

natec
NETWORK

HIGHEST FUNCTIONALITY IN COOKING & STRETCHING

*Producing natural mozzarella and pasta filata
continuously without bath cook water
using steam injection technology.*



Core machine

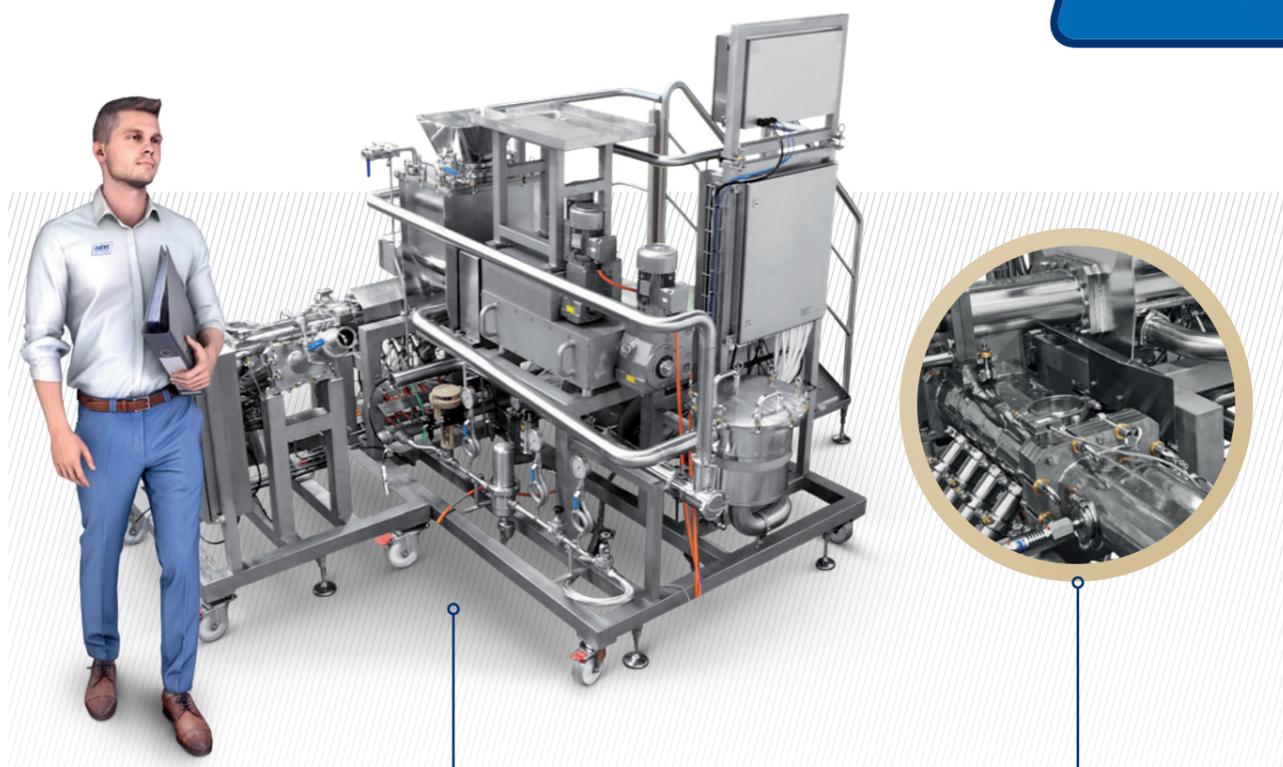
GPiCS

GOLD PEG



Produce natural pasta filata continuously without bath cook water using the direct steam injection cooker: The **Gold Peg GPiCS**. The **GPiCS** allows for ingredient addition, delivers fast and full CIP (Clean-In-Place), is a hygienic fully enclosed design and has minimal "shut down" losses. The patented **GPiCS** uses only direct steam injection to heat curd to produce natural mozzarella and pasta filata varieties continuously. It is specifically designed for the sensitive nature of mozzarella and pasta filata curd.

US patent number 8,875,623



Cooking /
pasteurising



R&D



Pasta
filata



+ Benefits

- » Improved product quality and productivity
- » Unique design which eliminates hotspots
- » Fully enclosed system improves product safety
- » Flexible parameters to produce a range of mozzarella and pasta filata specifications
- » Opportunity to add ingredients and increase yield
- » No bath cook water

+ Options & attachments

- » Dry ingredients addition system
- » **Liquid Dosing System**
- » Cyclone for pneumatically delivering curd
- » Further options available

+ Technical data

Capacity data

- » 500 – 6,000 kg/h
(1,100 – 13,230 lb/h)

Heating temperature

- » Up to 70 °C (158 °F)

Run time

- » Up to 30 hours

Utilities

- » Steam, air, water and power as required

Cleaning

- » Stand alone, or integrated into CIP system

Execution

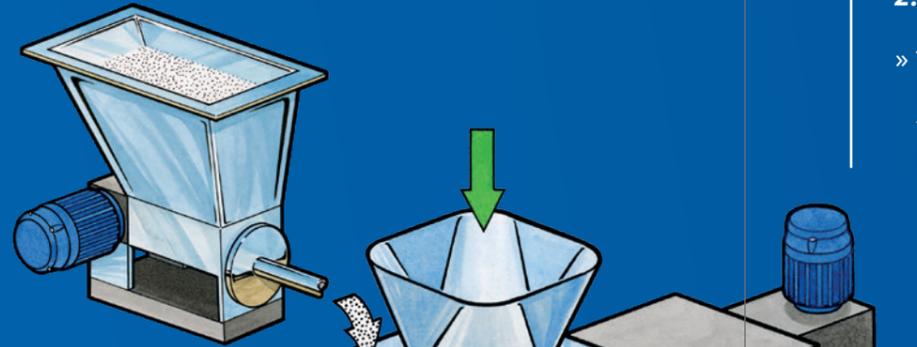
- » Construction materials meet all the requirements of the food industry

 **Tell us about your project**

+ How our GPiCS works for you

1. INGREDIENTS RECEIVAL & FEEDING

» The receival hopper design is based on the type of curd, size, and curd delivery method. The curd is gently fed forward by a system integrating breaker arms, gravity and augers.



2. COOKING

» Thorough, effective and consistent heating is achieved by unique steam fusion technology with multiple steam injector points.

3. WORKING & RECOMBINING

» The product is worked and stretched to build the required characteristics by a purpose developed, designed and controlled system. Liquids are recombined inline into the product stream.

Ingredients
receival & feeding

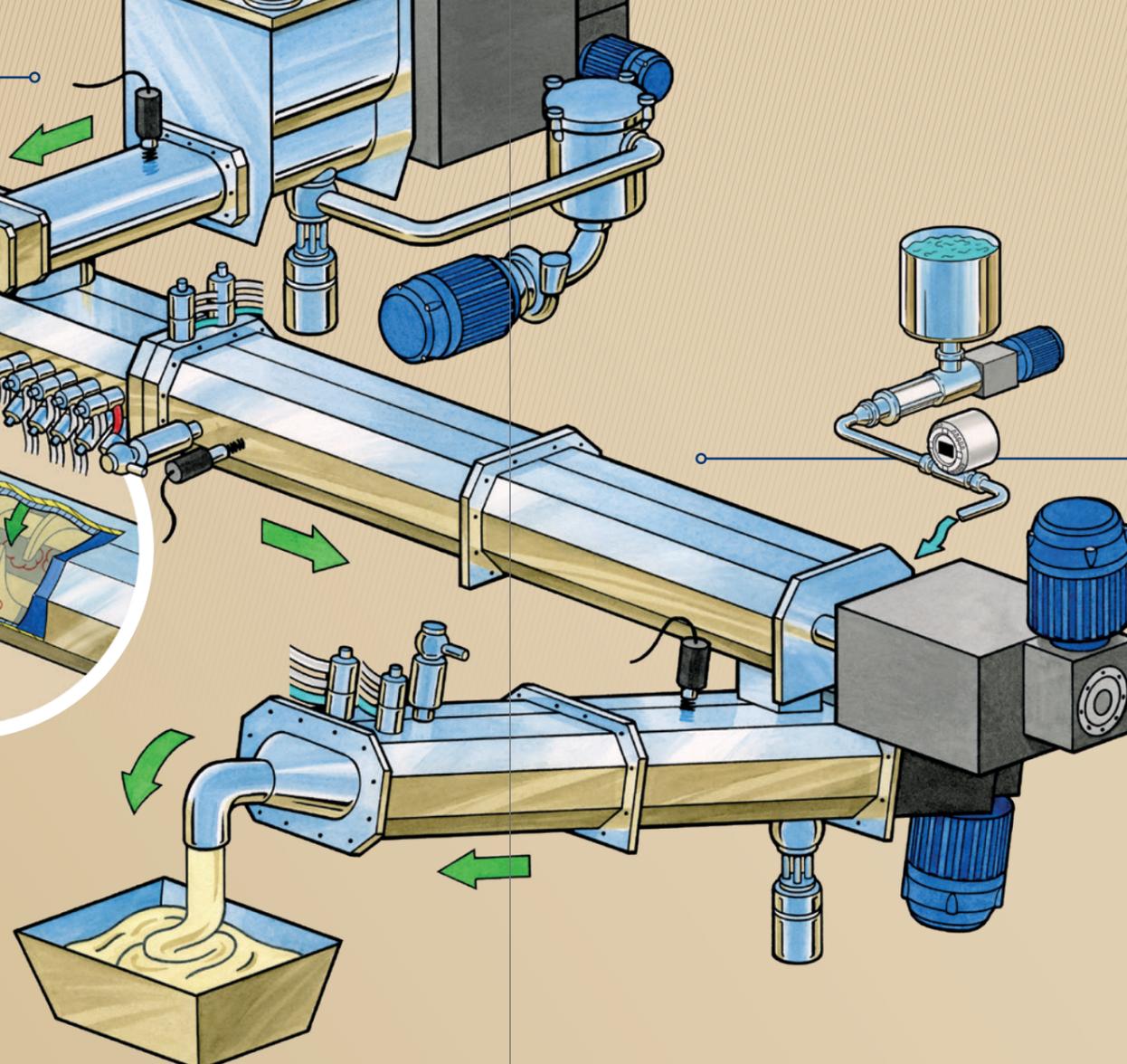
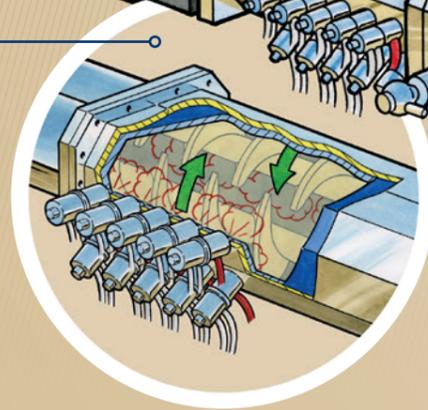
1

Cooking

2

Working &
recombining

3



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**SUCCESS GENERATING
FOOD TECHNOLOGY**

Hochland Natec GmbH, Gold Peg International Pty Ltd and **Natec USA LLC** joined forces to form an international network of food processing companies – the **Natec Network**. Always team spirited and leading in flexibility, quality, and innovation the network delivers customised equipment and production lines for key challenges in food processing and at every stage of business development. In order to meet the customers' requirements, even at the start of a project, the network uses its own specific service framework which combines extensive experience and professional expertise along with a drive for innovation.

The result is technology and support that is crucial in contributing to the value and development of our customers in the food production industry. The love of generating and implementing cutting edge ideas with great impact, as well as the willingness to tailor technology that can exceed the customer's targets, lets the **Natec Network** always strive to unlock business and human potential in a sustainable way with integrity – and thus be a partner who provide more than just technical infrastructure.

» www.natec-network.com



Explore online

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