## Order from Belgomilk for BMA Nederland BV



After a long planning process, during which a team of BMA specialists provided continuous professional advice to the Belgian cheese producer Belgomilk on its new project, Belgomilk placed an order worth several million euros with BMA Nederland in August 2009. Based in Moorslede, Belgium, Belgomilk belongs to the Milcobel Group, whose Oude Brugge cheese label is well-known. Belgomilk currently produces 8,000 metric tons of cheese annually. Beside Oude Brugge cheese, it also produces a wide range of other cheese labels.

The scope of supply in the first phase of the project comprises a complete cheese treatment line on the first level of the plant, including a cheese rack transportation system between the ground level and the first level. The first phase of the project will be operational in 2010.

The cheese-delivery system to be supplied in the second phase of the project will include a fully automatic board/plank-cleaning system for the transport boxes. The cheese will be delivered in cardboard boxes on pallets or metal racks, or individually. The second phase is due to be operational in the first quarter of 2011.

This is already the third large order that Belgomilk has placed with BMA for this plant location. The first cheese treatment installation was commissioned in 1985 and is still operational. A second complete cheese treatment system was installed in 1998.

With this third installation, Belgomilk will have a state-of-the-art system with the latest technological innovations, which will have the company ready for the future.

Marcel Kloesmeijer

## Benefits

- Integrated fully automatic transport system
- Fully automated treatment system
- Very flexible system for a wide range of cheeses and recipes
- New product-friendly system for lifting cheeses
- Camera-assisted accurate cheese transport control

Plastomatic Economic II

for cheese treatment

Cheese ripening

racks



