

Filtration of melt cheese



Customer:

A major Danish manufacturer of fresh and processed cheese .

Application:

Filtration of viscous melt cheese to be used as an ingredient in sauces.

Case:

Flow: app. 2000 kg/h.

Viscosity: 10.000 cP.

Process temperature: max. 90°C

Filter positioned just after mixing/cooking tank, therefore no heating jacket needed.

Solution:

The system consist of 1 Auto-line MLR-E Melt Cheese Filter equipped with 4-channel scraper system and \varnothing 1.5 mm perforated filter element.

