

NEWS & TRENDS



Congratulations
to the Pioneer
in Dairy Technologies
Gottfried Hain

turns
80



Inheriting the legacy of a pioneer is no easy task. But Gottfried Hain has been successful at continuing the life's work of his father—and making it his own by incorporating new ideas. He has shaped the cheesemaking industry and transformed ALPMA into a world market. Gottfried Hain is now celebrating his 80th birthday. He was born in Munich on September 10, 1936, as the son of dairy owner Gottfried Hain, Senior. In 1960 he became an executive at the ALPMA machine factory. The most notable innovations he began were the the continuous cheese curd preparation with the “coagulator” as well as the consistent hygienic design in the construction of new cutting and packaging machines. Under his guidance, ALPMA gained substantial representation in all important cheese markets, and later opened its own branches in France, England, Spain, Turkey, Switzerland and the USA. Thanks to his insightful strategy, over the decades ALPMA developed from “the shop around the corner” to a worldwide company with a global market presence.

After reunification, the firm began activity in Dresden, and in 1992 integrated the LTH company as a branch of ALPMA, with around 80 employees.

In 2005, Gottfried Hain retired from active company management. Since then, he has continued the social engagement that set him apart as an employer. And after stepping down as the chairman of ALPMA's advisory board, Gottfried Hain remains an important advisor to ALPMA, for his wealth of knowledge and profound experience continue to shape the future of this company.

ALPMA IN NUREMBERG, 27. TO 29.9.2016

New solutions at the FachPack

At the trade fair FachPack in Nuremberg, ALPMA is presenting its latest developments for the precise portioning and fully automatic packaging of a wide variety of cheeses.

Technologically mature, fully automated and flexible in configuration – these are the characteristics which make ALPMA plants a cut above the rest, as they meet all preconditions for efficient cheese production.

Our **SC 60 segment cutter**, for example, can cut both soft and semi-hard cheese loaves into fixed-weight portions – and at the same time reduces losses caused by slightly overweight portions to a minimum.

The **MultiSAN folded packaging plant** packages cheeses of all shapes, formats and consistencies in next to no time. Our **MultiSE boxing machine** is a new development for boxing cheeses of widely ranging formats. Its cutting-edge servo control system now allows you to

switch flexibly between round, oval and rectangular products.

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FachPack 2016

Visit us in Hall 1, Booth 321

Process Technology

Cheese Production Technology

Cutting Technology

Packaging Technology

MILK AS A RAW MATERIAL

Right down to the last drop



Whey products have long been popular with body-builders and top athletes. The industry is booming, and experts expect the market for sport nutrition to reach a volume of 20 billion euros in the near future (source: Focus-Money). By-products of cheese production have become superfoods that promote well-being – a mega-trend which is becoming increasingly popular with mature citizens. And ALPMA now has a new key to this vast market:

Micellares Casein Concentrate, or MicCC.



9-stage MicCC-MF plant

Doctors have discovered that native MicCC derived from skimmed milk helps prevent muscle atrophy in older persons. In addition, MicCC boosts the general fitness of older people more sustainably than the conventional Whey Protein Concentrates (WPCs) on the market. In response to this market potential, ALPMA has already manufactured and delivered several MicCC plants.

The process is based on a combined micro-filtration (MF) and ultrafiltration plant (UF) in which an MicCC is produced from skimmed and pasteurised milk – an inexpensive raw material which is available in sufficient quantities – by means of protein fractionation and subsequent concentration. The concentrate has a casein/whey protein content of at least 90/10 percent and a total protein content of more than 83 percent – two successful formulae for well-being in later years and a higher life expectancy.

The new features here are the in-line combination of different membrane filtration processes and the achievement of the required high degree of purity.

In MicCC production, in contrast to conventional micro-filtration and ultrafiltration, microchemical processes and interactions take place within the concentrate. In this way, ALPMA has made the process a new and innovative application for the dairy industry – and one that allows you to use every last drop of milk.

During the production of MicCC, 'ideal whey' is also generated as a by-product in the form of MF permeate. 'Ideal whey' is completely fat-free and can be used to make the high-quality WPI 90+.

ALPMA estimates that as a result, this MicCC production process will generate fresh demand in the boom sector nutrition/nutritional supplements within the next two to three years.

The process offers an innovative method of manufacturing a product which is of high quality and has excellent nutritional value on the basis of skimmed milk, a relatively inexpensive raw material.

And last but not least, with this new method for the production of MicCC, ALPMA is making a significant contribution to increasing the export potential of the

German dairy industry. The figures from recent years show all too clearly how important dairy product exports are for the German agricultural and dairy sectors: whereas imports of dairy products are falling, exports have risen dramatically. This makes it all the more important to supplement the standard offerings such as cheese, skimmed milk, whey powder and UHT milk by developing new products with significantly higher yields in order to remain competitive in the international market. Together with its customers, ALPMA tested the process in the year 2014 and realised the first two successful projects on an industrial scale last year.

But ALPMA has no plans to rest on its laurels following these recent successes. Why not? Because as the global population increases, so does the demand for protein. In other words: The potential of the innovation is far from being exhausted.

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BLOCK MOULDS

Small parts, big problems? Not with FromaXe

There's a hair in my soup! Words every waiter dreads to hear. It's certainly disagreeable and embarrassing if a restaurant guest finds a little something 'extra' on his plate, but it's not a big deal. However, it is a potential disaster when it comes to foodstuffs offered for sale in large quantities. The consequences could be fatal: product recalls damage the image of the company, it loses turnover – and in extreme cases, is likely to be struck off the list of suppliers.

At the beginning of this year, a major product recall by a well-known producer of chocolate bars generated a lot of publicity when a customer found small pieces of plastic in his chocolate. By no means an isolated case: 15 percent of all product recalls are caused by plastic components. And as internet portal lebensmittelwarnung.de warns, plastic components are doubly problematic: firstly, plastic is found in numerous applications on every production line. Secondly, plastic can easily break into very small pieces which are virtually undetectable in the production process, as standard plastics will not show up on x-ray detectors.

That is why ALPMA makes its FromaXe block moulds from a plastic which is identified with a high degree of reliability by conventional x-ray detectors. Extensive test series showed that the detectors were triggered even by cubes of plastic with an edge length of only two millimetres –

causing the cheese to be discharged from the production line. ALPMA carried out these tests with cheeses of weights ranging from 175 to 1000 grams and packaged in various materials, such as cardboard, paper, film and metallised paper. Moreover, the use of the FromaXe inserts has no influence on performance or the service life of the moulds, as comparative tests showed. And bottomless (honeycomb) moulds and mats for plateaux can also be made from FromaXe. With FromaXe, ALPMA is setting a benchmark for food safety.

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CARR VALLEY USA



State-of-the-art cutting technology meets traditional cheese-making craftsmanship

Wisconsin and cheese simply belong together. To get an idea of how deeply cheese is entrenched in the identity of this American state, you need do no more than watch a game starring the American football team Green Bay Packers, four-time winners of the Super Bowl. Supporters of this team wear plastic hats in the shape of cheeses to show their pride in their home state.



Sid Cook,
Master Cheesemaker
and owner of Carr Valley

One of the cheese-making companies which has helped shape the identity of Wisconsin is Carr Valley, which is based in the south of the state. Sid Cook took over the running of this family company in the year 1975. He is a fourth-generation cheesemaker with the title Master Cheesemaker. Sid Cook's father opened his first cheese-making factory in a place called Irish Valley, and the company now has a total of four production sites where they make more than 90 different cheeses using cow's, sheep's and goat's milk.

All these cheeses are produced in wheel and block format. And Sid Cook relies on ALPMA cutting technology to keep his cheese in perfect shape and meet the growing demand for fixed-weight portions in various cutting patterns. In view of the wide variety of shapes of its

cheeses, which are matured in blocks and wheels, Carr Valley chose a CUT 32 line, which portions blocks, and an SC Basic to cut the wheels into segments.

"In particular, the ultrasound knife of the SC Basic guarantees that we can cut all the cheese types we have developed over the years," says Sid Cook. With the help of ALPMA cutting technology, Carr Valley can now cut its entire range of products (including Fontina, mature Cheddar, Canaria, Menage, Benedictine and blue cheese, to name but a few) – hard or soft, with or without waxed rind. With state-of-the-art ALPMA technology, Carr Valley produces traditional cheeses as they have always been made: the old fashioned way.

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CIBUSTEC

Please visit us in Parma,
from October, 25th to 28th, 2016
Hall 2, Booth J 14.

NEVER FAR AWAY

The ALPMA Servicemobile

ALPMA takes proximity to its customers literally. For ALPMA, good customer service means being on hand quickly in the event of problems – not only Germany-wide, but all over Europe and worldwide.

We pride ourselves on the short response times of our customer service teams. And so ALPMA is constantly expanding its service network and its fleet of service vehicles. We are pleased to announce the addition of two new Servicemobiles for our ALPMA Service Centre in Greece. The Greek Service Centre also supports ALPMA customers in Turkey, Romania and Bulgaria.

Whenever and wherever you need us, the ALPMA Service Team is on call – and never far away.

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