RECP Best Practices Catalogue

Improved curd yield Developed within the framework of MED TEST II







SECTOR:	Food & Beverage
BRANCH:	Manufacture of dairy products
CATEGORY	Process control or modification
APPLICABILITY	Process
COMPANY SIZE	40 full-time employees







TEST Training kit

Description of the Problem	The curd yield is not optimised
(Base Scenario):	A strong demand for milk is thus triggered to reach the production targets

Description of the Solution	Most cheese factories in Europe use a CaCl ₂ solution to improve yield and optimise curd quality. The solution is added with rennet. The recommended quantities are 5 - 20 g CaCl ₂ /100 kg milk.







The SwitchMed Programme is funded by the European Union

Economic Gains	Total economic gain: € 80,000/year
Environmental Gains	Water gain: - Energy gain: - Material gain: 20 tons/year (5%) Pollution reduction: 2.4 tons BOD5/year (3%), 4 tons/year COD (3%)
Safety and Quality Impact	Better Quality Product







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Capital Investments & Financial Indicators	Investment € 400/year Time for Return on Investment: Immediate
Supplier Information	Local Supplier
Other Aspects	-
Implementation	Action carried out







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