



Cheese Dispersion Process

01

▶ Types of Foods Made with Processed Cheese

Cream cheese, Spread cheese, Cheese sauce (dipping sauce), Cheese sticks, Cheese balls, etc.

▶ Typical Cheese Dispersion Process

1) As the types of food diversified, cheese also evolved into various types and forms beyond the sliced shape. These days, through the cheese processing process, different types of cheese are mixed to create a richer taste, or emulsified through a mixer to make the texture softer, or it is processed in a different form to squeeze or spread.

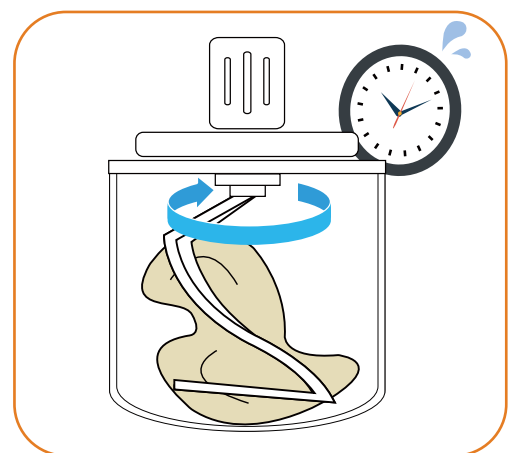
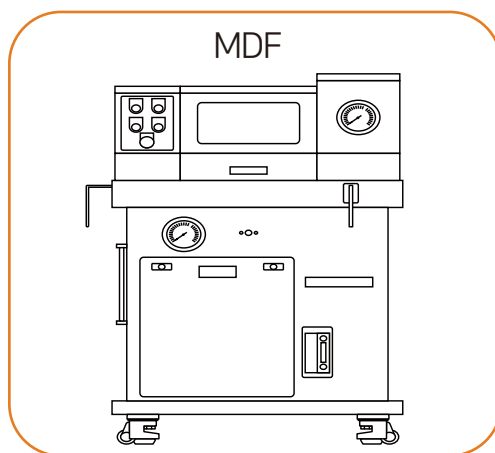
2) However, cheese has different physical properties depending on the type, and it is not easy to process it because there are basically many ingredients with high viscosity. Many companies process cheese using high-pressure dispersers, or use kneaders or stirrers to process cheese.

02

Problems with existing processes

1) The high-pressure disperser has the advantage of being able to perform precise dispersion or emulsification, but has the disadvantage that it is not efficient for mass production due to the large amount produced at one time, and that breakdowns occur frequently as coarse particles clog the nozzle.

2) A kneader or stirrer has a higher output, but it takes a lot of time to improve the texture or mix different types of cheese to achieve a homogeneous mixture. This results in less efficiency in terms of time, cost and quality..



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