



# DAIRY



*Climate control for cheese ripening*

## Dairy factories

The flavor of cheese mainly depends on its recipe, but during the ripening process the development is continuous. Therefore a proper air-conditioning system is very important. Once the cheese has been made it is stored in a maturing room to ripen for several weeks, months or even years. During the ripening process it is important that the cheeses develop a good flavor and a good rind where appropriate, that they do not become too dry and that they require a minimum of maintenance. A good air-conditioning system helps achieve this. An air-conditioning system controls three parameters that are vital in the ripening process; ambient temperature, relative air humidity and air flow over the cheeses.



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## Maturing room

The maturing phase is very important for the production of fresh and semi-fresh foods; its purpose is to allow the development of aroma and the taste of the cheese. Maturing rooms are composed by Sani-system in stainless steel with rounded corners, in order to allow for adequate sanitation.

Green Refrigeration systems are designed to guarantee correct thermo hygrometer readings in each part of the cell, controlled gas creation (ammonia and carbon dioxide), and uniform air distribution through textile ducts in order to avoid excessive drying of the product's surface.



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## Ageing room

Depending on the duration of this phase, it's possible to talk about medium (3 – 6 months) or long (more than 6 months) seasoning. Green Refrigeration aging equipment maintain temperature and relative humidity so that they fall within such values in order to allow the development of the product's characteristic aroma.

Air is distributed into the room through ducts, which allow to achieve a uniform air flow on the product, controlled in function of the desired shrinkage.

Depending on the type of cheese or loading, it is possible to offer different solutions: equipment with round textile ducts, blowing walls or static exchangers. Normally cheeses are placed on special stackable racks or hung.



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