

High volume cheese manufacturer increased profits with Sine pumps

- **Certa pumps reduce fines loss by 27%**
- **High suction capability cuts cavitation and maintenance requirements**

Cheese curd is a delicate product and damage can occur as a result of the pumping process. Damaged cheese curd leads to increased 'fines' that are lost to the whey stream, which in turn reduces cheese yield.

Additionally, for cottage cheese, damaged curd is often more resistant to dressing, which means increased volumes of dressing or cream are required to improve the product's appearance and consistency.

This major Danish dairy discovered that certain pump types such as lobe pumps break down the cheese curd into small particles (fines), which then passed through whey screens on drain tables where they collected. Cheese fines loss relates to production loss, which meant less cheese was produced from a certain quantity of milk.

A change to the pumping process was required and MasoSine Certa

pumps were selected for the duty. The decision to install Sine pumps enabled the dairy to reduce cheese fines by 27% and therefore produce an extra 65 tonnes of cheese per annum. The typical advantages delivered by MasoSine sinusoidal technology include virtually no pulsation, low shear and superior viscous handling.

Further benefits of Certa pump installation

Lack of suction experienced by lobe pumps caused cavitation which damaged pipe work. Since installation, the Certa pumps have cut maintenance and unplanned downtime.





Less noise in the production area and more accurate flow measurement have also been positively noticed by the customer.

The dairy's CAPEX investment for two new MasoSine pumps had a Return On Investment (ROI) of just nine months.

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