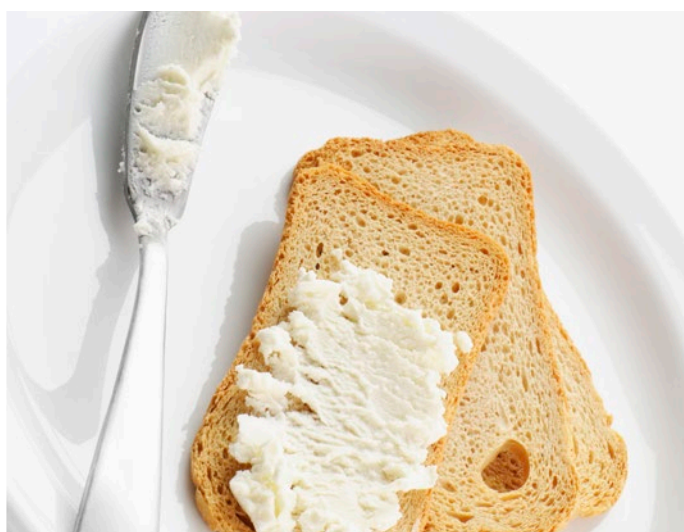


Cheasly

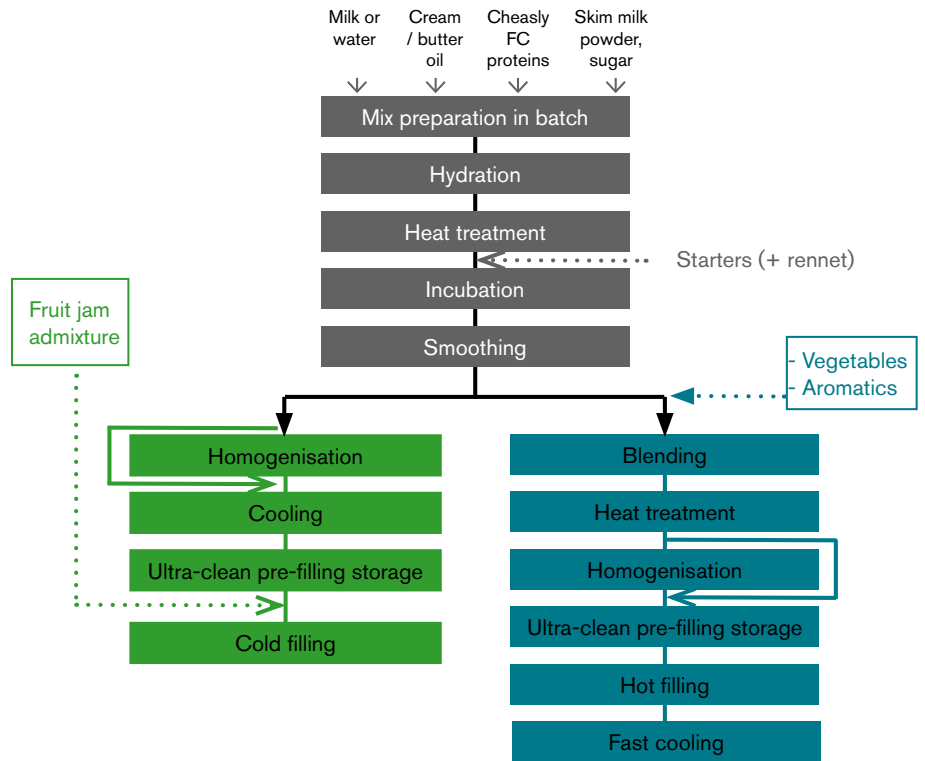
QUARK/HIGH PROTEIN YOGHURT/SOFT CHEESE/WHITE CHEESE
CREAM CHEESE/PROCESS CHEESE PRODUCTION



SPX FLOW innovative technology, making cheese in a simple way to support the growth of cheese consumption all over the world.



FRESH CHEESE AND SPECIAL CHEESE WITHOUT SEPARATION



Cheasly Fresh Cheese (FC) is a new, simplified and integrated process from SPX FLOW APV for production of a full range of fresh cheeses using a single process line including milk standardisation with milk proteins concentrate in powder.

New, speciality fresh cheese products:

Flexible development of new textures and formulations

Single, modular process line: Flexible production of a large variety of premium, fresh dairy products

Quality image: Fresh, healthy, pleasant mouth feel, and tasty products using milk and its constituents

Sharper competitive edge: Broader consumer sales potential and recipe formulation cost savings

Broad health and enjoyment appeal: Families, women, children, sports people, etc.

Storage temperature: +4°C
Shelf life: 30 days at 4°C



- Fromage frais
 - plain
 - mixed with fruits or pulp
- Petit Suisse type
- Quark
- Queso fresco e.g. Burgos type (1)

(1) Filled before cooling, no smoothing, no starters

Storage temperature: +4°C
Shelf life: 90 days at 4°C



- Double cream cheese
- Processed cream cheese
- Labneh
- Strained yoghurt, plain or mixed with vegetables (tzatziki, guacamole)
- White cheese (2)

(2) No smoothing, filling before incubation

Ability to produce cheese in regions where raw milk is scarce, expensive or the quality is insufficient for cheese transformation.

1. RAW MATERIAL: use functional raw material to ensure process efficiency and high quality products - **Raw milk is not necessary** (independent of local raw milk availability/seasonal variability => constant cost / constant quality all year long)

functional milk protein powders + fat: different forms possible (butter, AMF, vegetal oil) + water

2. ADVANCED TECHNOLOGY: flexible, robust and performing patented technology using raw material available in different regions of the world - **Cheese technology without whey separation, using adapted SPX FLOW equipment.**

No whey separation

- 100% yield
- Environmentally friendly

Prepare a paste-like emulsified homogenous pre-cheese mixture with SPX FLOW Flex-Mix Processor

- Time saved : less than 30 minutes to prepare 3,000 kg (6,600 lbs.) stable, high viscosity mixture
- Less equipment required
- Factory floor space saved
- Energy need reduced : not necessary to treat the volume corresponding to 90% of by-product (whey)

Closed process (versus traditional technology with lines largely opened)

- Hygienic method
- Safe method

3. MARKET APPEAL: adapted to the recipes of the local market - **imagine new ways to consume cheese.**

Large range of ripened cheeses can be produced (semi-hard cheese, soft cheese) up to 55% **TS**, even low fat content cheese is possible.

Possible to add technological auxiliaries: flavours, nutritional or figurative elements

Possible to obtain different texture / presentation / packing (possible to dose directly in the final packing).

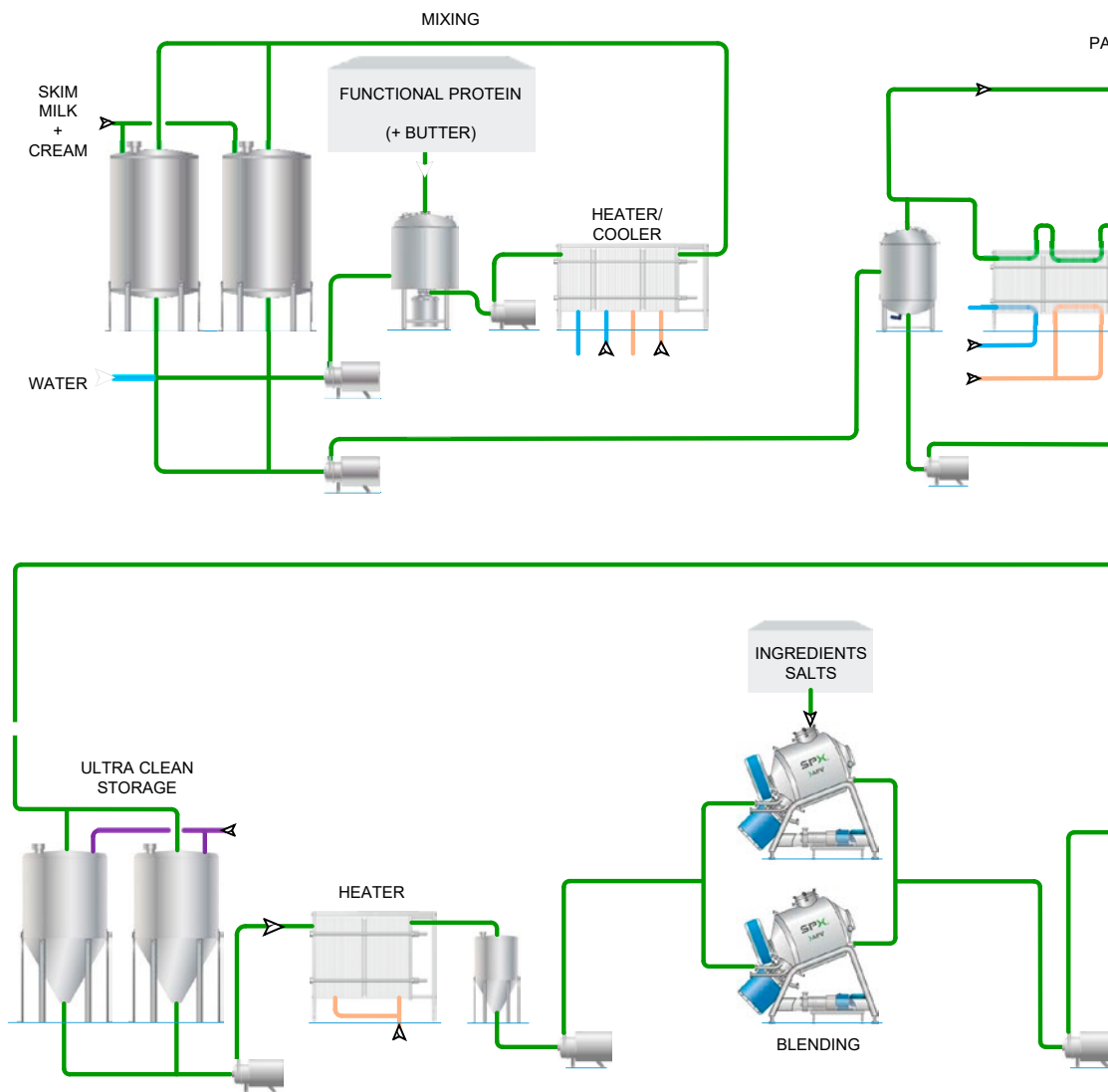
4. LOW CAPITAL EXPENSES: the consistency of raw material used in the upstream stage is powder or concentrated in nature therefore **less raw material is required** compared to other traditional raw materials used during this stage. During the downstream stage no whey is produced, eliminating the need for whey handling equipment.

5. LOW OPERATING EXPENSES: the ability to decrease the amount of equipment used together with small compact equipment, utility consumption is reduced.

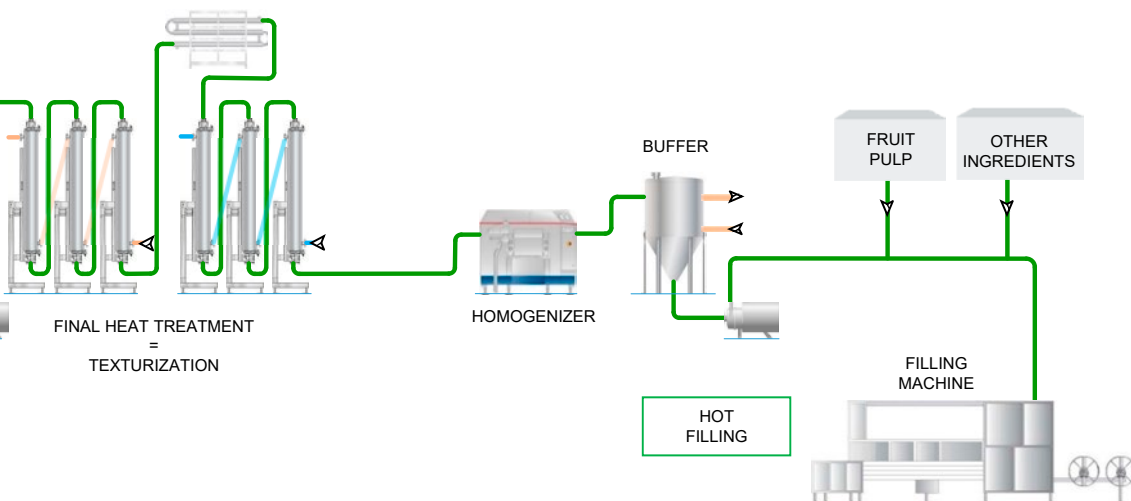
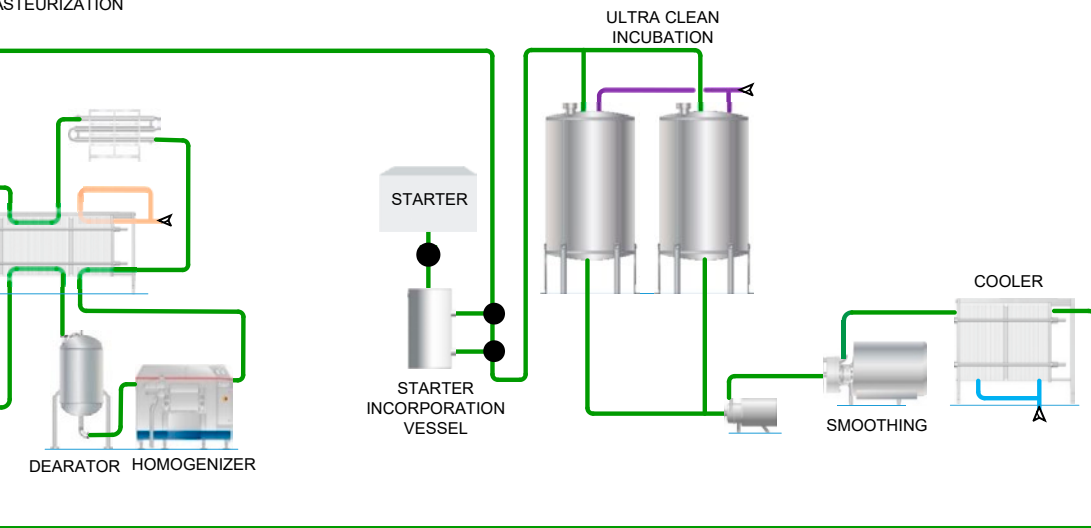
6. SMALLER LAYOUT: reduced footprint is achieved by decreasing the size and the amount of equipment needed.



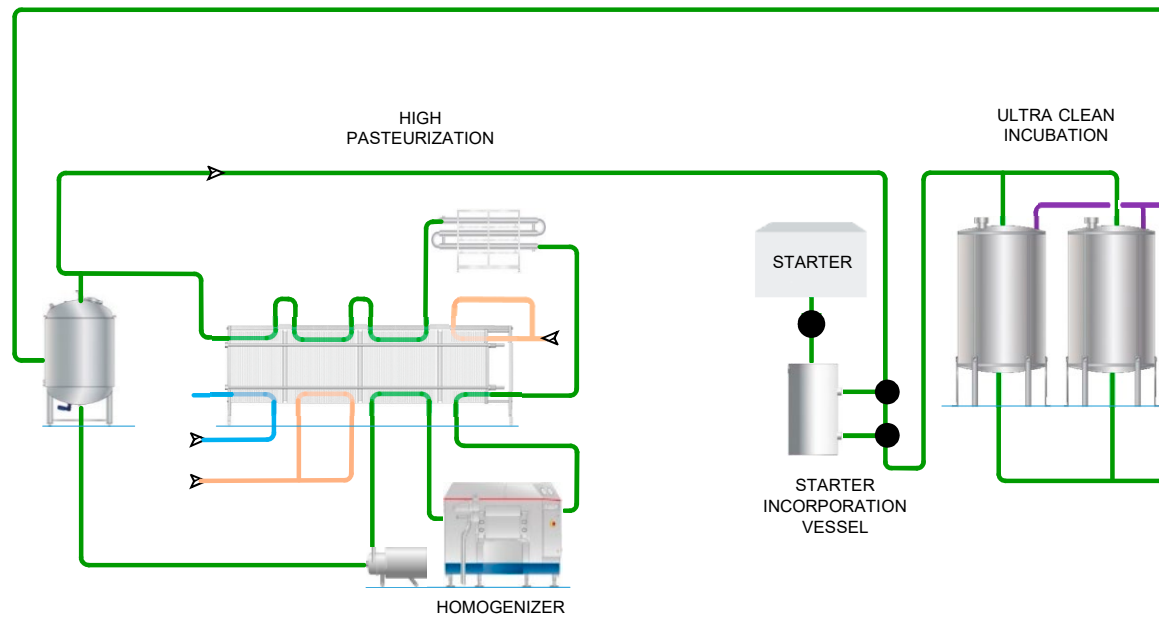
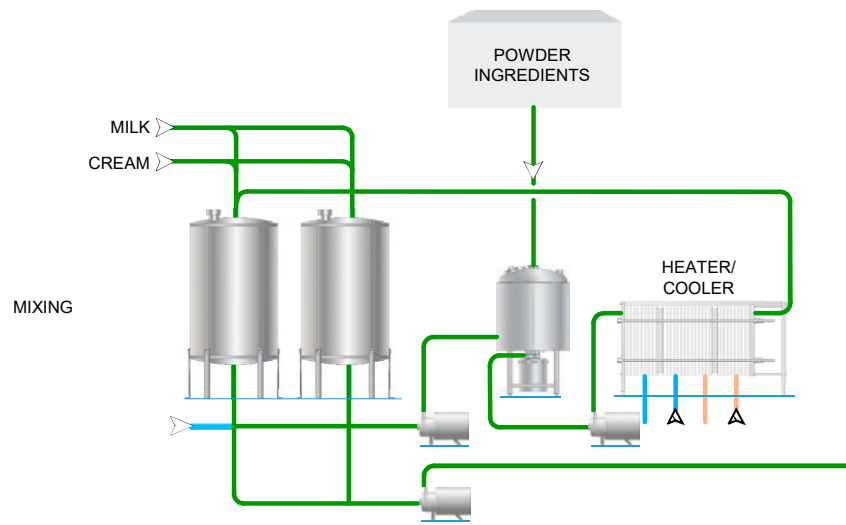
SPREADABLE CHEESE PROCESS DIAGRAM



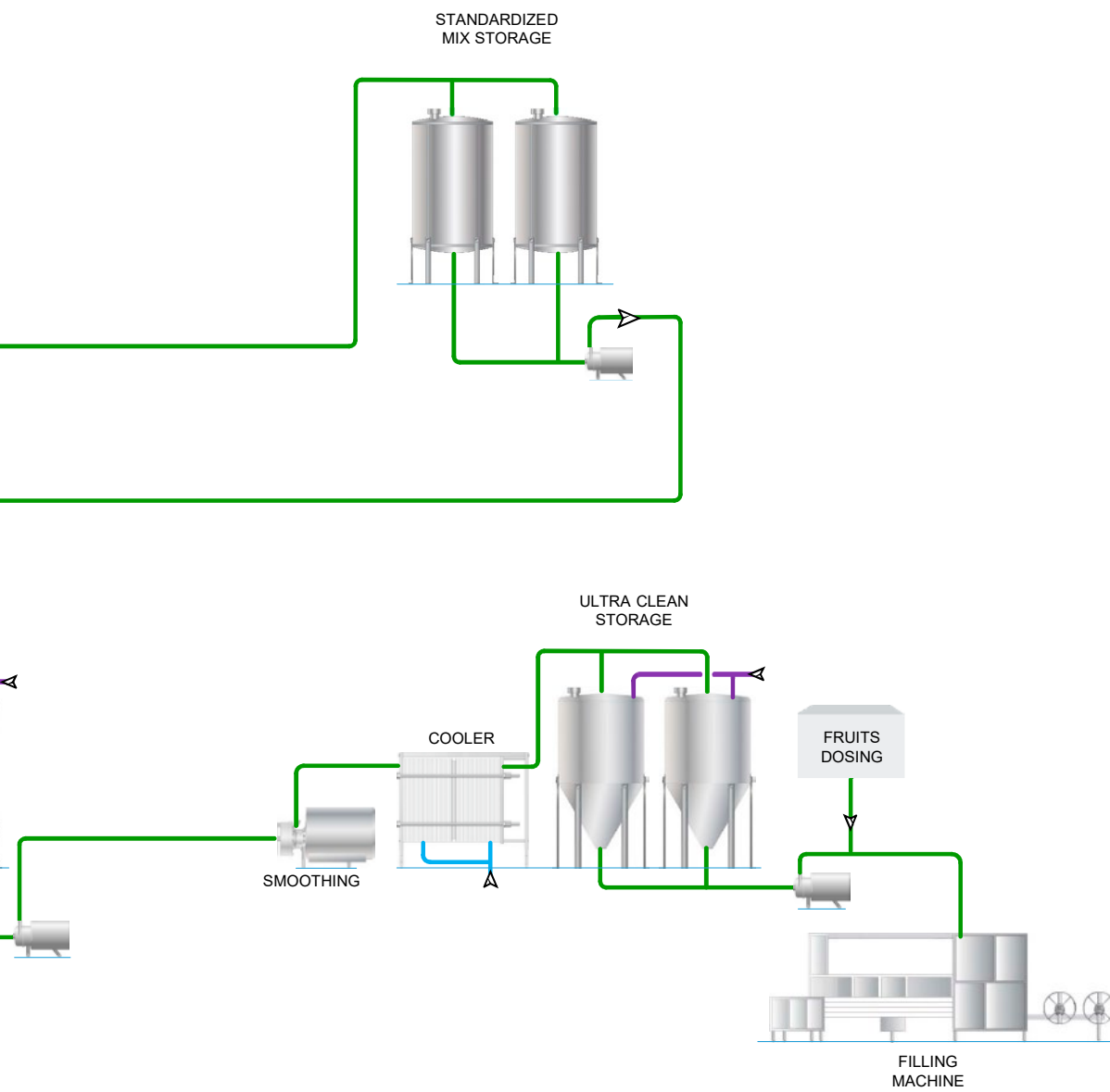
STERILIZATION



HIGH PROTEIN YOGHURT AND QUARK PROCESS DIAGRAM



PREPARATION WITH POWDER ADDITION





Testing Capabilities

At SPX FLOW we believe that close collaboration with our customers is key to meeting the challenges faced in today's dairy industry. We provide you with the support you need to embrace new opportunities, and optimise the value of current products. We know this works because customers return time and again to our **Innovation Centres** to work with our renowned processing experts and food scientists. Using our state-of-the-art technology we help you streamline processes and innovate new recipes and products to satisfy ever-changing consumer demand. Working together, we can help you trial different technologies and processing configurations to find ways to meet even the most ambitious business goals and, with our expert guidance, you can test and taste new products prior to full-scale, commercial production.

SPX FLOW works closely with the world-famous **French National Dairy School (ENIL)**. This vital partnership helps protect the future of the dairy industry by educating and inspiring the next generation of dairy producers as well as providing customers with valuable, expert help and support to meet their production goals.

Why not get in touch with us when you are considering conducting trials or developing your next product?

Based in Charlotte, North Carolina, SPX FLOW, Inc. (NYSE: FLOW) is a multi-industry manufacturing leader. For more information, please visit www.spxflow.com

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