

Welcome to ALPMA



Full range supplier for cheese makers



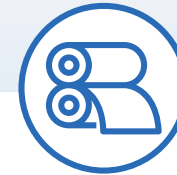
**Process
Technology**



**Cheese
Technology**



**Cutting
Technology**



**Packaging
Technology**



WirtschaftsWoche

**WELT
MARKT
FÜHRER**

Champion

2020

ALPMA

Schneide- und
Verpackungstechnik sowie
Anlagenbau für Käsereien

ADWI
Akademie Deutscher Weltmarktführer

Henri B. Meier
Unternehmensschule
Universität St. Gallen



ALPMA

Company Association

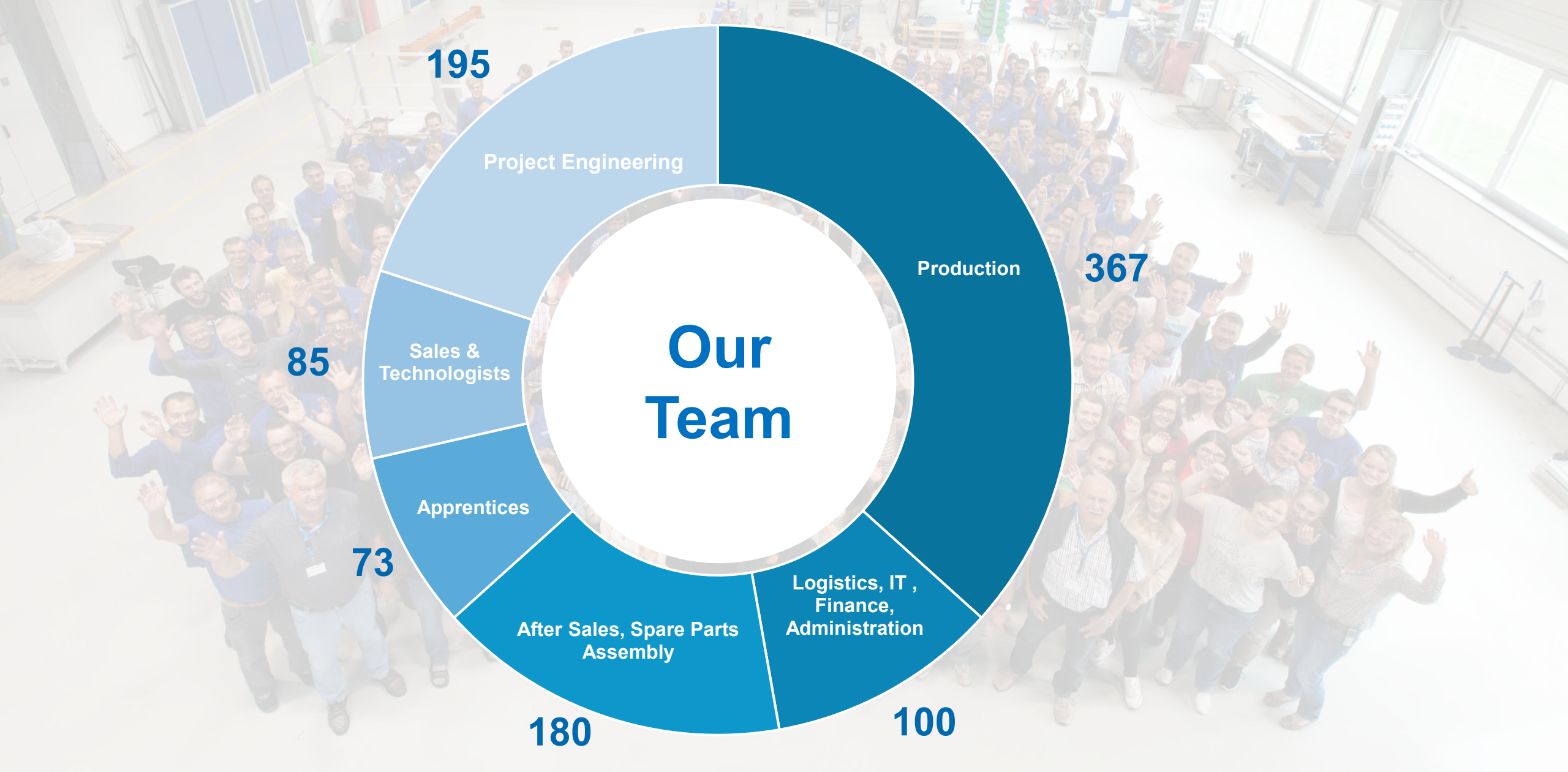
500 Mio. € - 1.800 Employees



ALPMA Group

180 Mio. € - 1.000 Employees





Date

Title

Name

ALPMA Worldwide



- ALPMA Subsidiaries
- ALPMA Agencies

Process Technology



Plant Engineering

- Complete processing lines for:
 - Milk and whey
 - Sweet and acid milk products
- Pasteurization, skimming, sterilization
- Standardization for fat and protein content



Membrane Filtration

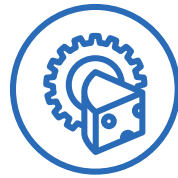
- Fractionation, concentration and sterilization of milk and whey
- Protein / casein standardization of cheese milk
- Production of
 - MPC / WPC / WPI
 - White cheese, cottage cheese and cream cheese



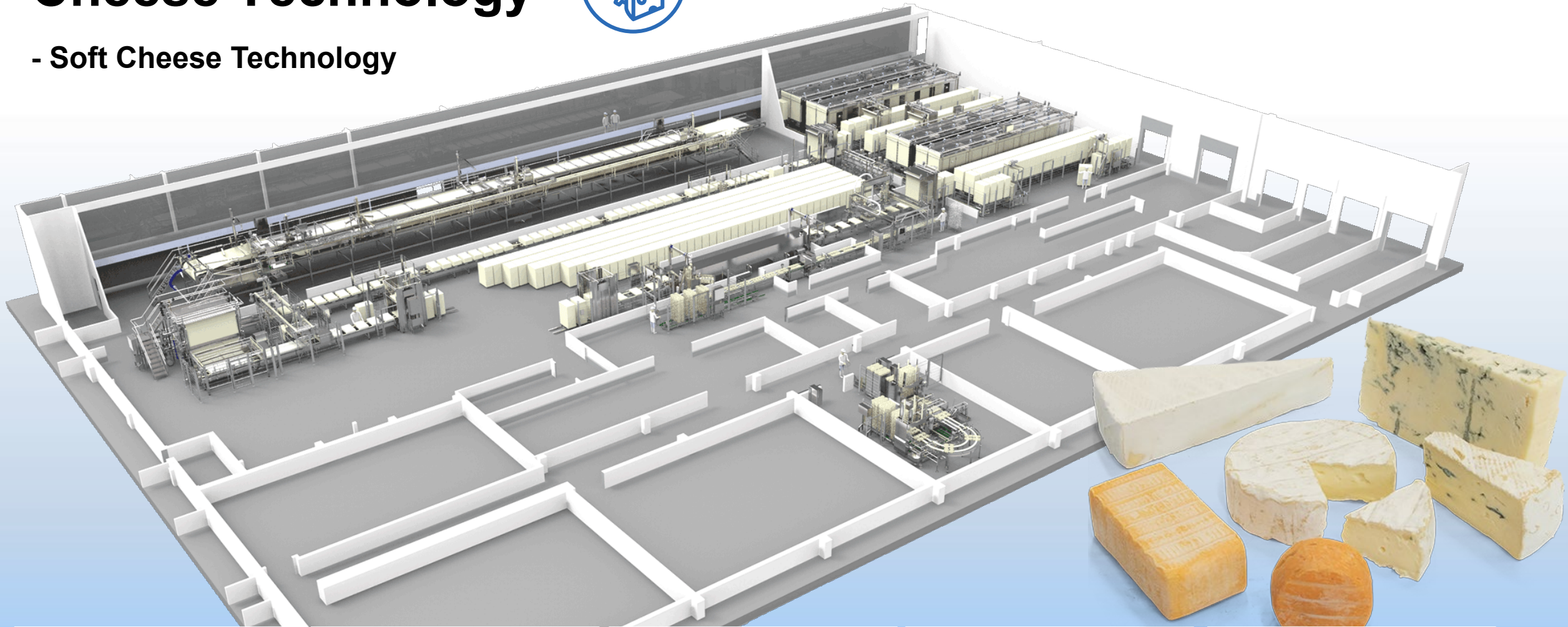
CreamoProt

- Fat replacement for light products with whey protein
- Natural emulsifier
- Increase of the
 - Water binding capacity
 - Whipping behaviour

Cheese Technology



- Soft Cheese Technology



Curd Preparaton

Portioning

Mechanization

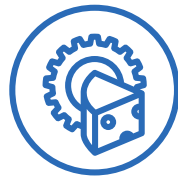
Demoulding

Ripening

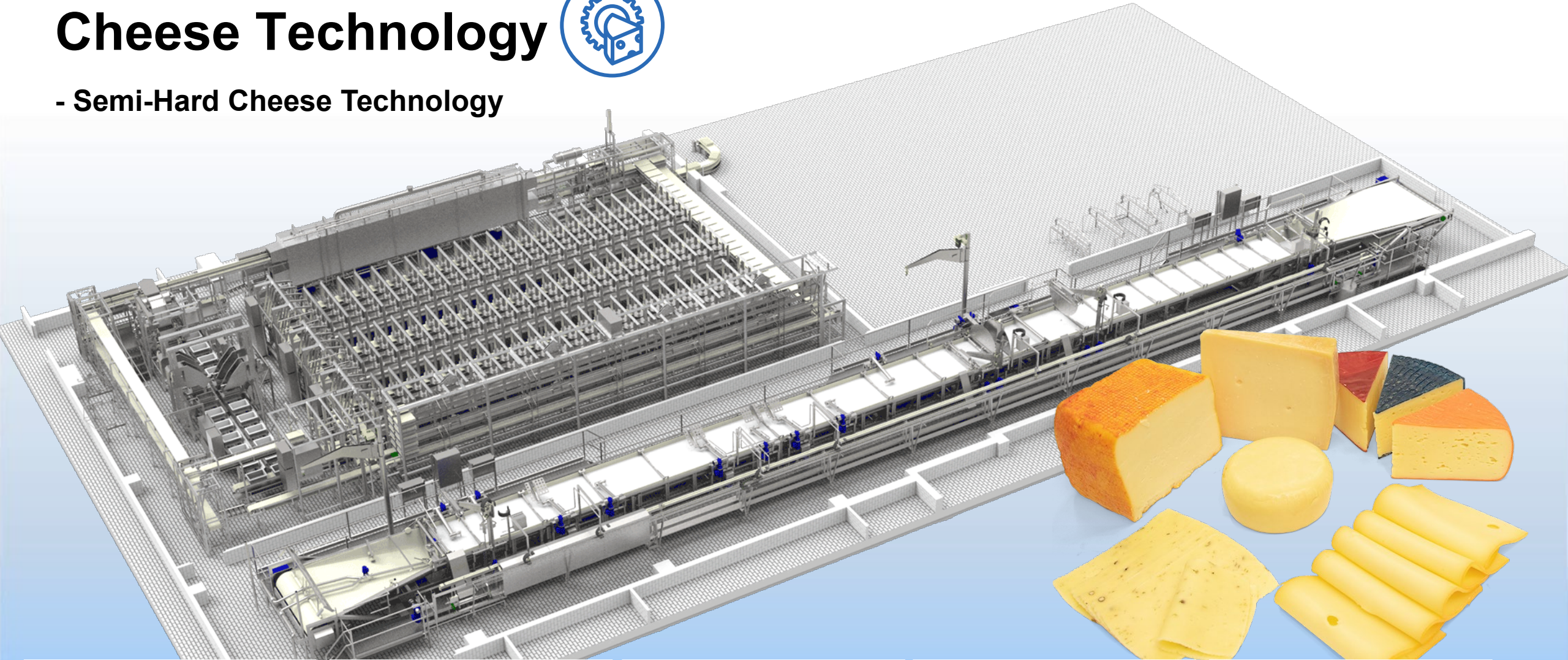


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Cheese Technology



- Semi-Hard Cheese Technology



Curd Preparation

Portioning

Mechanization

Demoulding

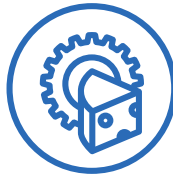
Ripening



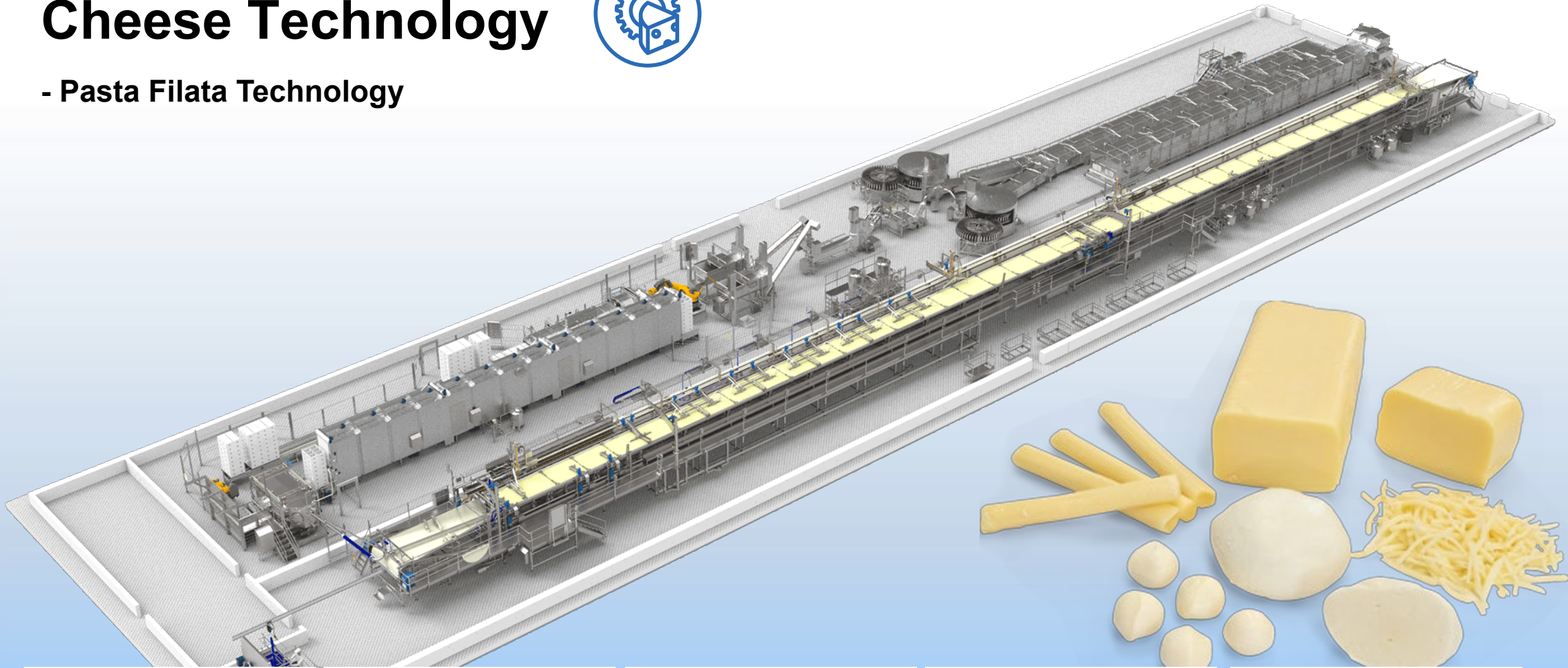
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SULBANA

Cheese Technology



- Pasta Filata Technology



Curd Preparation

Cooker-Streicher

Moulding

Drainage

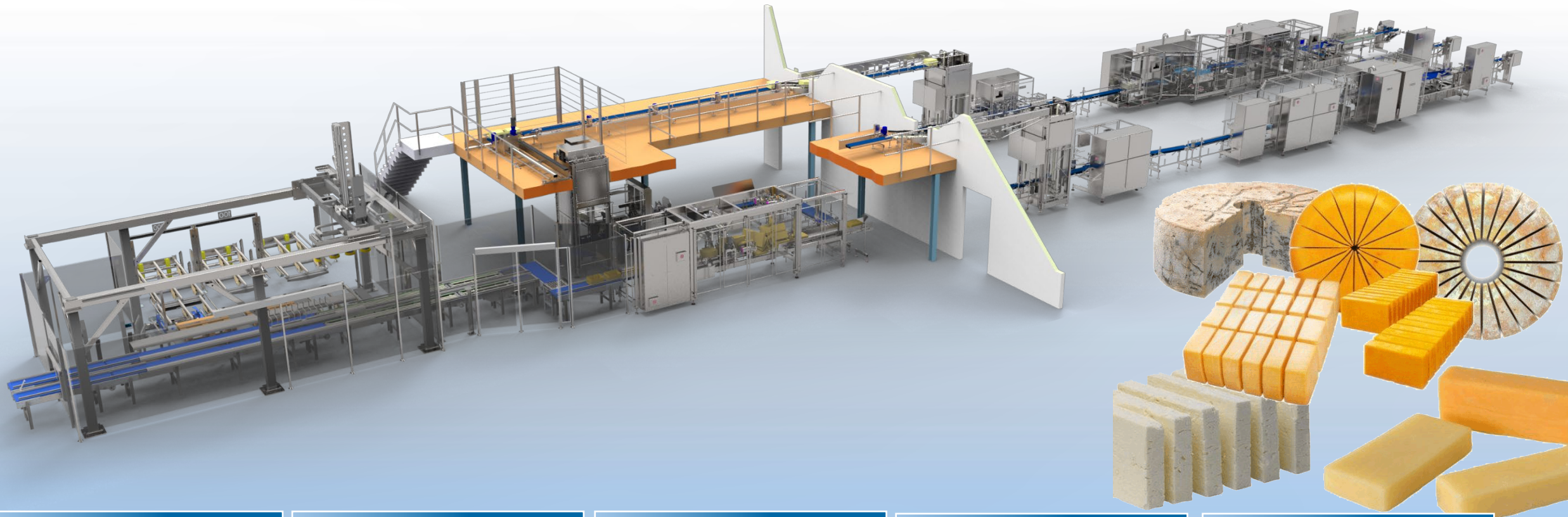
Cooling / Brining



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SULBANA

Cutting Technology



**Raw Material
Automation**

Pre-Cutting

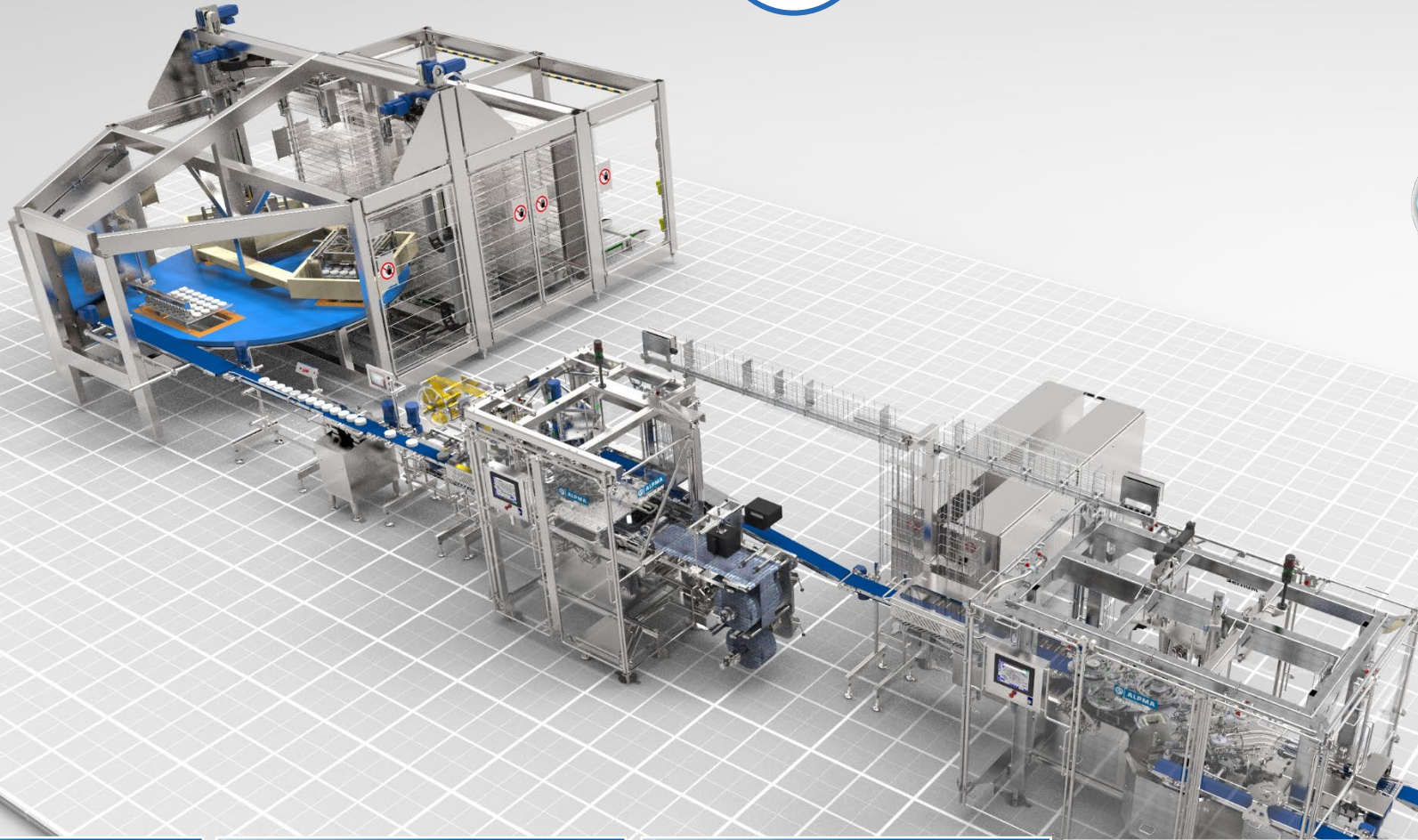
**Portions
square/round**

**Snacks /
Cubes**

**Buffer / Infeed
Systems**



Packaging Technology



Handling
Systems

Fold
Wrapping

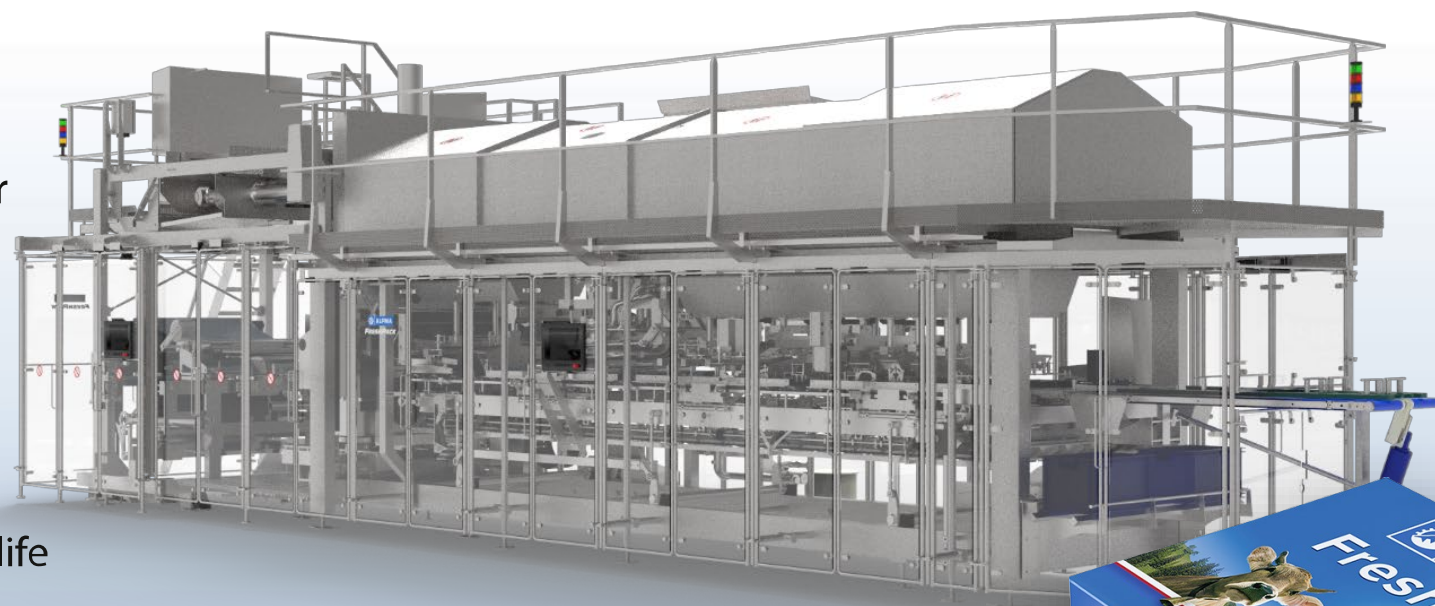
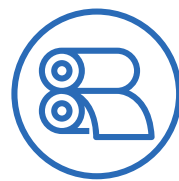
Snacks /
Segments

Boxing



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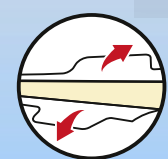
Packaging Technology



fresh flavour



extended shelf life



easy opening



tamper proof



able



zable

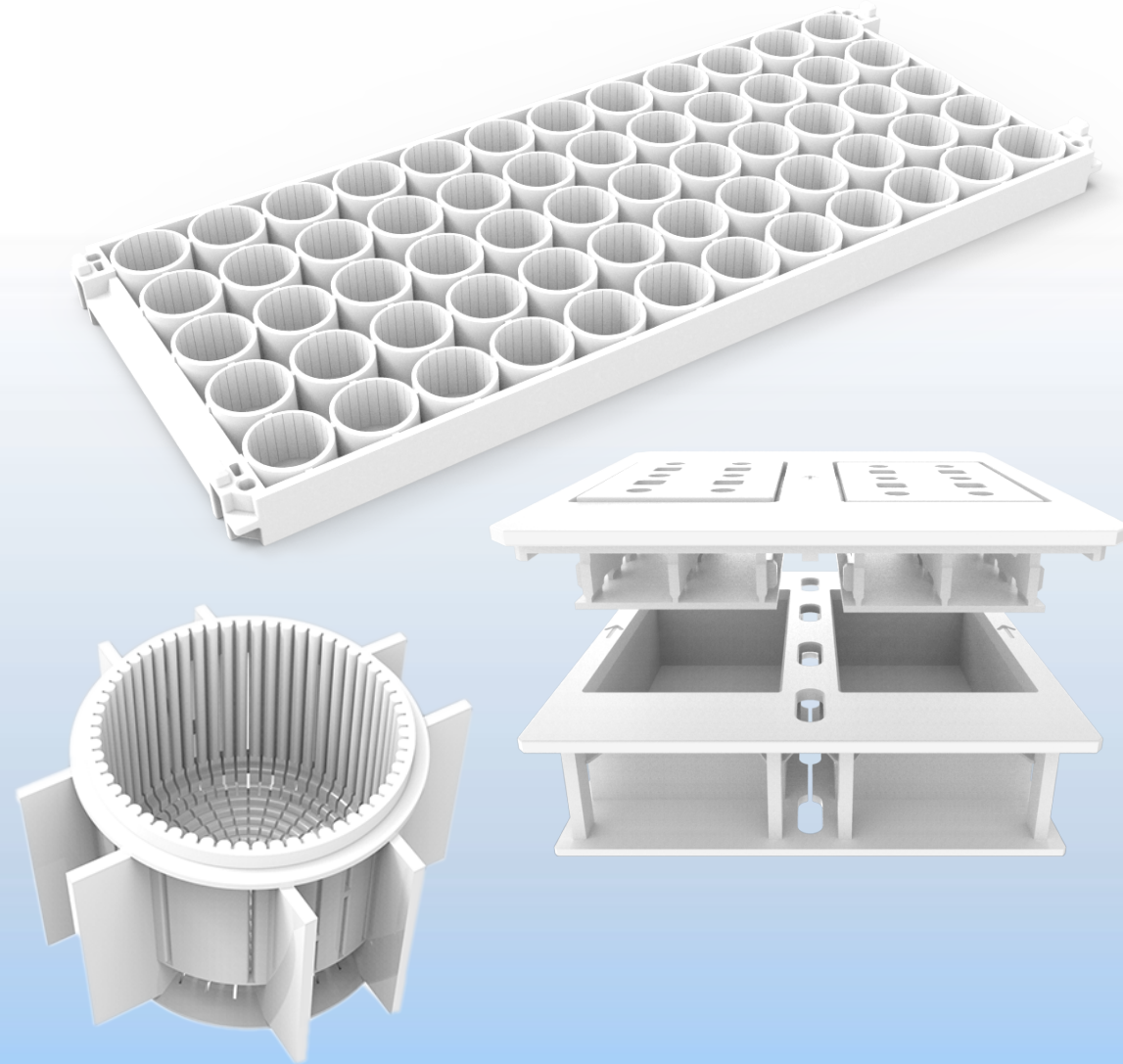


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Moulds

The form determines the content:

- Product-adapted, technological design
- Made of certified material
- Cleaning and temperature resistant
- Efficient stacking function
- Customer logo optional



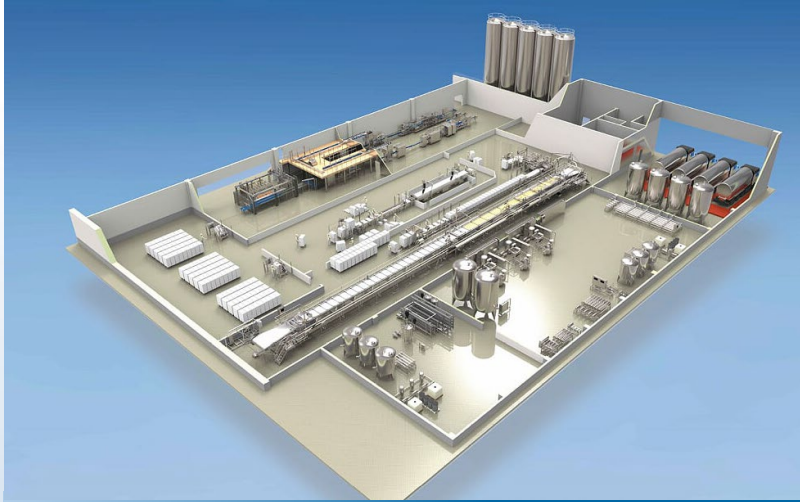
Service

A reliable and fast service makes the difference :

- Online Service - 24/7
- Customer service available worldwide
- Electronic spare parts catalog APSIS 4.0
- Service contracts
- Machine and system updates



Competences



Full Range Supplier

Your partner for the entire supply chain



Automation

Functional hardware and software solutions in all areas



Digitalisation

Cross-system interaction of plant technology, sensors, software and real-time communication

Full range supplier for cheese makers



Thanks for your attention!!!