



Ricotta System

It is an innovative solution designed for the sector and the need and is the invention of **MİLKOTEK - HOMMAK**.

Ricotta System is used in dairy applications to obtain a spreadable structure by eliminating the rough structure of the curd cheese which is needed by the sector and in the production of high-value-added cheese with dense protein. In addition, it is used to produce cheese with a spreadable consistency by passing some ripened cheese types through the Ricotta system.

Features of the Ricotta System:

- Excellent performance and reliability with the latest design concept
- Design in compliance with EU safety standards (CE standards)
- Engineered, manufactured, and tested according to ISO 9001:2015 Quality System
- ISO EN 14001:2015 Environmental Management System
- ISO 45001:2018 Occupational Health and Safety Management System
- The appropriate design for easy maintenance and cleaning (CIP and SIP)
- Suitableness for abrasive and viscous products
- Touch screen control panel (PLC)
- Automatic homogenization pressure control with pneumatic adjustment (optionally manual adjustment)
- Stainless steel construction (frame) and electrical panel
- Less footprint with its ergonomic design
- Analog high-pressure gauge with hygienic design diaphragm
- AC motor drive



Ricotta System for High Protein Cheese Production

Increase your muscle mass by consuming high-protein ricotta cheese. Failure to use whey during cheese production causes insufficient yield from milk. You can get higher efficiency in your production by using Ricotta System. 100 ml of ricotta cheese contains 14 gr of proteins that are very important for muscle development. Ricotta cheese is also rich in leucine and amino acids that accelerate fat burning along as well as protein. Leucine is one of the BCAA amino acids that cannot be produced in the body.

According to 2018 TSI data, whey and buttermilk production in Turkey increased by 35.9% compared to the previous year and reached 882,133 tons. Approximately 30 kg of curd is obtained from 1 ton of whey. Thus, Turkey can produce annually 26,464 tons of curd cheese from the whey.



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Total Engine Power	13,6 kW
Weight	720 Kg
Dimensions (LXWXH mm)	2170 X 1500 X 1750

Ricotta System working principle

- The whole system is controlled from a single touch panel.
- Product preparation and kneading process
 - Product processing and creating a smooth structure
 - Product discharge process

