

# **AUTOMATIC PLANT FOR THE PRODUCTION OF GRANA PADANO**



**Processing room**



**Processing room**



**Natural processing separation batch from milk to cream**



**Milk charge into the vats**



**Milk heating**



**Milk heating**



**Rennet adding**





***Curd cutting***



***Curd cutting***



***Curd cooking***



***Curd cooking***



***Curd positioning on the cloth***



***Curd extraction***



***Curd maturing***



***Curd cut into 2 pieces***





***Curd maturing***



***Curd mechanical extraction***



***Cheese moulds***



***Dynamic salting plant***



***Moulds ready for warm room***

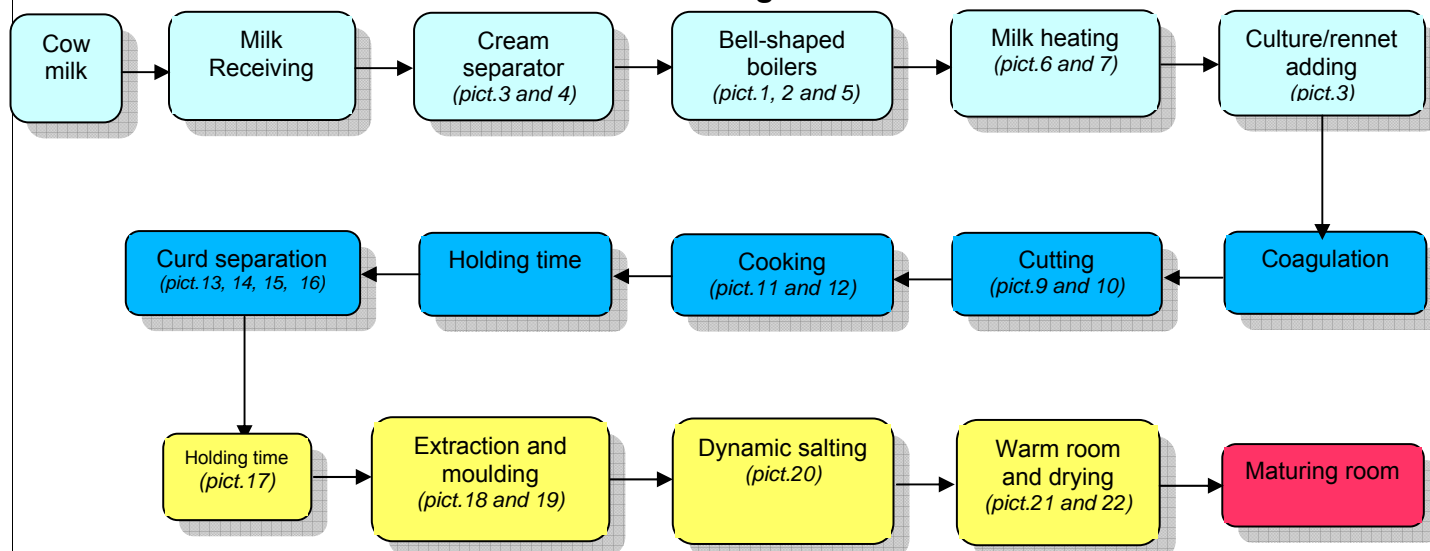


***Moulds in the warm room***

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## PLANT FOR THE PRODUCTION OF GRANA PADANO

### *Processing chart*



### *Description*

- 1) In the room where “Grana Padano” is processed (pict. 1 and 2), there are n.72 bell-shaped copper boilers, isothermal model, capacity 11 hectolitres.
- 2) The raw milk arrives at the dairy with tank trucks, and some self-priming pumps transfer it to the 2 automatic separators capacity 40 hectolitres each (pict. 3 and 4), where the natural cream separation and the fat quantity in the milk standardizing are performed; these phases are automatic.
- 3) After standardizing, the milk desired quantity is automatically transferred into the boilers (pict.5).
- 4) After the automatic milk load into the boilers, milk heating starts to reach automatically the required temperature for production (pict. 6 and 7).
- 5) Once the needed temperature is reached, the “siero innesto” and rennet are added, keeping always milk stirred to distribute them uniformly (pict.8).
- 6) After coagulation curd is cut (pict.9 and 10);
- 7) After cutting the curd is automatically cooked, by heating it until the required temperature (pict. 11 and 12).
- 8) After cooking the curd is kept maturing, during this phase the curd grains aggregate and go down on the boiler bottom.
- 9) When the obtained paste is sufficiently drained, it is extracted and divided into 2 parts (pict. 13, 14, 15, 16).
- 10) After division the paste matures briefly in the warm whey (pict.17).
- 11) The curd is extracted from the boilers by means of electric hoists installed on some slideways (pict.18);
- 12) Through these slideways the curd is put into the special moulds, giving to the paste the typical shape of “Grana Padano” (pict.19).
- 13) After the needed holding time to give the typical shape to the cheese, the product is immersed into a dynamic salting plant automatic model (pict.20).
- 14) After salting the cheese is extracted from the automatic salting plant and some trolleys transfer it into the warm rooms (pict.21 and 22), where it is dried before being sent to the maturing room.



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