

Title (en)
METHOD FOR MAKING CHEESE

Title (de)
VERFAHREN ZUR HERSTELLUNG VON KÄSE

Title (fr)
MÉTHODE DE FABRICATION DE FROMAGE

Publication
EP 2015641 A1 20090121 (EN)

Application
EP 07730733 A 20070504

Priority
• FI 2007050246 W 20070504
• FI 20065293 A 20060505

Abstract (en)
[origin: WO2007128872A1] A method for making natural cheese having two or more phases, comprising providing at least two cheese curd batches in at least one cheese cooking; conveying a desired number of these cheese curd batches alternately to a discharge vat in desired order; levelling, if necessary, and pre-pressing into a plate or conveying the cheese curd batches in a corresponding manner directly into a mould or the like; cutting from the pre-pressed plate pieces of suitable size for moulding and pressing into a cheese, salting, packing when necessary and ripening when necessary or, when directly distributed into a mould, continuing the pressing into a cheese, salting and packing when necessary.

IPC 8 full level
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