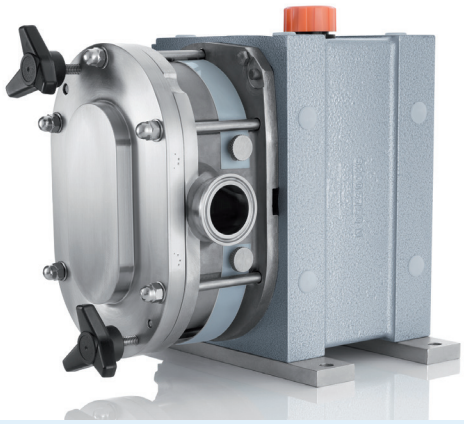
Fristam FKL - Increases Profits by over €90K by Maximising Cheese Curd Yields

3% Increase in Cheese Yields Due to Gentle Pumping!

Application:
Pumping Cheese Curds.

Challenge:
Transferring Cheese Curds without damaging the integrity of the curd. With the aim to increase the yield of the cheese to maximise yield.

Specifications:
Flow: 136 m³/h [600 GPM]
Pressure: 2 bar [30 PSI]



FKL
Max discharge pressure: 35 bar
Max flow rate: 200m³/h
Max Temperature: 135°C

Customer brief:
A leading cheese producer faced a persistent challenge - curd breakage during transfer was causing significant losses in milk solids. A standard 31,750-kilogram vat of curd and whey typically produces around 3,400 kilograms of cheddar cheese curd. However, their pumps were aggressive in handling the curds, which led to fines being lost in the whey.

The Solution:
To overcome these challenges, the manufacturer contacted Fristam Pumps, who supplied them with a Fristam FKL, which provided the ideal combination of high efficiency pumping and gentle product handling at large volumes.

The Impact: Increased Yield, Reduced Costs, Higher Profits!

- Increased fat & casein retention - reducing loss of milk solids in the whey.
- Minimised cheese fines - Preservation of the curd structure ensuring better moisture retention and improved texture.
- Enhanced consistency - More uniform curd sizes
- Reduced waste - Higher yield of cheese produced.

Conclusion:
By opting for a Fristam FKL pump, the customer evaluated their cheese curd and noticed that it had increased by 3% when tested! This doesn't sound significant, but this led to an estimated €92,000 of increased revenue. At such a staggering annual increase the pumps were 'paid for' in a matter of months.

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Fristam
Hygienic Pumping Experts