

BERTSCHfoodtec

Technology for the
food industry

95
YEARS

TRADITION
QUALITY
KNOW-HOW
SINCE 1925

Gläserne Molkerei

Münchehofe, Germany



BERTSCH

TRADITION, QUALITY, KNOW-HOW. SINCE 1925.

» New construction of a dairy for the production of drinking milk and butter (organic quality) «

The name "Gläserne Meierei" refers to the dairy's design as a showroom. Visitors have the opportunity to take a tour of the production facility. On the one hand, this creates transparency for the consumer and confidence in the dairy and its products. Organic milk is processed. Only organic products are produced.

DATA ABOUT THE DAIRY

» Milk intake / day: 150,000 l

PRODUCTS (ORGANIC)

» Drinking milk (ESL) 1.8 % fat

» Pasterized milk 3.8 % fat

» Pasterized low fat milk 1.5 % fat

» Butter

SCOPE OF SUPPLY

Planning and construction of the dairy technology,
production line and production procedure

Delivery, installation and documentation of the
complete dairy line

Erection and implementation of the micro filtration

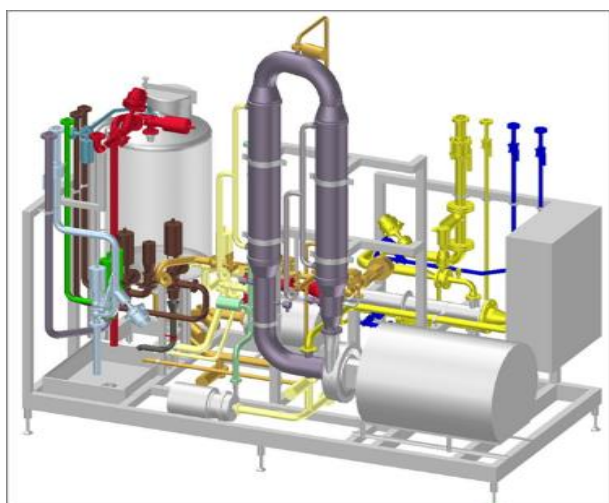
Implementation of the packing machines



Milk pasteurisation (above) and packing machine (below)



Newest technology and know-how – realized thru BERTSCHfoodtec



Technical draft of the micro filtration



Organic Haymilk on the conveyor belt