

NEWS & TRENDS



Michael Weber
Head of Operations

Dear Customers and Business partner,

Industry 4.0, the Internet of Things, digitalization and Big Data are just a few of the buzzwords we encounter in our daily business life today.

What is behind them? What are the benefits? What is our goal?

The goal is clear and simple: to have the right information at the right time. Only with the right information you can make decisions quickly and clearly. Work more efficiently and thus generate the decisive competitive advantage.

In the current issue of NEWS & TRENDS you can find out how ALPMA can support you in this and which solutions we can offer you in the area of service.

I hope you enjoy reading it!

Yours

MICHAEL WEBER

- Process Technology
 - Cheese Production Technology
 - Cutting Technology
 - Packaging Technology
-
- ALPMA** **SULBANA**
 - Mozzarella
 - Semi-Hard Cheese
 - Hard Cheese

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US CHAMPIONSHIP CHEESE CONTEST

We congratulate the cheese champion



When you think of Green Bay, you think of sports. And cheese.

The Green Bay Packers team has already won the Super Bowl four times, the US championship in American football. The fans wear cheese-look hats to demonstrate their pride in their home state of Wisconsin. This has to do with the region's most important economic factor. Wisconsin is considered the milk chamber of the United States.



So it's no coincidence that Green Bay hosts the US Championship Cheese Contest every two years, the national cheese championship - alternating with the World Championships. There were about 2,500 cheeses in the competition this year, divided into about 100 classes. An expert jury selected the winning cheese. The jury includes our experienced ALPMA technologist Josef Hubatschek as Assistant Chief Judge.

The title of Grand Champion 2019 went to the "Baby Swiss" of our long-standing ALPMA customer Richard Guggisberg. His semi-hard cheese is produced with ALPMA block moulds in Ohio. Gold medals were also awarded for four other cheeses produced on ALPMA coagulators. ALPMA says: Congratulations

APSYS 4.0

Searched and found

TRY IT OUT NOW
Scan QR code and test demo account



NEW

It has never been easier to identify the right spare parts. Self-explanatory interface, intuitive operation, modern 3D technology: APSIS 4.0 takes you quickly and accurately to the object you are looking for.

Navigate your way through the digital image of your systems, even without a part number, to the right machine and the right spare part. Once the part has been identified, it can be placed directly in the shopping basket using the integrated webshop function. And: ALPMA creates transparency with APSIS 4.0. All information on prices and availability is accessible online.

In addition to the classic functions of a spare parts catalogue, ALPMA has also integrated plant documentation in APSIS 4.0. This gives you direct access to the current operating manual. Technical information and maintenance instructions are also available.

APSYS 4.0 raises ALPMA service quality to a new level, links reality with virtual content - and continues the path towards industry 4.0. *Are you coming with us?*

ALPMA takes the next step into the future to ensure the maximum availability of your machines. APSIS 4.0 is the name of the newly designed electronic spare parts catalogue, which makes access to spare parts and related information even easier, faster and safer.

APSYS 4.0 is an online tool that works on all modern terminal devices: PC, tablet, smartphone. Without plug-ins. Without data carrier. Without installation.

More infos:
michael.weber@alpma.de



CUT 32/PLUS

Fine-tuning for the flagship

THE SECRET OF THE HIGHER PERFORMANCE:

The CUT 32/Plus reduces the change over times between cheese bars to a minimum.

There is hardly any time lost between the last section of a bar and the first cut of the new one. "In practice", says Zoßeder, "this means up to 25 percent more output of cheese portions in the same time" – without double lane and without greater space requirements.

Added to this is the added comfort. Operation of the CUT 32/Plus is as intuitive as with a smartphone. It makes use largely independent of the operator's language.

In addition, the CUT 32/Plus documents and logs the respective operator who has logged on using a password or ID chip.

This enables the CUT 32/Plus to identify the causes of a malfunction, to compare parallels and creates the basis for a successful error analysis.

The CUT 32 is the flagship of the ALPMA cutting technology. It divides cheese bars into portions accurate to the gram. Lightning fast, up to 120 fixed weight portions per minute.

Its "big brother", the CUT 32/HS, even manages 240 portions thanks to its double track.

At FachPack 2019, ALPMA presented the turbo version of its flagship: **the CUT 32/Plus.**

Its advantages? Up to 25 percent more output - and the intuitive user interface. "The ALPMA portion cutter is constantly being further developed so that it becomes even more precise, faster and more efficient," says Robert Zoßeder, Area Sales Manager Cutting and Packaging Technology at ALPMA.

More infos:
robert.zosseder@alpma.de

OPTIYIELD

Digital Memory

The proverb says that too many cooks spoil the broth. It's the same in everyday production.

In several shifts, several employees drive several types of cheese on one cutting machine. One employee rotates the parameter, the other adjusts a bit - until no one knows what the other has changed. The result: Incorrect settings lead to imprecise cuts. And every gram too much costs money.

ALPMA has developed a digital memory to solve this problem: **OPTIYIELD**.



A software that remembers which machine settings produce the best cutting results for which type of cheese. Our brain forgets a lot, OPTIYIELD remembers everything. The software learns by itself from past data, evaluates the data, optimizes itself - and then regulates the parameters to keep the performance of the machine at the top level. OPTIYIELD relieves the operator of the burden of responsibility - and helps the machine to always make the right decision.

The ALPMA software has already been used with great success by the first customers. In other words: OPTIYIELD is not a vision, but reality. *"We can work out for each individual customer how OPTIYIELD can improve production,"* says Franz Glas, ALPMA division manager for cutting and packaging technology.

More info:
franz.glas@alpma.de

CONTINUOUS CURD PREPARATION

Technology that pays off



Building a new cheese dairy costs money. But if you rely on the right technology, you can also save costs. Maximum efficiency and outstanding process quality ensure that ALPMA's continuous curd preparation systems can pay for themselves within just a few years. Many cheese dairies rely on cheese vats who work in continuous operation for curd preparation. The cheese vats are filled with milk, cultures and rennet are added. At the end of the coagulation time, the curd is cut and emptied.

The problem is that the larger the vat, the longer it takes to empty. The result: process consistency and process quality are reduced.

In contrast, ALPMA relies on its continuous curd preparation systems - and creates advantages:

1. smaller batch sizes
2. high flexibility for different types of cheese
3. highest yield

4. constant product quality due to continuous process control for each individual batch
5. optimum cutting process of the curd with defined geometry of the broken grains
6. Optimum batch tracking via the small batches
7. More hygiene through continuous cleaning of the parts in contact with the product

ALPMA therefore provides seven reasons for continuous curd preparation. And two systems that keep this promise:

- the unique **ALPMA Coagulator** and
- the **Bassine System**

ALPMA has analysed both systems in detail in customer applications - and collected even more arguments in favour of its continuous curd preparation systems: high degree of automation, low pH value fluctuation, low standard deviation in dry matter, less fines and fat in whey, high yield, more performance through concentration of protein.

ALPMA technology guarantees the highest product quality. And you can be sure that your investment will pay off.

More info:
gert.schulze@alpma.de

ROUVEEN KAASSPECIALITEITEN

Hand in hand

This could be the motto for the partnership between ALPMA and the Dutch cheese dairy Rouveen Kaasspecialiteiten. A few years ago, the two companies worked hand in hand on a major project: the integration of the ALPMA portioning device FORMATIC.

Now ALPMA and Rouveen Kaasspecialiteiten have opened another chapter in their successful cooperation - and have put an ALPMA RO High^{TS} system with integrated RO polisher for concentrating whey into operation in the middle of the Netherlands.

The plant concentrates sweet whey from the cheese dairy in a single operation from 5.5 percent to 28 - 30 percent dry matter. 35,000 litres per hour, up to 700,000 litres per day. This saves around 70 percent of transport costs and reduces CO₂ emissions through truck shipment. In this way,



ALPMA and Rouveen Kaasspecialiteiten make a sustainable contribution to the common environment.

A special challenge was that the system had to be set up on a stage for space reasons. Thanks to the excellent cooperation with the technical project team of our customer, the plant could be customised and put into operation on time.

Rouveen's Kaasspecialiteiten Managing Director Klaas Hoske expressed his satisfaction with the new installation and the partnership with ALPMA: *"A wonderful plant that makes us ready for the future".*

More info:
ralf.bruch@alpma.de
wietze@jongsmasolutions.com



On the picture (fltr):
Teun Blaak (Process Technologist), Jan Kin (Project Manager),
Jaco Blankespoor (Operations Manager)