

Leading Cheese Manufacturer Upgrades Plant

World's largest producer of mozzarella cheese upgrades plant to accommodate both ribbon and string cheese operations. They partnered with MAVERICK because of our dairy process experience and ability to allocate the necessary resources to meet an extremely aggressive schedule.

Objective

The customer upgraded the controls and equipment at this plant to take advantage of the latest technological advances used at another facility and the abundance of milk supply in close proximity to the plant. It was extremely important to be able to meet the plant's vertical startup goals.

Results

MAVERICK consistently met vertical startup goals and ensured a consistent look and feel of automation across both plants, which was of vital importance to the customer. MAVERICK educated supervisors, maintenance and operators on the control system as well as effective system maintenance.

Solution

The project included system integration of both ribbon and string cheese lines. The control architecture consisted of Wonderware® ArchestrA® / InTouch® and Rockwell Automation® ControlLogix®. Reporting modifications and additions were addressed as well.

The MAVERICK team worked closely with corporate process engineers and plant cheese makers to implement company best practices and procedures.

Both lines were commissioned while maintaining production quality requirements.

Programming for this effort covered milk receiving, raw storage, pasteurization, separation, milk standardization, starter addition, vats, DMCs (draining matting conveyors), preheats, curd transfer and CIP (clean-in-place).

A systematic I/O check out was completed in all process areas prior to system commissioning. The MAVERICK team provided both remote and on-



site project management during the duration of both line expansions, coordinating with plant personnel and mechanical / electrical contractors as well as OEMs to ensure smooth commissioning efforts.

MAVERICK assisted the plant personnel with state inspections of HTST (high temperature short time) pasteurization equipment and provided resources to test and validate legal tests with the state inspector.

The PLC programs and HMI applications were stored and maintained on plant servers from startup through commissioning.

Plant technical support and production coverage was provided after the initial startup until commissioning was complete.

Plant support was provided on existing equipment and instrumentation.

The MAVERICK Difference

MAVERICK's dairy process knowledge, cheese product expertise and ability to allocate necessary resources ensured a smooth execution of both lines that met the customer's aggressive startup goals. The team provided additional value by assisting the plant with the state inspections of HTST pasteurization equipment with the state dairy inspector.



A Rockwell Automation Company

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