

Tetra Pak CPS

For over 100 years, the companies that comprise Tetra Pak Cheese and Powder Systems have been known for providing cheese makers with innovative equipment and systems to improve their production. Without a doubt, the Tetra Pak CPS portfolio of curd making vats, from the 350 Tetra Scherping HCV's installed in the US, to the 400 Tetra Damrow Double O Vats and the 1,000 Tetra Tebel OST Vats, exemplifies our commitment to the industry and to cheese makers of all production levels. Now, Tetra Pak CPS is ready to introduce their revolutionary new cheese vat, the Tetra Scherping Yield Master Vat.

Demonstrating both superior cheese making quality and economic performance, the Tetra Scherping Yield Master Vat specifically addresses the issues on the minds of large production cheese makers. Tetra Pak cheese technologists working closely with one of our key customers have teamed up to create the ultimate cheese vat to improve cheese fat retention, fines generation, ease of rinse out, sanitation and overall durability while expediting manufacturers ROI and minimizing future maintenance expenses.

Some of the more noticeable features are the hot water dimple surface jacket that allows the cheese maker to very gently meet the desired cook temperatures with water ranging from 110 to 180 degrees F (43 to 100 degrees C). The shape of the vat combined with the newly designed agitators provides for very effective agitation from not only side-to-side but also end-to-end within the vat. This means agitation can be accomplished at very low rpm's to adequately disperse rennet and other ingredients and also maintain a good curd to whey ratio as the vat cooks, stirs and draws.

The patented sanitary seal does its job to prevent product loss and maintain proper sanitation conditions. The vat



is easy to rinse out by draining to two center outlets with a 3/4 " per foot slope. Underneath all those features remains the Tetra Scherping HCV saddle construction to provide strength and longevity to your capital investment... The vat is available in a variety of sizes up to the 70,000 pound (31,000 litres) capacity. It all adds up to handling the curd very gently thus not damaging the curd creating cheese fines / dust and enhancing fat retentions which can only mean one thing – **higher cheese yields!**

Early indications are that the patented

Tetra Scherping Yield Master Vat will be a valuable addition to the Tetra Pak CPS portfolio, offering large-scaled cheese makers the features and benefits they require with an emphasis on economic performance, complementing our existing range; the Tetra Scherping HCV, the Tetra Tebel OST and the Tetra Damrow Double O Vat.

For more information on the Tetra Scherping Yield Master Vat, or any cheese equipment or system from Tetra Pak, contact George Schwinghammer at 320-485-4401.