



ALPMA

News & Trends

DECEMBER 2024



Sustainability in mechanical engineering

Taking responsibility, shaping the future

Our mission at ALPMA goes far beyond pure efficiency and performance. As a full-range supplier for the dairy industry, we are committed to reducing our ecological footprint and actively taking responsibility for the environment and society.

A central component of our strategy is not only the in-house production of energy through photovoltaic systems. With the construction of our new heating house, we have achieved another goal: every year, we replace around 150,000 l of heating oil with renewable, regenerative raw materials. This not only saves costs, but also reduces climate-damaging emissions.



ALPMA heating house

Another example is the durability of our machines, which are mainly made of stainless steel. This choice of material significantly extends the service life of the systems and ensures sustainable use. We also focus on efficiency and environmental protection in the area of milk and whey processing: our membrane systems enable considerable concentration, which reduces transportation costs - and therefore the number of tank trucks required - by up to 80%.

Water is a valuable resource, and here too we focus on innovation. Specially developed systems in our process plants reduce water consumption for cleaning processes by 20 to 35%. This optimization not only reduces operating costs, but also reduces the environmental impact.

Digitalization is also an important lever for sustainability at ALPMA. With our intelligent *OPTIYIELD* software, we significantly increase the efficiency of our cutting machines. This reduces material consumption and minimizes waste, which not only makes economic sense, but also reduces our consumption of resources in the long term.

Sustainability is a path that we follow with passion. Through our commitment, we at ALPMA are making an active contribution to reducing our ecological footprint and responsibly shaping the future of mechanical engineering.

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Dear customers and business partners,

It is with great pleasure to introduce myself to you as the new Sales Manager for Cheese Technology at ALPMA. This sector is currently undergoing an exciting phase of change, characterized by growing demands for efficiency and sustainability.

With our broad portfolio, we support you along the entire process chain, from milk processing to packaging. We are particularly proud of our latest automation solutions, which are based on state-of-the-art robotics and process integration.

Another focus is the development and implementation of systems that can be flexibly adapted to the changing requirements of the markets. Whether traditional cheese or innovative plant-based alternatives - we offer customized solutions that ensure your competitiveness.

If you have any questions, suggestions or would like to talk to me personally, please do not hesitate to contact me. I look forward to working with you!

Christian Kappeler

Head of Sales Chees Technology



ALPMA



Pasta Filata

Combined expertise for innovative cheese production



The term pasta filata refers to cheeses such as mozzarella, firm mozzarella and provolone, as well as cooked cheeses such as kashkaval. Mozzarella is probably one of the most popular types of cheese in the world. Its production requires special processes and technologies to achieve its characteristic texture and mild taste.

ALPMA and Sulbana have been pooling their expertise in the production of pasta filata for several years and offer a unique

portfolio under the ALPMA Sulbana brand name that perfectly coordinates the entire production process.

All machines are developed, designed and manufactured entirely by ALPMA Sulbana itself. This guarantees the highest quality and enables the entire production process to be optimally controlled and individual customer requirements to be met.

From milk to the cheese

The pasta filata process gives the cheese its typical fibrous structure and elasticity. The entire process comprises several steps that must be precisely coordinated to ensure consistently high quality.



②

Whey removal – Curd preparation is followed by whey removal. ALPMA Sulbana systems enable gentle and efficient whey removal in order to prepare the curd ideally for the filleting process.

③

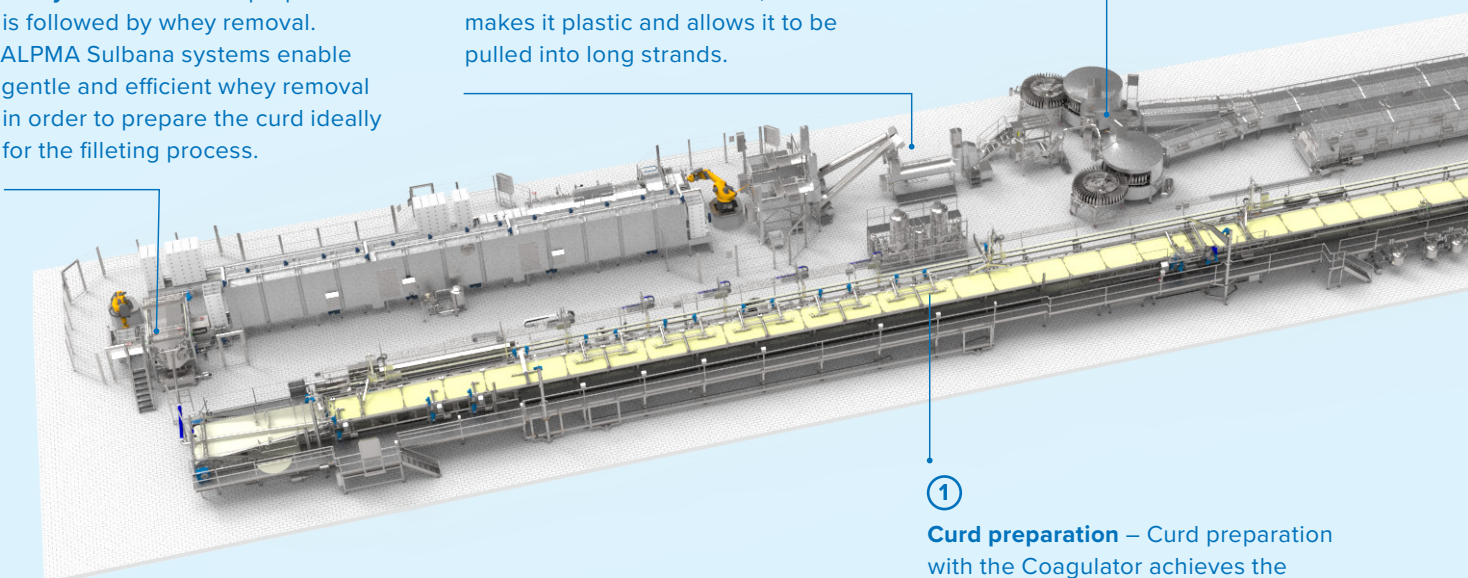
Filleting – The heart of the process is filleting, in which the cheese mass is given its typical elastic and fibrous structure by melting and kneading. The cheese mass is heated, which makes it plastic and allows it to be pulled into long strands.

④

Shaping – After filleting, the cheese is shaped, for example into the typical mozzarella balls, sticks or blocks. ALPMA Sulbana machines are designed so that they can be quickly converted to different formats.

①

Curd preparation – Curd preparation with the Coagulator achieves the highest yield with uniform curd characteristics. With milk yields of up to 50,000 l/h, the curd preparation system offers coagulation, cutting and syneresis in one continuous process.



ALPMA plant for the production of pizza cheese with an output of up to 5 tons of cheese per hour

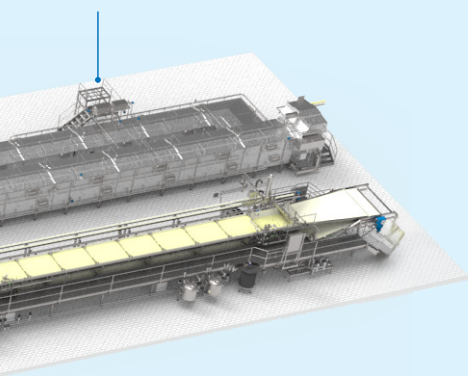


The machines are designed to handle both small and large-volume production efficiently, allowing our customers to respond flexibly to market requirements.

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Cooling and salting – To complete the process, the pasta filata is cooled in cold water or brine to develop the desired texture and flavor. The salt content not only affects the taste, but also the shelf life of the cheese.



Site Dresden

Reorganization of After Sales Process Technology

We are continuously working on optimizing the After Sales area of our Process Technology and would like to inform you about the latest developments:



Service vehicle at the Dresden site

Our first service vehicle in Dresden enables technicians to carry out repairs and maintenance directly on site. This allows us to react more flexibly to customer needs and shorten response times.



Customized maintenance plans

In order to meet the different requirements of our customers, we develop individual maintenance plans that ensure optimal maintenance times and maximize system availability.



Expansion of technical support

We are strengthening our technical support with new training courses for technicians and customers - online and on site. The focus is on rapid problem solving via remote access.



Customer feedback as a driver for improvements

Regular surveys help us to further develop future service offerings based on customer feedback.



Matthias Wiedner
After Sales Process Technology

I am always available to answer or discuss questions. Only together we can ensure that our customers are satisfied in the long term and value ALPMA as a reliable partner in all areas.



Merry Christmas and a peaceful New Year

It only remains for us to wish you and your families a wonderful and peaceful Christmas season. Have a good start to the New Year, which should bring you health and confidence.

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Deep drawing machine – automatically inserted

ER 10 – The game changer in automation



With the ER 10 product loading robot, ALPMA is setting new standards in the automation of cheese dairies worldwide. In times of a shortage of skilled workers, the ER 10 is an indispensable innovation that significantly increases efficiency and flexibility in production processes.

Specially developed for the automatic insertion of cheese portions into deep drawing machines, the robot has an exceptionally wide format range.

Whether feta, gouda, cheddar, sliced cheese or even tofu and paneer - the ER 10 can reliably process a wide variety of products. The cheese portions are loaded via a conveyor belt and then placed in the trays of the packaging machines.

The products are placed in rows on the integrated grouping conveyor belt and then precisely packed with either suction cups or grippers.

Further advantages at a glance:

- Flexibly adjustable format range
- In the high-speed version: up to 300 packs per minute
- Meets the highest hygiene requirements (CIP)

With the ER 10, ALPMA offers a future-oriented solution for cheese dairies or food processing companies that automate their production processes and require maximum flexibility combined with high performance.

■ [More info:](#)

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ALPMA

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