

NEWS & TRENDS



GISBERT STROHN
Managing Director

Dear customers and business partners,

In a few weeks, ANUGA FoodTec will open its doors in Cologne. We are all particularly looking forward to this world's largest trade fair for food technology.

After a long time, it will again give us the opportunity to explain our latest machine developments and plant concepts to you in face-to-face meetings - new ALPMA developments with which you can make your production even more effective and rational.

As a special highlight, we will be presenting the new ALPMA Eagle Eye inspection system, a world first that will enable you to operate an automatic production line sustainably and safely. Be curious – we are looking forward to your visit!

I hope you enjoy reading!

Yours

GISBERT STROHN

ANUGA FOOD TEC
Visit us in Cologne from
26.04.2022 – 29.04.2022
Hall 4.1, Stand A 028 – A 010

Innovative inspection system

Line competence through electronic eagle eye

Taking cheese out of the box, peeling off the film, balancing it on the machine. Anyone who has to deal with Euroblocks weighing kilos in a cheese dairy does hard work in an endless loop. The good news is: There are now ALPMA machines that take Euroblocks out of the carton and film fully automatically.

Only one thing can match the eagle eye:
The new ALPMA inspection system

Product recalls and quarantine of your products due to mould or film residuals are now a thing of the past!

The visual inspection of your operator can be good, but it takes an Eagle Eye to detect every time 24/7 mould or film residuals accurately. After extensive production verification ALPMA has found the solution to this problem: **The Eagle Eye! ALPMA's latest innovative inspection technology now gives you the world's best quality control with a hit rate >99%***

More Info: www.alpma.com/eagle-eye

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

www.alpma.com

But advancing automation also brings risks. Due to the ever-increasing outputs, mould or the smallest, transparent film shavings can hardly be detected by the human eye and thus enter production more easily. ALPMA has developed the Eagle Eye, a technology that can be fully integrated into the overall automated process.

The electronic Eagle Eye is equipped with modern camera technology and a self-developed lighting system, it inspects all blocks of cheese automatically and over the entire surface and sorts out affected goods directly. In this way, the rejected cheese does not even reach the retail trade.



*Abhängig von der Partikelgröße

The use of this automated and highly reliable safety technology has proven its worth in extensive practical tests.

False detections? False alarm.

■ **More Info:**

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- Process Technology
- Cheese Technology
- Cutting Technology
- Packaging Technology

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THE LATEST FROM SC SERIES

**BREAKING
NEWS**

From full automation to flexible

Innovations for round loaves**Gouda fraction**

HIGH CAPACITY (e.g. 450 g):
150 segments/min. = 4 t/hour cut and
 inserted into the thermoformer

PEAK VALUES:

>99% good production (with the
 help of fourfold center cutout sizes
 and Optiyield)

AUTOMATIC HEIGHT CUT

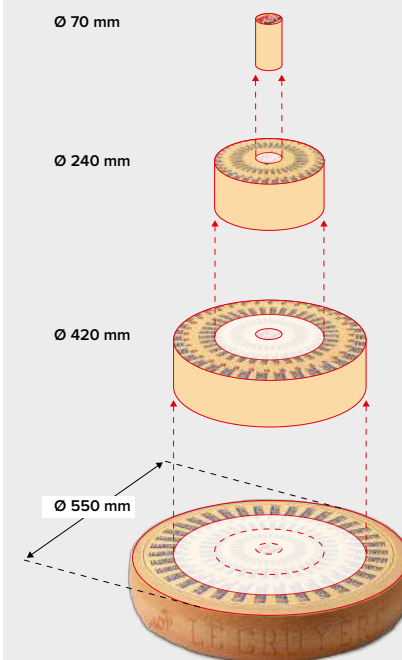
For smaller portions e.g. 200 g from the
 speciality ripening warehouse

**Mountain cheese fraction****100 G SEGMENT FROM 30 KG LOAF**

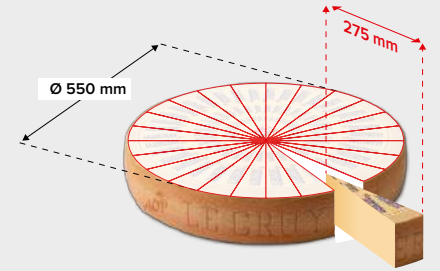
Another inner ring makes it possible,
 thanks to optimized ALPMA technology

CUTTING SCHEME 30 KG LOAF

Portion sizes 95 - 125 g



With the integration of a **second ultrasonic knife**, large portions can also be cut for the counter.

**The flexible fraction**

Frequent format changes are a breeze thanks to **Quickchange technology** and **intuitive visualization** on the panel.

■ **More Info:**

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Smooth handover

Representation Finland

A big thank you goes to **STIG NYMAN**, our representative working for Oy Helge Jansson, who took his well-deserved retirement last autumn.

For more than 43 years, he was responsible for both the packaging, cutting and cheese technology divisions as well as the spare parts business and was always respected as a competent contact person. We sincerely thank him for his commitment and dedication over decades and wish him all the best for the new phase of his life.

With immediate effect, the ALPMA subsidiary **SULBANA Oy** is the new contact address for our Finnish customers.



From left to right: Stig Nyman, Uwe Becher, Jukka Myllyniemi

The contact person is **Jukka Myllyniemi**, who can draw on a wealth of background knowledge. He is well established in the market and knows customers and projects.



A success story straight out of a picture book

Klondike – a recipe for success in a family business

The "Klondike Cheese Company" in Wisconsin is the pride of the Buholzer family. After the Swiss immigrants Ernest and Marie Buholzer settled in Monroe in 1925, the fourth generation is already producing high-quality cheese there. Six "Wisconsin Master Cheese Makers" take care of the high quality standards at the plant.

With the introduction of Odyssey Feta, the Buholzers quickly conquered the American market. In 2001, ALPMA supplied a modern plant with Coagulator to meet the increasing demand. Continuously high product quality and the associated customer satisfaction brought this feta high popularity and strong growth rates.

The Buholzers also familiarised consumers with traditional muenster and havarti, setting a new trend. Strong growth rates made it necessary to invest in a new plant. Since operating staff are hard to find, they opted for a high degree of automation. Fully automatic portioning, lanes, stackers, turners, drawing equipment and, last but not least, the SULBANA salt bath system brought significant labour savings.

With innovative ideas and the good cooperation with ALPMA, the production of muenster and havarti could be increased many times over.

Luke Buholzer, Vice President of Sales, comments: *"The delivered systems have more than fulfilled our high expectations, the production quality is excellent. For the salt bath, we chose SULBANA for the first time, as this system was best suited for our requirements. The new salt bath system has relieved us of the heavy work of manual operation. Since then, no more brine is spilled, which is very important with regard to our wastewater treatment plant. Working with ALPMA-SULBANA was a great experience. From planning to installation, everything went smoothly!"*

Looking back, Ron Buholzer says that the cooperation with his parents and brothers and now with the next generation is the company's recipe for success. Now it is up to the younger generation to build and drive new projects, such as the new branded cheese line "Buholzer Brothers". Consisting of award-winning muenster, brick and havarti cheeses, this line will contribute significantly to the growth of the family business. Precisely because of the proud family history, it is certain that the reputation and legacy of the Buholzers will always be linked to the quality of the cheese.



Pressing unit after portioning

■ More Info:

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Succession arranged

New Division Manager Process Technology



We say thank you to Gerhard Schier, whom we said goodbye to in December after more than 21 years at ALPMA in his well-deserved retirement. Mr. Schier has contributed significantly to the successful development of the Process Technology Division and our branch office, LTH Dresden, in his role as Division Manager Process Technology. **We would like to thank him for his valuable commitment and absolute loyalty!**



We are pleased to have found a very experienced successor in Daniel Kontry. Mr. Kontry has passed through several career stages at GEA Brewery Systems in more than 20 years and most recently held a management position at Werner&Pfleiderer. He will have his main office in Dresden. **We wish him much pleasure in his new tasks.**

Fully automated process plant

New 'Smart Factory' approach for Ausnutria

For the impressive new Ausnutria B.V. Powder Factory in Heerenveen ALPMA realized a new complete UF-WPC production line for processing goat whey to WPC.



In addition to the proven ALPMA quality, special focus was put on the interconnection of all automated components based on IoT.

Ausnutria aims for a "lights out manufacturing unit" for all its new production facilities, which means a largely fully automated process plant.

The heart of the new process is an UF plant, which is designed for an automatic start up and production. In the sense of sustainability the product loss at production end is minimized. The water demand during cleaning is reduced to a minimum.

The turnkey project delivered by ALPMA Process Technology Division includes not only the UF plant but also the complete process engineering environment.

A new step forward – mission completed due to a cooperative and professional partnership within all project teams involved.

■ **More Info:**

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EXHIBITION HIGHLIGHT

ALPMA FreshPack – the first sealed butter pack.

Maximum food safety on the one hand, high convenience for the consumer on the other: with the innovative FreshPack solution, ALPMA turns the previous concept of butter packaging on its head.



Visit us at Anuga FoodTec in Cologne, Hall 4.1, Stand A 028 - A 010

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