

CLEANING GUIDELINES FOR LAUDE CHEESE MOULDS

Cleaning times depend on the production method and the cheese type which will be produced, but good guidelines are:

A) BY USING A SOAKING BATH:

frequency: once or frequently a day
 cleaner: nitric acid, with high turbulence
 concentration: 0.3 - 1 %
 temperature: 65° - 75°C (Polyethylene max. 80°C, Polypropylene max. 100°C)
 time: 10 - 25 minutes

and when grease-components remain, then also:

frequency: once a week
 cleaner: lye (e.g. sodium hydroxide solution)*, with high turbulence
 concentration: 0.3 - 1 %
 temperature: 65° - 75°C (Polyethylene max. 80°C, Polypropylene max. 100°C)
 time: 10 - 25 minutes

Remark: After each cleaning programme it is necessary to rinse with cold and clean water to bring the moulds to room temperature.

B) BY USING A RINSING TUNNEL:

Step	Cleaning liquid	Concentration	Temperature in °C	Time in seconds	
		in %	PE max. 80 PP max. 100	single Cheese moulds	multi moulds
1	Water	-	40	15 - 30	15 - 30
2	nitric acid or combined cleaners**	0.3 - 1%	65 - 75	>60	>90
3	Water	-	15 - 20	till ± 20***	till ± 20***

Here too when grease-components remain, then also:

frequency: once a week
 cleaner: lye (e.g. sodium hydroxide solution)*
 concentration: 0.3 - 1 %
 temperature: 65° - 75°C (Polyethylene max. 80°C, Polypropylene max. 100°C)

* After using lye always neutralize with nitric acid before storing, to avoid bacterial and mold growth.

** Combined cleaners are cleaners which contain degreasing ingredients. Since there is a great variety of combined cleaners, it is impossible for us to mention all these here. When you have questions about this, we ask you to send us the specifications, so we can check if these are suitable /appropriate for our cheese moulds.

*** Depending on room- / cheese temperature