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Various Kinds of  
Cheese Production Line



Various Kinds of Cheese Production Line  
各类奶酪生产线

上海本优机械有限公司

**BEYOND**  
M a c h i n e r y

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- 采用生态纸印刷 Adopt the ecological paper for printing.
- 品牌策划/墨者策略 Mozhe Strategy

# Company Introduction



上海本优机械有限公司属私营企业，创建于2005年。是一家专业化的科技发展型机械制造企业，公司集科研开发、生产制造、安装调试和培训为一体、专业从事乳品、饮料、冰淇淋、果蔬原果加工等流体食品以及生物工程和化工制药生产线的设计、制造、安装调试等交钥匙工程。经过全体员工多年的共同努力，在机械行业市场上占有较大份额，并在本行业有一定知名度的中型规模企业。我们将科学研究、技术开发、生产销售和售后服务融于一体，严格按ISO9001标准规定的质量保证体系运行，形成了一支高素质的设计、生产、营销和售后服务队伍；我们拥有自己独特的企业文化和经营理念；拥有一个团结、勤奋、向上的团队。

As a private business started in the year of 2005, Shanghai Beyond Machinery Co., Ltd. is a specialized technology-oriented machinery manufacturing enterprise. Integrating scientific research and development, production, installation, commissioning and training, Beyond specializes in the turn-key projects of the design, manufacture, installation and commissioning for the production lines of liquid food such as dairy, drink, ice cream, fruit and vegetable, bioengineering, chemical and pharmaceutical. Through the years of the common efforts of our staff, we have obtained high share in the market of machinery industry, and have developed ourselves into a medium-sized enterprise of certain popularity in the industry. Combining scientific research, technical development, production, marketing and after-sale service, we keep ourselves acting strictly in accordance with the quality assurance system of ISO9001. Supported by a team of highly qualified design, production, marketing and after-sale service people, we have formed up distinctive corporate culture and operation philosophy, and a united, diligent and upward team.

## 奶酪概述 About Cheese

奶酪是一种花样丰富的发酵乳制品。奶酪中含有多种营养成分，且含有大量的必需氨基酸。奶酪是营养价值极高的食品。被誉为乳制品中的“黄金”。除了欧美普及的各类型奶酪之外，中国北方也有着多种多样的乳酪品种。上海本优机械有限公司是一家专业化的科技发展型机械制造企业。公司专业从事各类乳制品生产线的设计、制造、安装调试等交钥匙工程。我们根据乳酪的生产工艺不同，精心选配不同设备，为客户提供微型、小型奶酪生产设备，可以用于农场，小型工厂，实验室使用。

Cheese is a kind of fermented dairy product in rich patterns which contains a variety of nutrients and large amounts of essential amino acids, thus cheese is one kind of high nutritional value food known as "golden" in dairy products. In addition to various types of cheese popularly prevail in Europe, there are also a wide range of cheese varieties in northern China. Shanghai Beyond Machinery Co., Ltd. is a specialized technology development machinery manufacturing enterprise, engaging in the design, manufacture, installation and commissioning of turnkey projects of various types of dairy production line. According to different cheese production procedures, we carefully select different equipment, to provide customer with micro/small cheese-making equipment, which can be widely used for farms, small factories and laboratories.

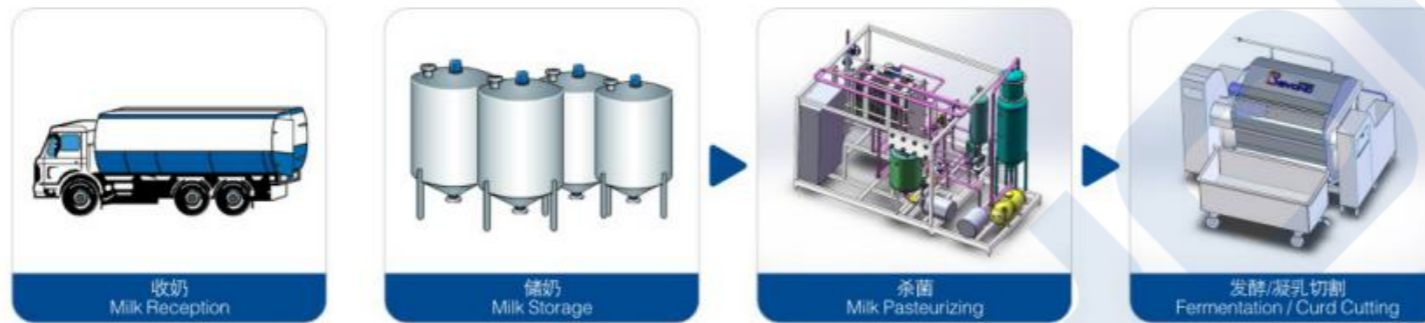




## 奶酪生产线技术参数 Technical Data of Cheese Production Line

原料 Raw Material	水牛乳、牛奶、羊乳 Buffalo Milk, Cow Milk, Sheep Or Goat Milk
最终产品 End Product	奶酪 Cheese
产能 Production Capacity	50、100、200、300-500公斤/小时kg/h
成品包装 Packing Type For End Product	铝塑膜、纸盒、真空包装 Aluminum-plastic Film, Paper Box, Vacuum Package

### 生产线工艺流程图展示 Production Line Equipment Flow



### 奶酪分类 Classification of Cheese

如果MFFB*为,% If the MFFB* is,%	分类项I 第一分类名称 Term I The 1st phrase in the designation shall be	如果FDB**为,% If the FDB** is,%	分类项II 第二分类名称 Term II The 2nd phrase in the designation shall be	分类项III 依据成熟特性 分类的名称 Term III Designation according to principal curing characteristics
<41 49-56 54-63 61-69 >67	特别硬Extra hard 硬Hard 半硬Semi-hard 半软Semi-soft 软Soft	>60 45-60 25-45 10-25 <10	高脂肪High fat 全脂肪Full fat 中等脂肪Medium fat 低脂肪Low fat 脱脂Skim	1 成熟的Cured or ripened a 主要在表面Mainly surface b 主要在内部Mainly interior 2 霉菌成熟的Mould cured or ripened a 主要在表面Mainly surface b 主要在内部Mainly interior 3 非成熟Uncured or unripened***

\* MFFB等于除去脂肪后的水分百分比，即：  
MFFB equals percentage moisture on fat-free basis, i.e.  
干酪中水分的重量 Weight of moisture in the cheese  
干酪的总重量--干酪中脂肪的含量  
Total weight of cheese--weight of fat in cheese  
× 100

\*\* FDB等于占干固体脂肪百分比，即：  
FDB equals percentage fat on dry basis, i.e.  
干酪的脂肪含量 Fat content of the cheese  
干酪的总重量--干酪中水分重量  
Total weight of cheese--weight of fat in cheese  
× 100

\*\*\* 做此类型干酪的牛奶需经巴氏消毒  
Milk intended for this type of cheese to be pasteurised.





生产线图片展示  
Project Pictures Show



- ① 奶酪生产线 Cheese Production Line
- ② 漂烫设备 Scalding Equipment
- ③ 螺旋提升设备 Screw Elevating Equipment
- ④ 成型磨具 Forming Mould
- ⑤ 盐渍隧道 Brining Tunnel

- ⑥ 漂烫拉伸成型机组 Scalding, Stretching and Moulding Unit
- ⑦ 圆形倾倒式奶酪槽 Round Shape Tilting Cheese Vat
- ⑧ U形奶酪槽 U-shape Cheese Vat
- ⑨ 排乳清 Whey Draining
- ⑩ 全自动干酪槽 Full-auto Cheese Vat

	①		②
③	④	⑤	⑥
⑦	⑧	⑨	⑩

