

# Quadro® Comil®

## CHEESE & DAIRY APPLICATIONS

### BACKGROUND / REQUIREMENT

The Quadro® Comil® has proven to be very effective for sizing, deagglomerating and grating various cheese and dairy products.

Quadro® Comil® has been accepted by the USDA and features:

- sanitary pharmaceutical duty or “FDA” outboard spindle assembly with pre-lubricated sealed bearings
- FDA compliant o-rings and seals
- butterfly wing-type impeller screw



### SOME CHEESE & DAIRY APPLICATIONS INCLUDE:

#### DEAGGLOMERATION & SIZING SPRAY-DRIED DAIRY PRODUCTS (CHEESE POWDERS, SKIM MILK POWDERS, WHEY POWDERS)

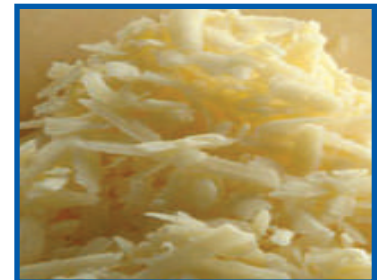
- The Comil® produces less fines which allows the spray dryer nozzles to be adjusted to produce smaller granules. This results in less plugging of the spray dryer which results in less down-time, particularly on humid days.
- The Comil® also sizes the powders to meet the particle size requirements of the final product.



#### GRATING CHEESE PRODUCTS

##### (GRATED CHEESE FOR PIZZA TOPPINGS, PARMESAN BLOCKS INTO POWDER)

- The Comil® grates cheese bricks into uniform-sized pieces, as required for cheese toppings or irregular-shaped pieces to achieve a more “homestyle” appearance, in a range of various sizes.



#### DEAGGLOMERATING CURD STYLE CHEESE PRODUCTS

##### (FETA CHEESE, COTTAGE CHEESE)

- The Comil® is able to gently deagglomerate and size the curds without damaging the product or adding excess heat.
- The Comil® is also able to take entire blocks of curd style cheese and deagglomerate the cheese to a “crumbled” look.



### SUMMARY

The Comil®’s low heat, low dust, low fine operation is well-suited to handle higher fat, friable and non-friable products produced by the Dairy Industry.



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