



**RICOTTA CHEESE - PANEER
QUESO BLANCO - TOFU
AND FOOD GRADE CASEIN**



The Continuous Protein Process System provides a variety of benefits to manufacturers of these product lines, with three (3) unit capacities to choose from:

Get ahead of your competition with the benefits of....

- ✓ Up to 70% SAVINGS on Labor & Energy
- ✓ Consistent quality control output
- ✓ Extended shelf life!
- ✓ Increased yields!
- ✓ Automatic operation using PLC Controls

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Operating throughout
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