The Boston Shearpump®

for CHEESE PRODUCTS

Application Bulletin

Processed Cheese, Individually Wrapped Slices (IWS)

Individually wrapped slices (IWS) of cheese, the type that turn a hamburger into a cheeseburger are processed in large, automated systems.

The typical process line starts with melting and blending cheddar, Swiss or similar cheeses. The blend is pasteurized at temperatures up to 265ºF (or 130ºC) and is pumped into a Boston Shearpump at pressures of 4 to 75 psi (3 to 5 bar) and temperatures between 140º and 175ºF (60º to 80ºC). From there the cheese goes directly to packaging where it is cut into the familiar slices and sealed in plastic packages.

What does The Boston Shearpump do? Boston Shearpump provides rapid homogenization of fat globules, resulting in a smoother, more consistent and higher quality product. Viscosity control is easily achieved, and any remaining air bubbles are reduced to a size which is no longer visible.

Proper shear also affects the molecular structure in such a way that individual slices can be easily separated from the plastic foil or wrapper.

Other Cheese & Dairy Products

Whether you are making ricotta or flavored cream cheese, the Boston Shearpump provides just the right level of shear and particle reduction to create a cheese or spread with superb mouthfeel and texture.

Our compact Boston Shearpump model **BSP-24C** (shown above) is the ideal machine for cheese applications because of its rugged construction and 3A (Standard #36-00) hygienic design. Its compact footprint makes it the perfect replacement shear pump to go into existing IWS lines, and larger versions are available for higher throughput continuous cheese making lines.

Other dairy products include condensed milk manufacture and ice cream rework.

Contact Admix to schedule a **plant audit, equipment test** or to learn about an **equipment trial** or **process assurance warranty**

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