



## WE ARE

the 1st in India to produce Paneer moulds.

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

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

## FEATURING NEW!



## WORLDWIDE DELIVERY!



# INCREASE YOUR YIELD AND QUALITY WITH US!

# MICRO-PERFORATED PANEER MOULDS

## MICRO-PERFORATED MOULDS

# HIGH TECHNOLOGY IN PANEER MOULDING!



## MICRO-PERFORATIONS

The quality of micro-perforations of by mm and degree is decided according with the cheese humidity. Micro perforation with specific angle inclination in the mould in order to make it more efficient. The system avoids the break in the chemical chain of the material and it prevent the obstruction of the micro-perforation. We offer multiple grouping, varying in the pattern, depth, type and pitch of the micro-perforation. Diameter from 0.2 to 0.9 mm can be made to meet the client requirement, depending on the type of cheese that will be produced.



## MATERIAL

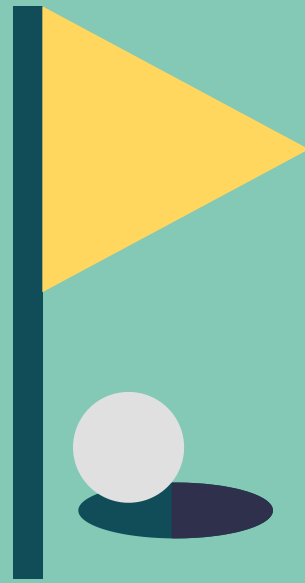
We use high molecular weight polyethylene and polypropylene, suitable materials for food contact, meet PDF certification and complying with CODEX(European Union) rules.

The thickness of our moulds gives them strength and lengthen their useful life.

Ethylene, that provides elasticity to the plastic normally tends to vaporize with the crystallization of the molecules. Thicker edges avoid the early loss of elasticity and the moulds have longer use.

A small dose of special products is needed to wash thoroughly our moulds.





## CONTACT US



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Evidently, with all this handling, automating the entire process would be nearly impossible, that is why for the purpose of technological innovation with this aim, the MICRO-PERFORATED MOULD system was invented. This system allows the cheese to be put into the mould without cloth and to remain there during the complete pressing time, without the need to remove it, turn it over, etc. thus, it avoids losses or reprocessing that mass.

