

Product Name :
Cheese Production Line

Product Code :
MM-CHINA11005-0027



Description :

Cheese Production Line

Technical Specification :

Milk Reception & Standardization

Fresh milk is filtered and standardized to achieve the desired fat and protein ratio.

Pasteurization

Using a plate or tubular heat exchanger, milk is pasteurized at 72–78°C to ensure microbial safety.

Coagulation

Milk is transferred into a cheese vat, enzymes (rennet) and cultures are added to form curd.

Cutting & Stirring

Specialized knives cut curd into uniform cubes while gentle agitation helps whey separation.

Cooking & Stretching (for Mozzarella)

Curd is heated and stretched to obtain elasticity and texture.

Draining & Molding

Excess whey is drained; curd is shaped using automatic molding presses.

Salting

The molded cheese passes through brine tanks or spray systems for flavor and preservation.

Cooling & Packaging

Final products are cooled to 4°C and packaged by vacuum or MAP machines for freshness.



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