

Senior adviser Svend Jessen and Key Account Manager Karsten Andersen, DSM.

Small or full-scale solutions for the cheese dairies

DSM has gotten a foothold in the cheese making dairies. Among others as a supplier for Mammen Dairies.

By Lene Mikkelsen Walsh

DSM has been well received and become well known as a supplier of equipment to the cheese dairies, mainly in Scandinavia. Both when it comes to manual equipment and automatic plants.

The most recent full-automatic plant they delivered, was a salting plant for Mammen Dairies—used for production of both square and round cheeses. The facility consists of:

 $Post-press\ chain\ conveyors\ with\ CIP$ $technology,\ salt\ shelves,\ a\ system\ for\ wet$

filling of salt shelves in cooling water, a system for cleansing of salt shelves and finally chain conveyors for smear processing of cheese and production of rind free cheese.

Concerning Mammen Dairies choice of DSM as supplier of dairy equipment, dairy owner Lars Staunsbæk says:

- Choosing a supplier is a matter of trust to the people who work with the case. The supplier must be aware of the dairy products that we produce and know how they are treated. The equipment must be designed with regard to hygiene and should be manufactured with a high level of craftmanship. The equipment must be solid and the servicing of it reliable.

From Cheese molds to fullscale solutions

In the late 1990s, DSM took over production and sales of the well-known Perfora Cheese moulds, thus gaining foothold

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in the dairy industry. Today, the dairy projects at DSM fill approx. one third of total annual output - and the proportion is growing, says Key Account Manager Karsten Andersen at DSM. He adds, that the growth is partly due to the fact that the company in 2015 employed Svend Jessen as senior adviser. Svend Jessen has 40 years of experience in the design and supply of equipment for particular cheese factories and has led

several of the current projects within the dairy industry.

In the recent years, smiths and project makers at DSM have designed and engineered technical solutions for many dairies, supplying them with everything from cheese moulds to full scale cheese making facilities.

In addition to the earlier mentioned salting plant delivered to Mammen Dairies, DSM has delivered the fol-

The new salting plant at Mammen Dairies – in front Dairy Operating Manager Jørgen Bertelsen.

lowing equipment to dairies within the last year: A cheese vat of 2000 litres with agitator and press-forming equipment, PERFORA cheese moulds, trolley tables, washing machine for moulds, salting shelves and salt vats. DSM has also made various changes to existing dairy plants.

Dedicated employees and dialogue

DSM — which is a contraction of the Danish name Dansk Smede & Maskinteknik A/S — perform design engineering and manufacturing at the factory in Rødding in the south of Denmark. The company has 50 specially trained employees, and the staff take pride in having a good working relationship with their collaborators. The team possesses considerable know-how and expertise and prioritize guidance and dialogue, when a task is to be solved.

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DSM offer individual solutions for the production of all kinds of good cheeses.

- Cheese moulds, shelves and vats
- Washing and cheese making facilities
- Hygienic design and long durability



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