



PROTOTECH

FOOD PROCESS ENGINEERING

Preservative liquid in the **dairy** sector

Importance and innovation in Prototech systems

Prototech designs and manufactures specific systems for the treatment of preserving liquid, **a crucial element for preserving the quality of delicate products such as mozzarella and stretched-curd cheeses.**

They consist of two units: one for dissolving the concentrated and stored brine; and the other for preparing the diluted and calibrated solution, ready for dosing during packaging. **The systems are designed to be skid-**

mounted and equipped with devices for managing and controlling the dissolution and distribution of the liquid to the users.

Dosage calibration is performed using customizable recipes, accessible from the on-board panel or remotely. **They integrate a CIP system, are designed according to Industry 4.0 and with Augmented Reality technologies,** and allow for process tracking, making it available for production.

