

To whom it may concern
Date: May 2018

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SELLER:

Cooperativa Agraria Limitada Carmelo (CALCAR)
Ruta 21 km, 251,500
Carmelo, Dpto. De Colonia
Uruguay
Phone: +598 542 2188

Att.: Mr. Hugo Parechi

Date: May 2018
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BACTOCATCH PLANT ON SALE
REF. 7135.2



Dear Ladies & Gentlemen,

On behalf of CALCAR, Uruguay, we hereby have the pleasure to offer you the following second-hand Bactocatch plant for immediate sale:

FH SCANDINOX A/S

HEAD OFFICE:

BRANCH OFFICE:

fhscandin@fhscandin.com
www.fhscandin.com

CVR-nr. 14 91 92 87

Kærhusvej 4, Hoven
DK-6880 Tarm
Phone: +45 75 34 34 34
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Hjaltevej 2, Skovby
DK-8464 Galten
Phone: +45 75 34 34 34
Fax: +45 86 94 48 00



Pos.100: Tetra Alcross Bactocatch Plant. – Year 2004
All equipment has been dismantled and is in a good condition.
Carefully stored at the premises of CALCAR in Uruguay, where it
also can be inspected prior to agreement.

**Please note! Detailed 3D installation drawings are available and
included in the price.**

The quotation is based on below specifications.

VIDEO AND PICTURES OF THE CHEESE PLANT, PLEASE ENTER

WWW.FHSCANDINOX.COM

Contact Uruguay: Jørgen Schmidt

Contact Denmark: Torben From & Anders Lundum



Pos. 100:

Article: 1 pc. Tetra Alcross Bactocatch unit
The Tetra Alcross Bactocatch unit is designed for continuous inline bacteria and spore removal.

- Improved product quality and shelf life
- Reduced product loss
- Nitrate free cheese making
- State of the art membrane technology
- Integrated High Temperature Treatment module for cream and retentate
- Flexible and modular design

Manufacturer: Tetra Pak

Model: **2 x 114P**

Year of manufacturing: 2004

Condition: Excellent

Number of sections: 4

1. MF feed section

- Balance tank (BTD) with level control
- Valve clusters for interface and drains
- CIP connections
- Feed pump
- Permeate pump

2. MF filter section

- Filtration loops with ceramic membranes
- Regulating valves and instruments for control of process Flow
- Retentate booster pumps
- Temperature surveillance, and if necessary control
- Integrated loop coolers, special Tetra Pak design optimised for minimal hold volume

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3. HTT feed section

- Balance tank (BTD) with level control
- Valve clusters for interface and drains
- CIP connections
- Multi stage pump for cream flow control

4. HTT section

- Plate Heat Exchanger (PHE) with sections for High temperature Treatment of cream, regenerative cooling of cream and temperature adjustment of incoming skimmilk fraction.

The HTT section is also designed for maintaining CIP temperature for both cream and MF section.

The HTT section is designed with the possibility of flexible flow within a certain range in order to enable standardisation of fat percent either before or after the Tetra Alcross Bactocatch unit.

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Tetra Alcross Bactocatch- Description / Functionality



Some bacteria and spores in milk are able to survive a normal pasteurization and can create problems in the cheese making process. The growth of unwanted bacteria and spores in the cheese can spoil the cheese by a late blowing of the cheese during ripening.

This is especially true in the semi hard and hard cheese types where a combination of high moisture, low salt content and elevated ripening temperatures provide an environment that allows these spores to develop and generate gas.

The Tetra Alcross Bactocatch plant is designed to eliminate the risk of a late blowing of cheeses without having to add a chemical inhibitor to the cheese milk.

The Tetra Alcross Bactocatch system is an integrated solution that uses a combination of microfiltration and heat treatment to eliminate the risk of spoilage by removing the bacteria and spores from the milk.

In a cheese processing line the Tetra Alcross Bactocatch will be installed right after the separator. The skim milk coming from the separator will be treated in the microfiltration part of the system. In this section the skim milk will be separated into 2 streams, permeate and retentate. The permeate is the milk that passes through the membranes and in this stream the bacteria and spore content has been reduced by 99,5%. The retentate will contain all the bacteria and spores from the skim milk because these are too large to be able to pass through the membranes.

The retentate will be mixed with the cream coming from the separator and be heat treated at 120 – 130° for a few seconds. This is an effective treatment to eliminate the bacteria and spores in this stream.

After the heat treatment the cream and retentate mix is blended back into the permeate stream and the standardized cheese milk is fed to a normal cheese milk pasteurizer before it goes to the cheese vats.

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COMMERCIAL TERMS

Total price: **EUR 150.000,00**

Terms of payment: • Net cash before delivery.

Payment to be made direct to CALCAR, Uruguay
Bank account: (To be informed)

No equipment will have the permission to leave the CALCAR dairy premises before full payment has been made.
The equipment belongs in legal understanding CALCAR before all contractual and financial obligations have been settled.

Terms of delivery: Ex works, Uruguay

Time of delivery: Immediately

Warranty: All equipment will be sold "in as it is working condition"
and as inspected by the customers
No warranty can be granted.

Documentation: All available documentation is included.

Subject to the goods being unsold.

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On behalf of CALCAR Uruguay

Kind regards,



FH SCANDINOX A/S

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