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

---

**FRESH CHEESE AND SPECIAL CHEESE WITHOUT SEPARATION**

- Milk or water
- Cream / butter oil
- Cheasly FC proteins
- Skim milk powder, sugar

↓

Mix preparation in batch

↓

Hydration

↓

Heat treatment

↓

Incubation

↓

Smoothing

Starters (+ rennet)

↓

Vegetables Aromatics

↑

Homogenisation

Cooling

Ultra-clean pre-filling storage

Cold filling

Blending

Heat treatment

Homogenisation

Ultra-clean pre-filling storage

Hot filling

Fast cooling

---

**Storage temperature:** +4°C

**Shelf life:**

- 30 days at 4°C
- 90 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

- 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

---

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

Ability to produce cheese in regions where raw milk is scarce, expensive or the quality is insufficient for cheese transformation.
HIGH PROTEIN YOGHURT AND QUARK PROCESS DIAGRAM
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?

Global locations

SPX FLOW, FRANCE
290, rue Jacquard
27006 Evreux Cedex
France
P: +33 2 3223 7300
E: ft.evreux.reception@spxflow.com

SPX FLOW, CHINA
7F, No.1568, Huashan Road
Changning District
Shanghai, 200062
China
P: +86-21-2208 5888
E: china.contact@spxflow.com

SPX FLOW, FRANCE
290, rue Jacquard
27006 Evreux Cedex
France
P: +33 2 3223 7300
E: ft.evreux.reception@spxflow.com

SPX FLOW, USA
105 Cross Point Pkwy
Getzville, NY 14068
U.S.A.
P: +1 716.692.3000
E: leads@spxflowleads.com

SPX FLOW, DENMARK
Oestmarken 7
2860 Soeborg
Denmark
P: +45 70 278 222
F: +45 70 278 223
E: ft.dk.soeborg@spxflow.com

SPX FLOW, INDIA
NYATI UNITREE, Building, Ground Floor East
(A1) Wing, Nagar Road, Yerwada, Pune, 411006
India
P: +91 2067499964
E: ft.india.information@spxflow.com

SPX FLOW, MEXICO
Parque de Granada No. 71 - 101
Col. Parques de la Herradura
Huixquilucan, Edo. de Mexico, 52786
Mexico
P: +52 55 5293 9035
E: leads@spxflowleads.com

SPX FLOW, Inc. reserves the right to incorporate our latest design and material changes without notice or obligation.

Design features, materials of construction and dimensional data, and certifications as described in this bulletin, are provided for your information only and should not be relied upon unless confirmed in writing. Please contact your local sales representative for product availability in your region. For more information visit www.spxflow.com.

The green "s" and "x" are trademarks of SPX FLOW, Inc.