

Danish cheese filtering in Benelux

Many cheese-making dairies in the Benelux countries profit from Danish expertise for optimization of production. Hygienically correct filtering of cheese grains gives up to one extra tonne of cheese a week

Heco Filtration A/S, based in eastern Jutland, cooperates with several players in the food industry - such as the dairy sector.

Over the last years several cheese-making companies in the Netherlands, Belgium and Luxembourg have changed to self-cleaning automatic filters from Hedensted. And this is not without a very good reason, says Managing Director Svend K. Andersen:

-It is all about the bottom line. It's as simple as that. We have experienced a significant progress in the field and the interest is important. Not only in the Benelux countries, but also outside Europe. Today the filtering system in question is in operation at 21 dairies all over the world, says the Managing Director and makes it clear that we are talking about a modified, Auto-line XL filter.

-This is in fact one of the few sanitary automatic filters that are suitable for the food industry. He goes on by saying that the design has been developed in consideration of the EHEDG guidelines.

Closed system

The success at the cheese-making dairies is due to the fact that cheese grains that used to be applicable only for animal feed, are now treated in a hygienically correct way in the filtering process. The result is up to one extra tonne of cheese a week.

-An increase of almost 50 tonnes of cheese a year is after all quite a lot, says Svend K. Andersen with a smile on his face and goes on telling about the reason for the production related profit.

-In the past the dairies used manual filters. Such filters need regularly cleaning, which means that human contact is unavoidable. A self-cleaning automatic filter is a closed system that complies with the rigorous requirements as to hygiene in the food industry. It is exactly the filtering of whey and cheese grain that ensures this significant optimization.



Cheese grains are returned to moulds on the production line subsequent to collection and filtering.

Small cheese grains

A part of the cheese-making process is the draining of whey. This takes place when curd is pressed in moulds and it is not possible to prevent usable cheese grains from being discarded with the whey.

-Whey and cheese grains are retained and run into our filter that comprises a gate at the bottom. Whey is passed on to another system for further treatment, while the gate retains the cheese grains, explains Svend K. Andersen.

-Now the grains can be pressed in a mould on the same production line as other cheeses and consequently be sold to the consumers, he says and adds that the filter runs at a very low speed in order not to damage the tiny cheese grains.



Modified Auto-line XL filter in the manufacturing of dairy products.

Exciting perspectives

The filter manufacturer with the global focus expects, with good reasons, further progress within the segment. Today other kinds of filter units are mounted in dairies on the export market. This is the reason why the General Manager is optimistic.

We are facing an exciting period of time. Dairies are really in the progress of optimizing and many of them are in the process of replacing manual filters by fully automatic filters. Svend K. Andersen finishes by saying that this is where we can really show our competences and make a noticeable difference.