



5.2 IMMERSION AFTER BRINE REMOVAL OR DRYING



Application of coating through immersion or semi-immersion. This involves a bath of a specific volume, or a bath with a coating curtain falling over the cheeses that float within this bath. This type of application is primarily used for the initial treatment of cheese upon exiting the brine. The coating used in this process is characterized by low viscosity, low dry extract content, and a high concentration of preservatives.

All images included in this document were generated using artificial intelligence (AI). These illustrations are not exact representations but visual approximations designed to provide a general idea of the process described. The machinery, tools, and other visual elements may vary depending on the supplier or specific installation.





5.3 SPRAY PAINTING AND CURTAIN COATING



Application via spray painting booth. This method involves a treatment using a medium-viscosity coating with a high percentage of dry extract, promoting quick drying. Typically, once treated, the cheese is dried using hot and dry air tunnels.

Various industrial equipment is designed for this type of application, which is generally employed as a final treatment for cheese

after the maturation process. In many cases, this final treatment involves a colored coating that also contains preservatives.

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5.4 BRUSH MACHINE

Application using a brush machine. This method involves a coating treatment performed with an automated system comprising brushes impregnated with the coating, which automatically cover the cheese's surface.



Due to the resulting finish, these treatments are commonly used on cheeses without rings and with smooth rinds, as they are usually applied consecutively throughout the maturation process. Consequently, between 5 and 15 layers of coating are typically applied, depending on the maturation period.

The coatings used are of medium viscosity (approximately 3000-5000 cps) with a high dry extract content to facilitate drying once applied. Given the number of layers applied, the amount of preservatives used is low. In many cases, these coatings are colored, with yellowish-orange being the most common tone.

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5.5 MANUAL APPLICATION



Manual application of coating. In small cheesemaking facilities or for the treatment of small cheese batches, manual treatments are used. These involve brushes, sponges, or paintbrushes to externally coat the cheese. The coatings used in these cases are highly viscous (>10,000 cps), have a high dry extract content, and can be either colorless or colored. The amount of preservatives varies depending on the number of treatments applied to the cheese during its maturation process.

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