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Zeuschner et al.

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(54) **METHOD FOR SHAPING AND COOLING MELTED CHEESE WHICH IS INITIALLY HOT AND THEREFORE FLOWABLE**

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See application file for complete search history.

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(57) **ABSTRACT**

A method for forming and cooling an initially hot and therefore flowable melted cheese (1), which is applied via a supply nozzle onto a moving metallic cooling belt (3'), wherein individual shaped bodies (6) are formed out of the melted cheese (1) in that a shaping roller (5), which comprises molding cavities (7) located in the surface, impinges upon the cooling belt (3'), wherein a pressure of the shaping roller (5) against the cooling belt (3') is provided during forming that induces full displacement of the still-hot melted cheese (1) from the region of the separating webs (8) delimiting the individual molding cavities (7) and bearing against the cooling belt (3'), wherein the formed bodies (6) are released from the molding cavities (7) and are cooled by remaining on the moving cooling belt (3').

11 Claims, 2 Drawing Sheets

