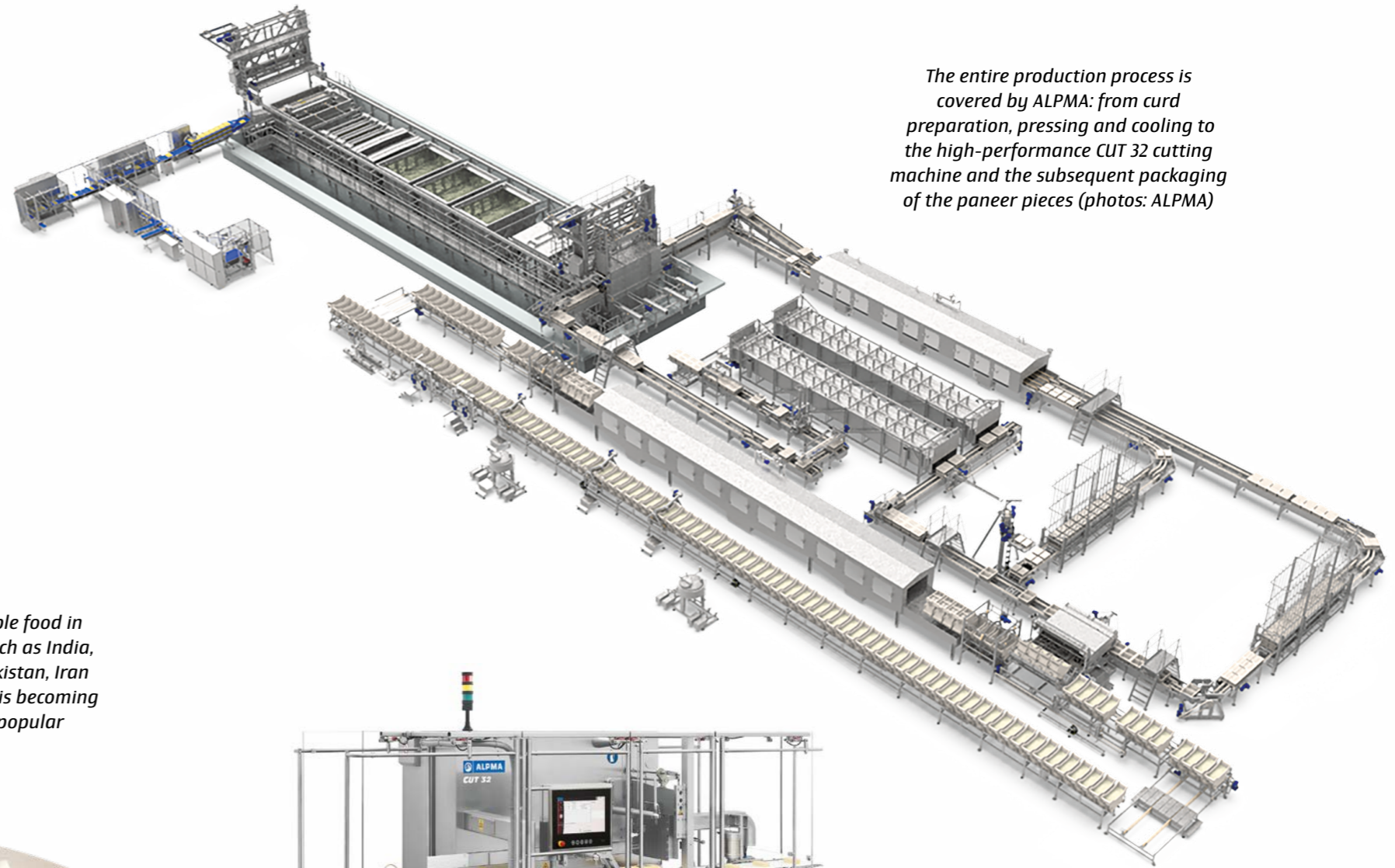


Production of paneer with ALPMA systems

Customized solutions



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The entire production process is covered by ALPMA: from curd preparation, pressing and cooling to the high-performance CUT 32 cutting machine and the subsequent packaging of the paneer pieces (photos: ALPMA)



Paneer is a staple food in many regions such as India, Bangladesh, Pakistan, Iran and beyond and is becoming increasingly popular

The production of paneer, an Indian soft cheese made from cow's milk, requires precise, efficient and flexible production processes to ensure the highest quality standards. Thanks to the expertise of ALPMA, cheese dairies worldwide can benefit from customized solutions that are optimally adapted to the production of paneer.

Challenge: Efficient paneer production

Paneer is a staple food in many regions such as India, Bangladesh, Pakistan, Iran and beyond and is becoming increasingly popular. The production of paneer confronts manufacturers with similar challenges as traditional soft cheese producers:

Consistently high product quality, optimum water content, efficient processes and maximizing yield and product shelf life are essential.

From small systems to large-scale production

ALPMA offers systems for paneer production in various sizes, from small semi-automatic systems with a capacity of 0.5 t/h to fully automatic large-scale systems with a capacity of up to 5 t/h. The entire

production process - from curd preparation, pressing and cooling to cutting and packaging - is covered by the company.

Bassine System: The key to high yield and quality

A key advantage of this technology is the Bassine system for curd preparation. This system ensures a constant moisture content of the paneer and maximizes the yield. Thanks to the precise and flexible process control, the consistency of the end product



is ensured, which is particularly important for the needs of the global market.

Automation and efficiency

ALPMA relies on state-of-the-art automation technology to optimize production.

Automated systems minimize human error, increase efficiency and ensure consistently high product quality and shelf life. For cheese dairies, this not only means a significant increase in productivity, but

also considerable cost savings thanks to reduced material losses and less labor.

Highest quality standards

The systems are made of high-quality stainless steel, which ensures hygiene, durability and an extended shelf life for the paneer batches produced. The sophisticated design of the systems enables easy cleaning and maintenance, which meets the high demands of modern food production.

Success in a growing market

With ALPMA systems, cheese dairies can not only produce paneer efficiently, but also benefit from the increasing demand for this versatile product. The high production capacity and the consistently high quality and shelf life of the products give manufacturers a competitive advantage and enable them to open up new markets and consolidate their market position.