



Primoreels packaging for Ultra filtrated (UF) white cheese

Pearlized OPP plastic membranes

By replacing the traditional permeable membrane with a specially developed impermeable membrane Primoreels has radically simplified the production process of UF white cheese.

Traditional salting of UF cast cheese using permeable membranes is a cumbersome process that requires turning the containers twice.

Primoreels has conceived a two-part solution comprising:

- **a special impermeable membrane whose properties ensure that containers with cheese no longer need to be turned in the middle of the manufacturing process.** The impermeable membrane is placed on the coagulated cheese, salt is dosed on the membrane, and the containers may then be sealed and placed into the fermentation room in an upright position.

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**Factory manager
Zameer Haneef
from Fonterra:**

"The use of impermeable membranes from Primoreels has greatly simplified our production process. As we no longer need to turn the cups, as before, we save time, space, equipment and labor."

Poul Jensen, dairy technologist, with over 25 years of experience with production of white cheese and feta cheese: "Primoreels® membranes provide a much better cheese quality compared to parchment membranes. The inline approach to the process of filling, coagulation, cutting and packaging performed in a flow, under ultra-clean conditions, is the safest and most efficient method on the market".

• **a new type of dispenser for the membranes that eliminates the significant cross-contamination risks during handling of the membranes.**

- The membranes are produced and dispensed in reels without the product ever being touched by human hands.
- The reels with membranes can keep the production running for up to 8 hours without refilling.
- The inline approach to the process of filling, coagulation, cutting and packaging performed in a flow, under ultra-clean conditions, is the safest and most efficient method on the market.

Primoreels enables to cut the cheese in the containers before placing the impermeable Primoreels® membranes in the containers.

The process also makes it possible to add herbs, oils and the like to the cheese.

Antifoam

- The purpose of Antifoam is to eliminate any potential bubbles on top of the cheese curd and the results are a much smoother surface of the finished cheese.
- Antifoam is a common emulsion specially developed for and controlled by the Food Industry. It is manufactured by international standard technology and can be used for food packages. The Antifoam is to be diluted with demineralized water before usage on the filling lines.

Primoslip 20

- Primoslip is to be sprayed into the cups, before filling the UF Feta cheese. The Primoslip is to be diluted with demineralized water, and it allows for the cheese to perform an easy slip from the cup when the cheese is opened by the end-user.
- It is to be diluted with demineralized water and sprayed into the cups, before filling the UF Feta cheese.
- The organic substances in this product are ultimately easily biodegradable and do not need to be classified as harmful to the environment.

Primoreels A/S

Primoreels A/S was founded in 2008, but has its roots from a filling machine company with more than 60 years of experience within the dairy industry.

Primoreels has become an established partner for manufacturers in the dairy sector and the water/juice industry with a reputation for timely, high-quality, intelligent solutions, that satisfy our customers.

We bring the dairy packaging to next level in terms of efficiency and lower total cost.

Today the Primoreels® system is successfully installed on numerous high capacity machines around the world, and we can also allow clients having old filling lines to enjoy the advantages of the system, as we are able to provide stand-alone units, which are applicable on to almost all existing filling machines – no matter the brand and year of origin.