



The Boston Shearpump®

CHEESE PRODUCTS

Processed Cheese, Individually Wrapped Slices (IWS)

Individually wrapped slices (IWS) of cheese, the type that turn a hamburger into a cheeseburger are processed in large, automated systems.

The typical process line starts with melting and blending cheddar, Swiss or similar cheeses. The blend is pasteurized at temperatures up to 265°F (or 130°C) and is pumped into a Boston Shearpump at pressures of 4 to 75 psi (3 to 5 bar) and temperatures between 140° and 175°F (60° to 80°C). From there the cheese goes directly to packaging where it is cut into the familiar slices and sealed in plastic packages.

Other Cheese & Dairy Products

Whether you are making ricotta or flavored cream cheese, the Boston Shearpump provides just the right level of shear and particle reduction to create a cheese or spread with superb mouthfeel and texture.

Our model **BSP-24C** (shown) compact shearpump is the ideal machine for cheese applications because of its rugged construction and 3A (Standard #36-00) hygienic design.



What does The Boston Shearpump do? Boston Shearpump provides rapid homogenization of fat globules, resulting in a smoother, more consistent and higher quality product. Viscosity control is easily achieved, and any remaining air bubbles are reduced to a size which is no longer visible.

Proper shear also affects the molecular structure in such a way that individual slices can be easily separated from the plastic foil or wrapped.

Its compact footprint makes it the perfect replacement Shearpump to go into existing IWS lines, and larger versions are available for higher throughput continuous cheese making lines.

Other dairy products include condensed milk manufacture and ice cream rework.

The Boston Shearpump® is manufactured by:
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