



Consworld

di Savoi Massimo

Ricotta discharge from flocculator

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Processing steps with our flocculator

Step 1

Inspection glasses on flocculator allow monitoring ricotta building process



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Step 2

If technological process has been correctly achieved, lean whey (scotta) should appear as bright green



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Step 3

Discharge of ricotta mixed with scotta to obtain a softer product



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Step 4

Discharge of ricotta separated from scotta to obtain a drier product



Processing steps with our flocculator

Step 5

Right after discharge, ricotta output can be made extremely dry, if customer required

