Michael Weber
Managing Director

hall 4.1
stand B020
C029



ALPMA

Automation with cobots

System concept to increase efficiency and productivity



BTS Flex with cobots

The automation of food production has reached a new level. ALPMA is increasingly focussing on the use of collaborative robots, or cobots for short, which raise efficiency and flexibility in the food industry to a new level. The intelligent cobots are not only technological masterpieces, but also the answer to the current shortage of skilled labour. Cobots offer a reliable solution for maintaining productive capacity without having to rely on skilled labour. With their flexibility and adaptability,

they can take on various tasks in a short space of time, resulting in a significant increase in overall productivity. Likewise, cobots are operational around the clock, ensuring continuous production without interruptions. The need for safety fences is also eliminated as the intelligent robots have advanced sensor technologies to ensure safe interaction with human workers.

At Anuga FoodTec, we will be presenting our BTS Flex, a block divider with two

integrated cobots. This technology impresses with its wide range of possible applications, which can be realised particularly in confined spaces and with manageable safety technology, and underlines ALPMA's role as a pioneer in innovative system concepts for increasing efficiency and productivity in the dairy industry.

■ [More info:](#)

robert.zosseder@alpma.de

Complete range of cheese production

Customized solutions for cheese production

As the world's leading full-service provider for cheese dairies, ALPMA sets standards in cheese production. With an impressive range of machines and applications, ALPMA covers all areas of cheese production - from soft cheese, hard cheese, semi-hard cheese, pasta

filata through to halloumi or alternatives such as tofu or paneer. One of ALPMA's flagship products is the Coagulator, the only continuous system for gentle curd preparation. This system enables precise and efficient cheese production without compromising on quality.

But the Bassine System also offers the highest quality with maximum flexibility and is suitable for any size of operation. In addition, ALPMA offers state-of-the-art technology for the mechanization of cheese production. Customized complete systems enable the realization of a wide range of cheese-making equipment and optimize the production process for maximum efficiency and quality.





Interaction between production and packaging – closing the circle

Nordex Food was founded in 1984 and today has three production sites in Denmark, Austria and Romania. The Austrian site in Pöggstall (Waldviertel) was taken over in 1999 and produces 6,000 tons of traditional white cheese annually, 70% of which is canned (400g-1000g).

Nordex automated the processes in the cheese dairy back in 2004. The labor-intensive and monotonous process of filling and transporting the cans was automated. A cleaning machine for the production material was added later.



Demoulding unit with can filling

Curd preparation takes place in open cheese vats. The curd is transported to the ABP portioning device via a drainage belt and filled into block moulds by weight. There are two different formats: round 84mm and block 220x110mm.

The block moulds pass through an automatic mechanization system consisting of a pre-dripping section, stacker and stack turner. Once acidification is complete, the block moulds are destacked and the round cheeses are automatically transferred to the cans provided on the line. The missing weight is made up by slices (cut from the piece of cheese), weighed, filled with brine and sealed.



Drainage Belt with portioning device ABP



Interview with Lars Madsen, Managing Director of Nordex Food in Pöggstall (Austria) and Klaus Thygesen, Production Manager.

Mr. Madsen, you invested in an FS 80 feta cutter in 2020 and a new filling line in 2021. What were your reasons for this?

For us, this was a project that we implemented in two stages right from the start. Further automating the process on our main production line, increasing the output of the system and ensuring 100% good production was crucial for this forward-looking investment. At the same time, the elimination of manual activities has also significantly improved hygiene and product safety.

Mr. Thygesen, how do you benefit from this combination of new portioning and re-slicing line?

The new filling line, consisting of drainage belt and portioning device, achieves a more precise weight distribution of the individual cheeses. This means that the cans can be specifically underfilled and supplemented with a slice of the exact nominal weight.

With this fully automated process, we achieve a

- Good production of almost 100% with minimized giveaway of < 1% at the same time
- Increase in performance
- Improvement of working conditions for employees through ergonomic measures
- Digital evaluation of production data as a basis for further process optimization.

Mr. Madsen, how satisfied have you been with the planning, support and implementation of this pioneering project?

Despite the very limited space available, ALPMA was able to realize our ideas with individual solutions. We were very impressed by the professional handling from planning to commissioning and the installation was also carried out to our complete satisfaction. With the know-how of Nordex and ALPMA, the goal was achieved together.

■ **More info:**

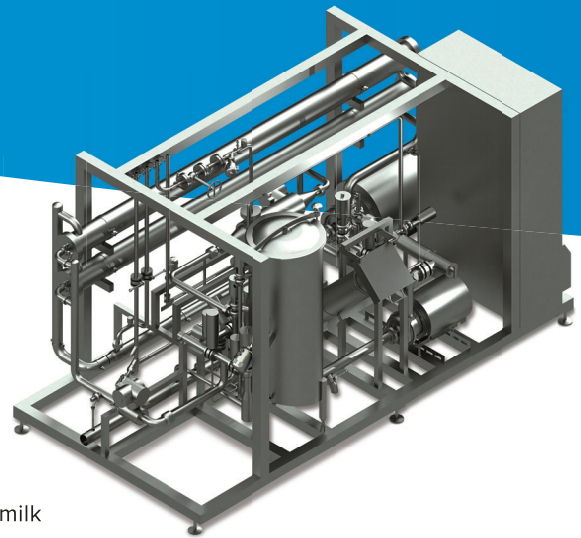
robert.zosseder@alpma.de, martin.poellner@alpma.de

Refine your brine

Microfiltration unit meets highest quality standards and efficiency

Another highlight of the upcoming Anuga FoodTec: the MF unit for processing brine. Precise, simple and yet extremely flexible and efficient - this is how the newly installed microfiltration unit for brine presents itself. Most cheeses are treated with salt before they are sold, often in a salt bath. However, a salt bath is not just water with salt in it, but much more: because the flora of the salt bath, consisting of bacteria and enzymes, plays an essential role for a unique cheese taste. In order to always have control over the composition of the salt bath, intensive care is required.

This is where microfiltration technology comes into play, ensuring defined retention rates for microorganisms, but also for milk components such as protein. The standard version of the basic system already meets all the requirements for optimum filtration of brine and can be used immediately after installation (plug&play). It is available in three different sizes and a capacity range of 1,000 - 8,000 l/h. Short times for exhibition, integration and commissioning are thus guaranteed.



The system is characterized by a minimized space requirement and a high level of user and service friendliness. The high-quality components used are proven in practice and designed for use with brine in aggressive environments.

■ [More info:](#)

daniel.kontny@alpma.de



ALPMA USA Service

We proudly present: ALPMA USA-Service

When manufacturing and converting the best cheese, high quality equipment is of the utmost importance and this equipment deserves only the best service. ALPMA USA is consistently striving to deliver integrity, reliability and communication in service.

The equipment built and installed by ALPMA is the highest quality on the market, but only as long as it stays maintained. That's why ALPMA USA specializes in service. As time has progressed, it has not only allowed us to make a great name for quality ALPMA machinery in the US

and Canada, but it has also allowed us to build and maintain customer relationships across North America. Based in the USA we can provide quicker response times due to the proximity to our clients; we are the partner our clients are looking for. ALPMA USA's service team currently consists of three service technicians and one customer service representative. The service technician's primary focus is to install and service ALPMA machinery, and efficiently respond to customer needs. Our customer service representative works closely together with our service technicians to process orders, ensure accurate and timely deliveries of spare parts, as well as triage customer inquiries to connect them with the appropriate member of our amazing service and sales team. We are consistently growing and training our team here in the US to provide the service that our clients deserve, the best.

In conclusion, the ALPMA USA team

aims to deliver the absolute best in both machinery and customer service. The team works tirelessly to respond to inquiries, install and maintain equipment, and most importantly, ensure that our clients' needs are exceeded. *“Continuously driving the gears of integrity, reliability and communication towards the summit of irreplaceable service and support.”*



ALPMA

Publisher: ALPMA Alpenland Maschinenbau GmbH Alpenstraße 39–43 83543 Rott am Inn Germany
Responsible: Frank Eberle
Editorial: Agnes Betzl, and staff from all divisions
Design: Stefanie Eder
Contact: contact@alpma.de www.alpma.com