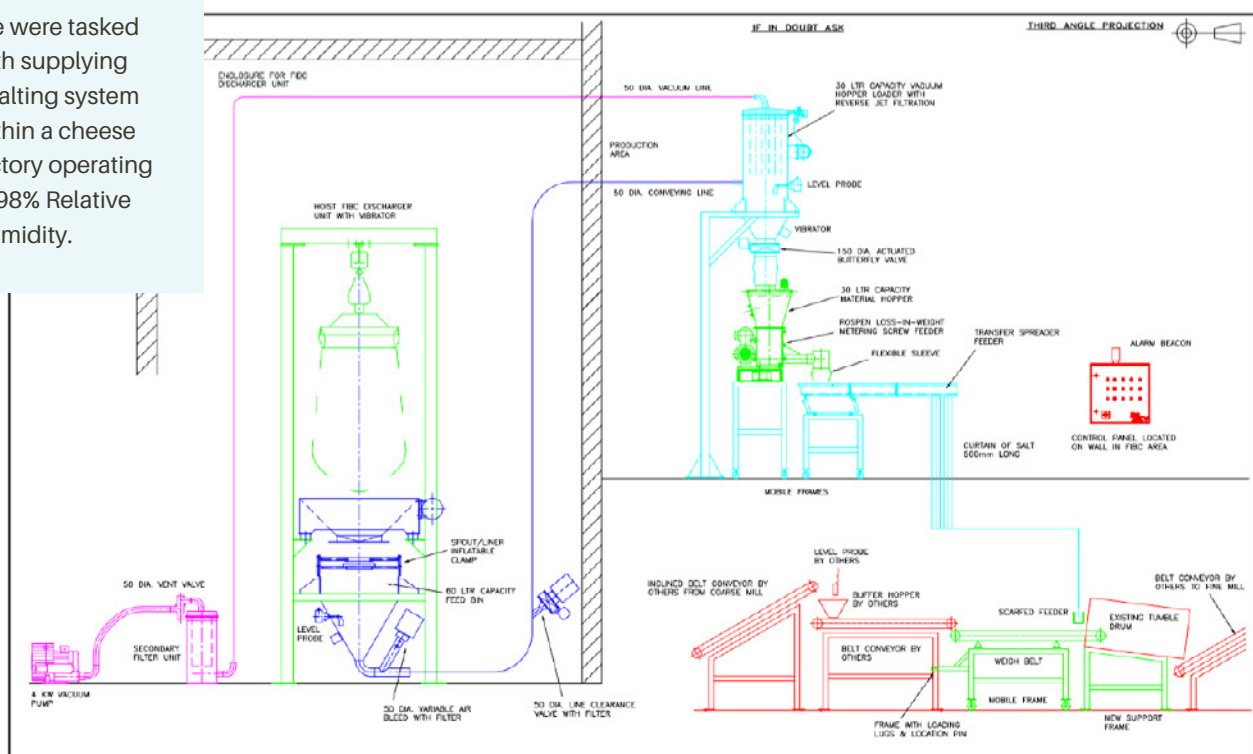
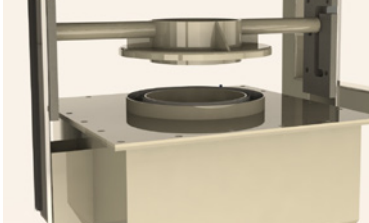

Salt serves as a flavour enhancer and influences aroma and trigeminal sensations. Low salt cheeses are bland and prone to flavour defects such as bitterness or impure flavour. Moreover, in fat reduced cheeses, salt influences aroma release. Through the modulation of desired and undesired microorganisms and enzymes, salt modulates the development of cheese flavour

We were tasked with supplying a salting system within a cheese factory operating at 98% Relative Humidity.



SALTING SYSTEM

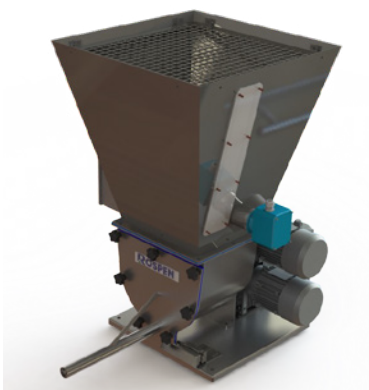
CHEESE MANUFACTURING



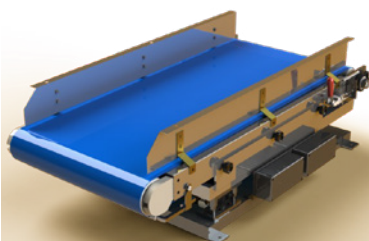
Salt arrived in 1,000kg FIBC's and was stored in an environmentally cooled and dry area, approximately 50 meters away from the point of use. Rospen supplied a hoist loaded FIBC station which incorporated a vibrating bag support dish to aid the flow of material out of the FIBC. We contained the material using our pneumatically operated outlet spout clamp with inflatable clamping seal, allowing the spout to be sealed prior to opening and providing a dust tight connection.



Rospen's highly customizable lean phase vacuum conveying system transports salt to a receiving hopper above the salt dosing point location. Notably, all product contact parts used in the entire system were manufactured from grade '316' Stainless Steel. We achieved product discharge from the receiving hopper via the hopper cone mounted vibrator and pneumatically operated butterfly valve. Due to the enclosed design of the transfer system, salt arrived in the hopper in a free flowing state. We paid special attention to the reverse jet filter, compressed air and the filter media for breathing on the feeder to ensure no moisture entered either the vacuum transfer line or feeder. Any moisture ingress would impact on operability.



We controlled the salt flow rate using a Rospen loss-in-weight feeder at a salt addition rate specified at 20 to 72 kg/hr. Our standard design feeder enabled removal of the front plate using hand knobs. Front plate removal was protected by a magnetic safety switch. The standard weigh platform consists of a robust, twin angle frame containing three cantilever type load cells which are summated to automatically compensate for any off-center loading which may occur during hopper filling and emptying. Load cells benefit from an automatic self-centralizing mechanism which eradicates inaccuracies due to temperature change and unequal loading.



Curd is delivered to a Rospen weigh belt prior to discharge into a tumble drum. The correct amount of salt is ratioed via the Rospen loss-in-weight feeder into the throat of the tumble drum ensuring a homogeneous coating of salt on the curd. The addition of a "scarf" vibratory tray feeder was air purged, ensuring a steady "curtain" of salt.

MANUFACTURING FOR YOUR REQUIREMENTS

Our unrivaled industry experience combined with advanced design and system versatility to provide a range of benefits.

Highly qualified engineers	Precision	Reliability
 Our engineers are masters in their field. Rospen engineers are degree-qualified and equipped with comprehensive knowledge and experience to provide custom solutions to unique client challenges.	 Rospen systems are designed to perform with precision accuracy under all operating conditions.	 Our systems are built to ensure long term reliability, maximum up-time and lowest on-going operational costs.
Hygiene	Maintenance	Flexibility
 No matter the application, from pharmaceutical or food to quarry use, our machines are designed with easy strip-down features for hygienic cleaning.	 Design ingenuity enables quick and easy access for maintenance and low downtime.	 Standard design features ensure complete flexibility within existing manufacturing.



CONTACT US

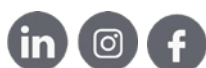
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