

AUDION Packaging Machines

Together we make the perfect package



Cheese

Product case: *cheese packaging*

PowerSealer

Product case: *Cheese packaging*

Our customer in this case study makes a variety of Dutch cheeses which are sold to traditional cheese stores, supermarkets and wholesalers. The cheeses are sold nationwide and internationally. Their primary market is Germany.

In their production facility in the Netherlands they were looking to pack, protect and preserve the quality of the cheeses for transport.

Audion PowerSealer 720 MV and Diptank 5060 The customer was looking for a machine to vacuum pack around 100 cheeses per day.

The option of a vacuum chamber was ruled out because the vacuum process might damage the structure of the cheese. In a vacuum chamber the pressure in the total chamber is lower, allowing trapped air in the cheese to expand/disappear. With a PowerSealer Magvac, the cheese is packed at normal atmosphere and only the air in the bag surrounding the cheese is sucked out by the nozzle.

In order to get a good looking, tight package we advised the customer to use the PowerSealer in combination with our Diptank 5060.

By using special shrink-vacuum bags the surplus of plastic shrinks neatly around the cheese by dipping the packed cheese two seconds in the 90°C hot water filled diptank.

For a good understanding of this process watch the video on our Youtube channel (www.youtube.com/audionpackaging).

Our sales team worked with the customer on this project to preserve product quality and, in the meantime, meet the strict HACCP regulations that apply for this customer.

Packed Product

The result is a vacuum packed cheese, ranging in size from 15 to 35 cm. Quality preserved and protected for transport.

