

Tetra Pak solutions for cheese manufacturers

Leading food processing and packaging solutions company, Tetra Pak, has announced the development of a range of new best practice lines (BPLs) for cheese manufacturers, which include total production and packaging solutions based on expertise and technology for fresh cheese production, Mozzarella, semi-hard cheeses such as Cheddar and compacted hard cheeses such as hard Cheddar and Parmesan.

Tetra Pak has announced the development of 14 new best practice lines (BPLs) for cheese manufacturers, the latest of which, specifically customised for Cottage Cheese, was released last month. The other cheeses that are benefiting from these BPLs include Mozzarella, semi-hard cheese, Cheddar and fresh cheese production. Together, these cheese types make up 79% of all cheese volumes and have a CAGR forecast of 3% for the four-year period from 2021 to 2025. Two of the new lines (Mozzarella and Cheddar) were recently previewed at the 2021 Global CheeseExpo, hosted online on April 6 to 8 by The Center for Dairy Research in Wisconsin, USA, and the Wisconsin Cheese Makers Association.

Leveraging over 50 years of experience in the cheese industry, the biggest dairy food segment in the world with a 42% share and more than 27-billion kg per year, the new Tetra Pak BPLs provide a complete cheese production solution for customers, optimised to fit their needs.

The processing lines utilise proven equipment combined with industry-leading expertise to create a safe and easy route to profitable cheese production with higher yields, while incorporating traditional cheese-

making techniques. The hygienic production process enables a longer product shelf life, as well as consistent and replicable quality. Sustainability is also a factor, with solutions focusing on reducing water, steam and power consumption.

Fred Griemsmann, Vice President Cheese & Powder Systems at Tetra Pak says, "Cheese is consumed on every continent around the world, and consumer appeal shows no signs of abating. In fact, it's quite the opposite.

We've expanded and deepened our expertise and knowledge over the past decade, consolidated our proficiency and sites in the US, and recently invested €25-million to create a world-class cheese production centre in Poland. With 50 years of expertise, we are the only supplier of complete solutions from milk intake to cheese production and on through to packaging. This provides us with a sophisticated toolkit that enables us to tailor solutions to be completely suited to the customers' needs, and we are so confident in these new best practice line solutions that they come with performance guarantees," Griemsmann assures.

Investing in innovation

The most popular cheese is yellow cheese, accounting for a 34% share of global cheese volumes, and this includes both hard and semi-hard cheese varieties. The Tetra Pak® draining belt portfolio provides continuous production of fused and stirred Cheddar and Pasta Filata cheese types. These enclosed belt systems are designed to automatically drain, acidify and texture, mill, salt and mellow cheese curd, similar to the traditional cheesemaking method. Fines from whey are captured by a fines saver screen integrated into the belt to maximise yield. This design allows for consistent curd production resulting in uniform acidity, moisture, salt concentration and loading rate.

The second most popular cheese category is Mozzarella. With a focus on yield improvement, product quality and reduced environmental

impact for the production of Mozzarella, the Tetra Pak® Cooker Stretcher DDA dry cooker uses a patented heated-auger and dimpled, heated-jacket technology to heat the product indirectly, resulting in higher fat retention in the final product. Employing nine independent heating zones with integrated ingredient addition capabilities, it offers producers unprecedented control of the cooking process.

Tetra Pak's draining and forming systems set the benchmark in the industry. The Tetra Pak Blockformer system, where curd is compacted in a series of vacuum and pressure relief cycles, employs an advanced design enabling it to run Parmesan cheese as well as Cheddar. Meanwhile, Tetra Pak® Casomatic systems efficiently drain and form semi-hard cheese and promote high-quality whey production. These reliable systems maximise yield with a highly controlled process that eliminates weight and moisture variations in the final cheese product. The hygienic design enables long production runs and short cleaning cycles to optimise uptime.

Growing consumer appetite

Tetra Pak conducted consumer research in March 2021, which was based on 4 500 online interviews in nine countries: the USA, Brazil, Germany, Italy, India, China, Russia, South Africa and Turkey, revealed that COVID-19 has shifted consumer behaviours in many ways.

Cheese is no exception, with a third (36%) of consumers saying they have significantly increased their intake of cheese throughout the global pandemic. This is due, in part, to the fact that we are spending more time at home, providing us with increased opportunities to eat cheese, such as when watching TV (36%), with a drink (35%) or as a quick lunch (35%).

People are very attuned to the wellbeing benefits of cheese, acknowledging that it is healthy (56%), nutritious (51%) and high in protein and calcium (42% and 41%, respectively). It is apparent that there is real demand from consumers to know the origins of their food, with an overwhelming majority (77%)

expressing an interest in the process of cheese production, specifically the ingredients and where they are from (72%), where the product is made (52%), the heat treatments used (41%) and sterile production (37%). Over a third also

place particular value on environmentally friendly packaging. "Cheese has been an essential part of our diet for centuries and it is set to remain so for many years to come. People are becoming more adventurous in

terms of taste and texture, and we have the facility to accommodate this, ensuring that there is no compromise on the overall quality of the end result," he concludes.

www.tetrapak.com

Tetra Pak circular economy journey

Tetra Pak South Africa has welcomed Section 18 Regulations to the National Environmental Management: Waste Act (NEMWA), which came into effect from 05 May 2021. The Extended Producer Responsibility (EPR) aspect of NEMWA will see existing producers being able to register with the Department of Environment, Forestry and Fisheries once the regulations are implemented from November 2021.

Rodney Reynders, Tetra Pak's Cluster Leader for the environment and sustainability for Greater Middle East & Africa, says the new Section 18 regulations are a significant move towards a more collaborative approach between industry and government.

"Government has recognised that EPR is the preferred vehicle to reduce waste generation and increase diversion from landfill. Tetra Pak is fully aligned with this view as we believe EPR is central to South Africa's waste management strategy to minimise growing waste generation volumes. Allied to this is the circular economy, which is an essential part of sustainability today," says Reynders.

Tetra Pak was founded on the idea that a package should save more than it costs, with sustainability always at the core of how the company operates as a business. Reynders says that the company's sustainability strategy is founded on its commitment, both globally and in South Africa, to a low-carbon circular economy.

"We believe that such an economy should consider not just recycling and reuse, but also the climate impact of raw materials and manufacturing, as well as impacts on biodiversity and freshwater availability. EPR is a central component of the overall circular economy strategic approach, which is why we are committed to a circular economy that also has a low carbon focus: one that considers not just recycling and reuse, but also the carbon impact of manufacturing and, particularly, raw materials." In June last year Tetra Pak confirmed its strategic priority in driving sustainability transformation by setting an ambition for net zero emissions across the value chain by 2050.

For several years Tetra Pak South Africa has invested in building recycling capacity for carton packages, supported collection programmes and created awareness that cartons can be recycled. More recently, it now has all the suppliers of liquid paperboard packaging working together under the newly formed PRO Fibre Circle to promote and drive recycling of cartons.

"We are committed to continue to work closely with government as this process unfolds and urge all industry players to start engaging sooner rather than later with producer recovery organisations. The success of this welcomed initiative will be based on numbers – the greater the levels of buy-in, the quicker we will start seeing tangible results and a positive impact on the environment," says Reynders. □



The Tetra Pak high-shear B200-300A and B200-300VA cheese mixer is ideal for the cost effective production of a range of products from smooth sauces, mayonnaises and chocolate puddings to thick vegan cheeses.

WE MOVE YOU WIN



HYTEC
FLUID TECHNOLOGY
A Bosch Rexroth Company



rexroth
A Bosch Company

We understand the importance of keeping your operation moving at peak performance.

Hytec Fluid Technology (HFT) delivers the world's leading air, coolant, lube and fuel filtration solutions into Africa, improving machine performance and lowering overall equipment costs.

That's why HFT is now a Bosch Rexroth Company.

Call us: +27 (0) 11 975 9700 or
Visit our website at: www.boschrexroth.africa