

Reference of CONO Cheesemakers

New cheese dairy preserves traditional elements



Request by CONO

A new sustainable cheese dairy that will meet our increasing production capacity as well as all current hygiene requirements for food production.

The new CONO Kaasmakers cheese dairy is ready. An exciting moment for John Mijnen, Project Manager for new construction projects at CONO Kaasmakers. 'But the old cheese dairy will only close when we can reproduce the quality and characteristic flavour of the Beemster cheese in the new dairy. In order to do that, we have to work together with partners that fully understand cheese. ENGIE Refrigeration is exactly that kind of partner.'

Refrigeration in every process step

The first batch of cheese produced by the new cheese dairy was a milestone, but it is no guarantee that you have real Beemster cheese. 'In the next few months we'll be implementing tests and trials aimed at ultimately matching CONO's current quality level,' says Mijnen. 'It's the total process of producing, pickling



and maturing that creates that authentic creamy flavour. And refrigeration plays an important role in every step of the process.' ENGIE developed an ice-water installation that uses a system of pipes. Like a vital artery, it supplies ice-water to all the processes and locations that need to be refrigerated. For example, after the milk is delivered from the farm it is thermised and again cooled back to 4 degrees so that it stays fresh for longer.



The maturation warehouse and even the head office are also cooled with this system.

Greenest cheese dairy in the world

'Besides increasing our production capacity, the new cheese dairy also meets all current hygiene requirements. Very important for us as food producers.

Our ambition is to build the greenest cheese dairy in the world. A cheese dairy that blends into the unique landscape of the Beemster polder, which has been a UNESCO World Heritage Site since 1999. When building in the Beemster polder, you have to meet very

strict requirements. That's why we began by designing the exterior. It was only then that we were able to integrate the production systems. Usually, that happens the other way around. Therefore, we tried to find a partner that didn't just have the required knowledge and experience but that could also think along with us. They had to be creative, and that's why we chose ENGIE.' All the construction partners were challenged to come up with innovative solutions that save even more heat, cold and water. ENGIE developed a new ice-water installation that uses the natural refrigerant ammonia.

John Mijnen, Project Manager
new construction projects CONO

'It's not just about the design and construction of systems - it's also very important that we can work well together.'



This type of refrigerant has a low global warming potential. So in this way, CONO Kaasmakers and ENGIE worked together to build a sustainable cheese dairy.

Unique flavour and creaminess

To guarantee the unique flavour and creaminess of every Beemster cheese, the air must be blown uniformly over the cheese during the maturation process. ENGIE first built a mini-warehouse to test the optimal maturation process for the cheese and then developed an advanced pipe system based on the results.

Mijnen: 'It's not just about the design and construction of systems - it's also very important that we can work well together. The ice-water installation also had to be integrated into the construction process. During a job like that, it's easy to get in each other's way, but everything went really smoothly thanks to the way ENGIE worked together with the other contractors.'

CONO Kaasmakers is a cooperative that was founded in 1901 and has more than 475 members that supply milk. In 2001, the then 100 year-old cheesemaker was awarded the title 'Purveyor to the Royal Household'. The cheese dairy in the Beemster polder produces the well-known Beemster cheese as well as cheeses such as Stompetoren and SmaaQ. Mijnen: 'The new cheese dairy was officially opened in November 2014. After checking, testing and adjusting a lot of times, we had exactly the right flavour and quality. Since then, we have continued our work in the new cheese dairy.'



The ENGIE solution

A new ice-water installation
that uses the natural
refrigerant ammonia.

More information?

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