

# NATURAL MOZZARELLA / PASTA FILATA

## GPiCS Continuous Cooker Stretcher



### NATURAL MOZZARELLA from the GPiCS

#### BENEFITS

- Improved product quality and productivity
- Unique design to minimise scorched particles
- Fully enclosed system improves product safety
- Flexible parameters to produce a range of mozzarella and pasta filata specifications
- Opportunity to add ingredients and increase yield
- No bath cook water
- Reduced shut down losses (compared to a traditional 'wet' cooker stretcher)
- Continuous run length to match curd supply
- Fast CIP increases plant capacity
- Automation

US patent number 8,875,623



### A variety of natural mozzarellas by the GPiCS

Produce Natural Mozzarella continuously without bath cook water using Gold Peg's Natural Mozzarella Direct Steam Injection Cooker: the GPiCS!

The GPiCS allows for ingredient addition, delivers fast & full CIP (Clean-In-Place), is a hygienic fully enclosed design and has minimal 'shut down' losses.

### NATURAL MOZZARELLA PRODUCTS

- Natural mozzarella cheese
- String cheese
- Pasta filata varieties



Discover more at [goldpeg.com](https://goldpeg.com) Tell us about your mozzarella product!



# NATURAL MOZZARELLA / PASTA FILATA

## GPiCS Gold Peg's Continuous Cooker Stretcher

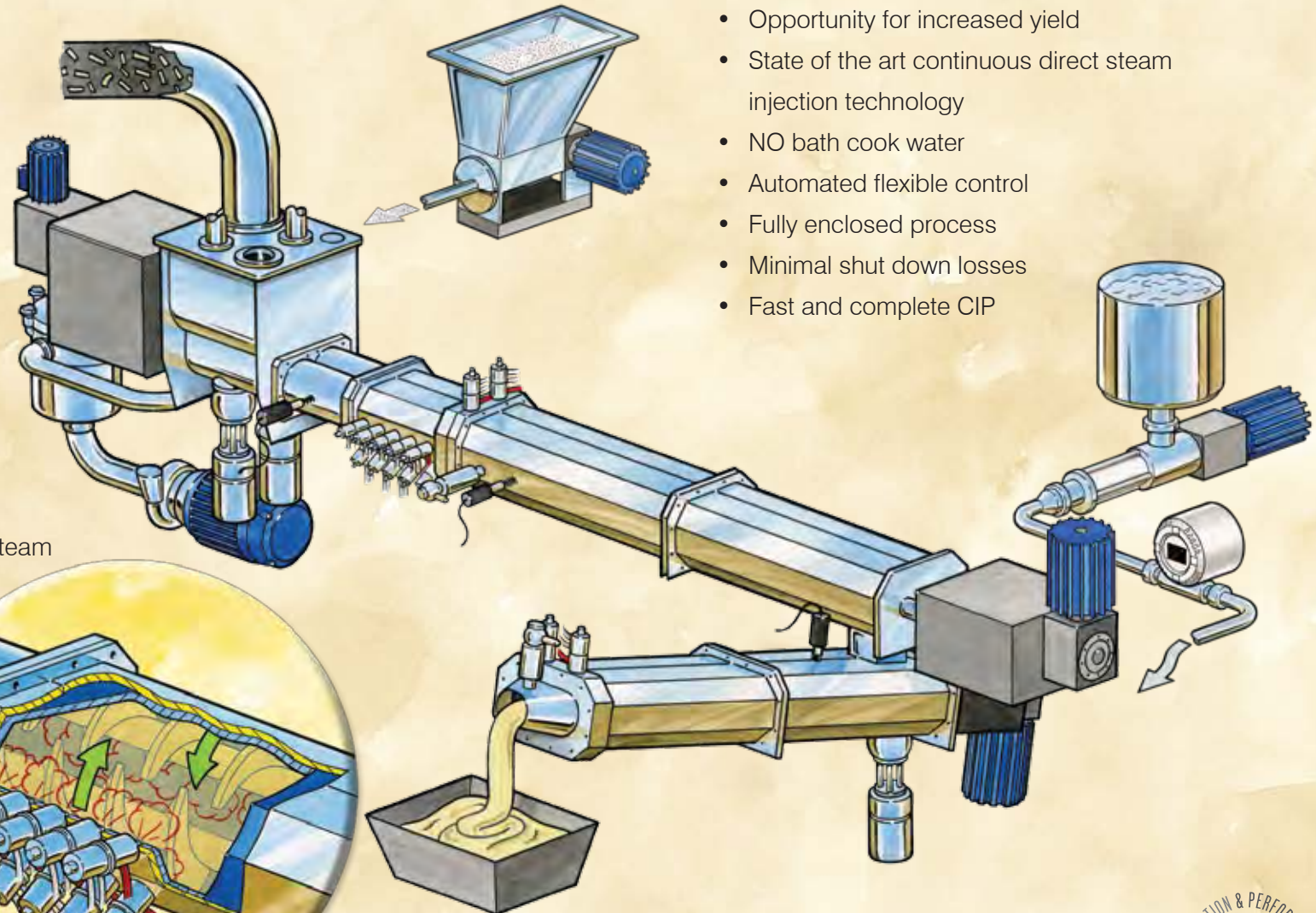
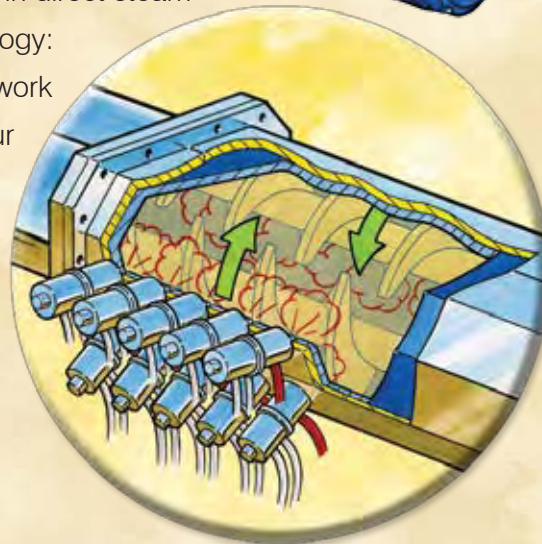
The patented GPiCS uses only direct steam injection to heat curd to produce natural mozzarella and pasta filata varieties continuously.

It is specifically designed for the sensitive nature of mozzarella and pasta filata curd.

Find out the benefits for your process...**ask us now!**

**Gold Peg International** specialises in direct steam injection continuous cooking technology:

- Global presence and support network
- Cooking systems designed to your requirements
- Experts in smooth transition to continuous processing
- Committed to constant innovation and development



### Unique characteristics and benefits of the GPiCS:

- Ability to add ingredients inline – dry and wet
- Opportunity for increased yield
- State of the art continuous direct steam injection technology
- NO bath cook water
- Automated flexible control
- Fully enclosed process
- Minimal shut down losses
- Fast and complete CIP

🔍 goldpeg mozz

US Patent number 8,875,623

