



FLAVOURED CHEESE

Ingredient dosing: reduce losses
of expensive raw materials

Unlock different flavours and perfect the production of your cheeses enriched with different ingredients.

Cheeses with added ingredients are on the rise due to a growing consumer preference for diverse and artisanal food experiences.

Our innovative ingredient dosing system allows an optimal dosing of various spices and flavours and reduces thereby the losses.

VALUE ADD FOR YOU



Automatic preparation and dosing of ingredients.



Minimal amount of contaminated whey



Reduced losses of ingredients



↳ Flavoured cheese bars



INNOVATION (DESCRIPTION)

The addition of ingredients such as nuts, seeds, and natural herbs into cheese products appeals to health-conscious consumers

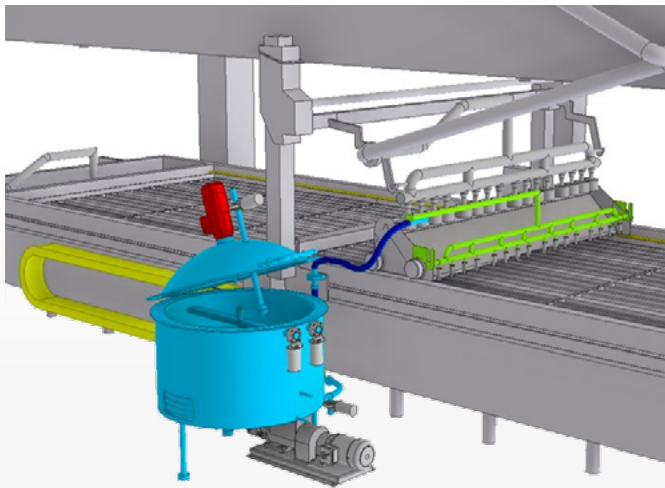
The ideal option to customize and personalize your cheeses for an improved visual appeal



SOLUTION PACKAGES

This unique feature can be added to your new cassette press

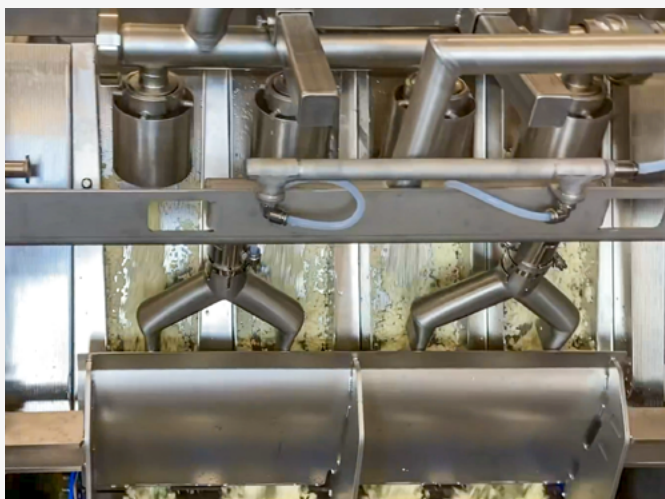
Pasteurization of the ingredients in a separate co-oker prevents the contamination of the whey in the vat



↳ Ingredient cooker and dosing unit



INGREDIENT DOSING /
Reduce losses of expensive raw materials
<https://www.youtube.com/@kalt-ag>



↳ Ingredient distribution device

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