



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® have 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:

1. A special impermeable membrane with properties ensuring that containers with cheese no longer need to be turned in the middle of the manufacturing process.
2. A new type of dispenser for the membranes that eliminates the significant cross-contamination risks during handling.

Primoreels A/S
Skimmedevej 10
DK-4390 Vipperød
Denmark

T +45 5945 4358
E info@primoreels.com
W primoreels.com

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

Factory manager Zameer Haneef from Fonterra.

"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."

Poul Jensen, dairy technologist, with over 25 years of experience with production of white cheese and feta cheese.

The impermeable membrane is placed on the coagulated cheese, salt is dosed on the membrane, and the containers can then be sealed and placed in the fermentation room in an upright position.

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

Primoreels® enable you to cut the cheese in the containers before placing the impermeable Primoreels® membranes on the containers. The process also makes it possible to add herbs, oils and similar to the cheese.

Antifoam

- Antifoam eliminates any potential bubbles on top of the cheese curd and this results in a much smoother surface on the finished cheese.
- Antifoam is a common emulsion specially developed for, and controlled by, the food industry.
- Antifoam is manufactured by the latest technology and can be used for food packaging.
- Antifoam has to be diluted with demineralized water before use on the filling lines.

Primoslip

- Primoslip is diluted with demineralized water and sprayed into the cups, before filling the UF feta cheese.
- Primoslip allows for the cheese slip out of the cup easily when the cheese is opened by the end-user.
- Primoslip contains only organic substances that are easily biodegradable and are not harmful to the environment.

Primoreels A/S

Primoreels A/S was founded in 2008, but has its roots in 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, and we have a reputation for timely, high-quality, intelligent solutions, that satisfy our customers. We bring dairy packaging to the next level in terms of efficiency and lower costs.

Today, the Primoreels® system has been successfully installed on numerous high-capacity machines around the world. We can also help clients with older filling lines to enjoy the advantages of the system, as we are able to provide stand-alone units that can be fitted to almost all existing filling machines – no matter the brand and year of manufacture.