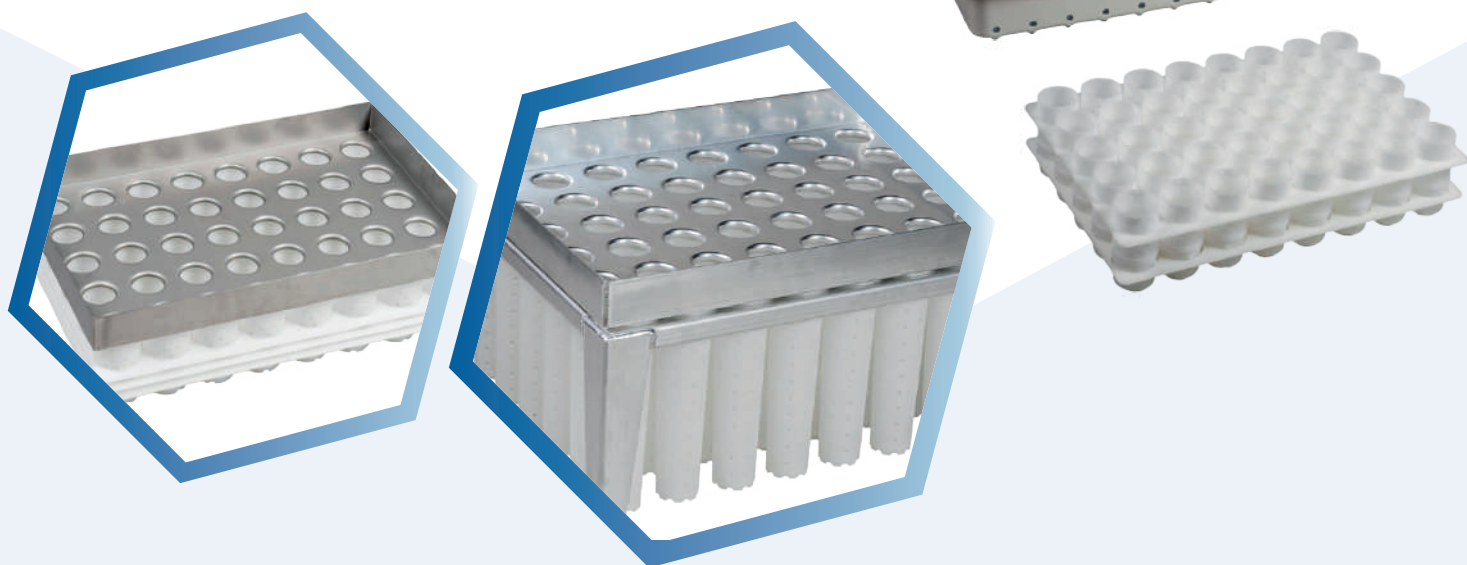




GOAT CHEESE MOULDS RANGE



The moulding solutions are suitable for all types of users. Block-moulds or individual moulds with their dedicated supports allow fast and secure processing of your products.

COMPOSITION NECESSARY FOR THE USE OF THE MATERIAL :

Ø 65.5/50 MM – STE-MAURE-DE-TOURAINÉ TYPE

- 1 stainless steel or aluminium support
 - 48 truncated log moulds
- 1 stainless steel or aluminium curd distributor

Ø 54 MM – GOAT CHESSE LOG TYPE

- 2 ABS trays with baguettes mats
 - 44 straight log moulds
 - 1 ABS curd distributor

Ø 62/66 MM – CHABICHOU TYPE

- 1 bottom block-mould
- 1 block-moulds - height 65 - 85 mm
- 1 stainless steel or aluminium curd distributor

Ø 59/65 MM – CROTTIN TYPE

- 2 bottom block-moulds
- 1 block-extensions - height 25 mm
- 1 block-extensions - height 85 mm
- 1 stainless steel or aluminium curd distributor



Time saving when setting up the material
Quick demoulding by simply turning
Easy handling



Optimisation of curd distribution
Optimal cheese yields



Single moulds or assembled by clipping
Perfect cleaning by soaking



Recyclable plastic materials and controlled recycling circuits
Possibility to take back the material at the end of its life
Reduction of the environmental footprint

