

NEW TECHNOLOGY!



WORLDWIDE DELIVERY!





BEST MOULDS, PERFECT CHEESE!





Excellence in Cheese Moulding!







Micro - perforated Cheese Moulds

HIGH TECHNOLOGY IN CHEESE MOULDING!



We are

the 1st in India to produce cheese moulds.

Micro-perforated moulds are next generation methodology in cheese manufacturing. Gives many advantages over traditional cloth usage in cheese production.

DAPL produce moulds for multiple types shapes/ design for cheese manufacturing. We have specially developed High Technology moulds for cheese







Contact US

- Mumbai (Corporated Office)
 Techniplex-II, Techniplex Complex, Office
 No. 511, 5th floor, S.V Roa, Near witty
 International School, Goregaon(W),
 Mumbai-62
- +91-9824101593 +91-8511127127
- sales_mould@dairyautomation.com
- dairyautomation.com
- cheesemoulding.com



Feta Cheese



ADVANTAGES IN CHEESE PRODUCTION

- Increase yield of Cheese in comparison to traditional clothbased manufacturing.
- Produces Cheese with Better (soft) Texture and Taste.
- More hygienic easy cleanable and can work with conventional Pressing unit.
- Produce firm square block of Cheese to ensure No wastage in dicing and cutting.
- Less fat and SNF losses in whey.





