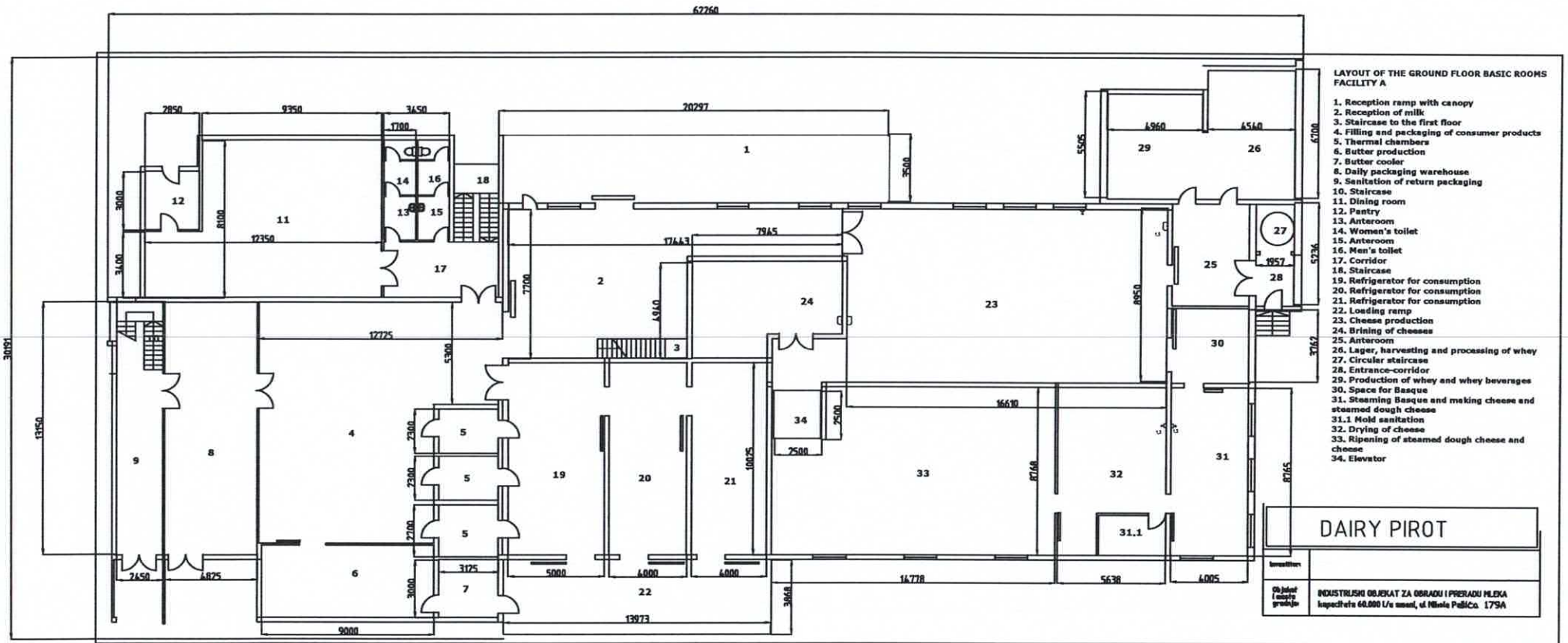
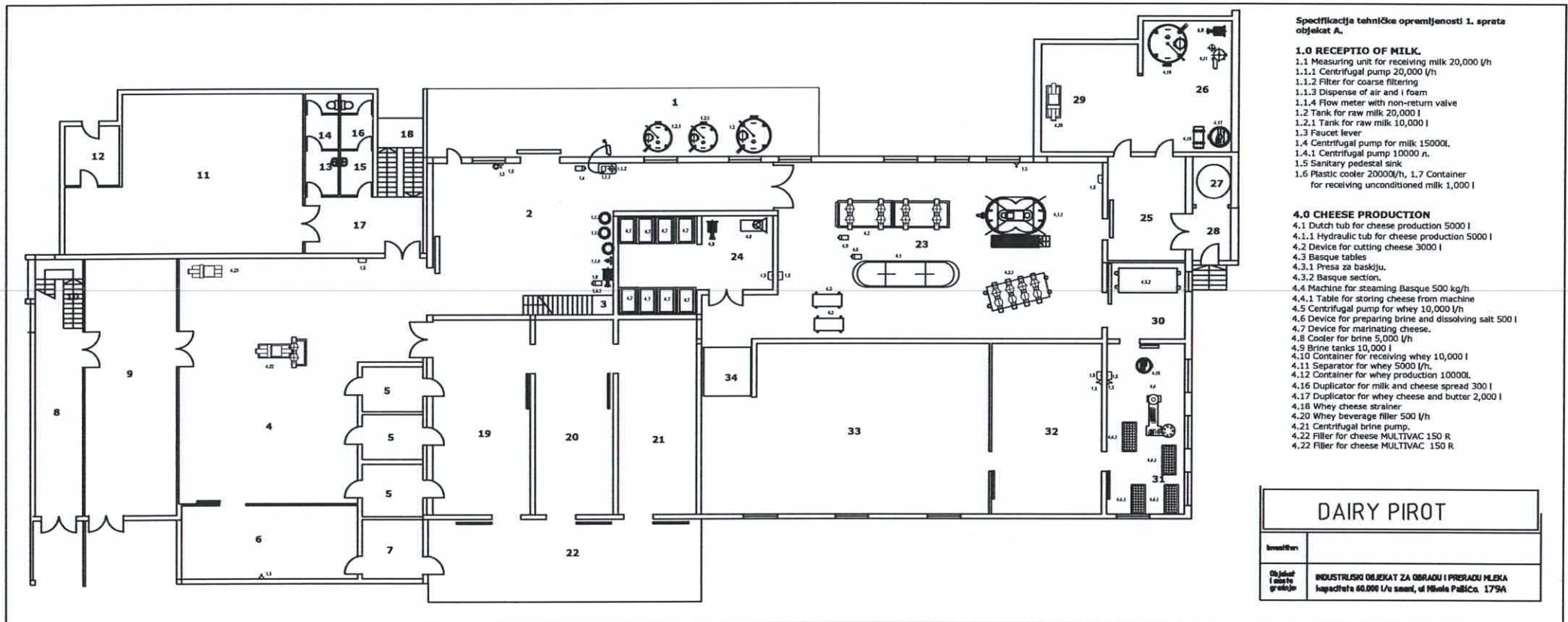


DAIRY PIROT

DAIRY PIROT - first floor with dimensions



DAIRY PIROT - ground floor with equipment



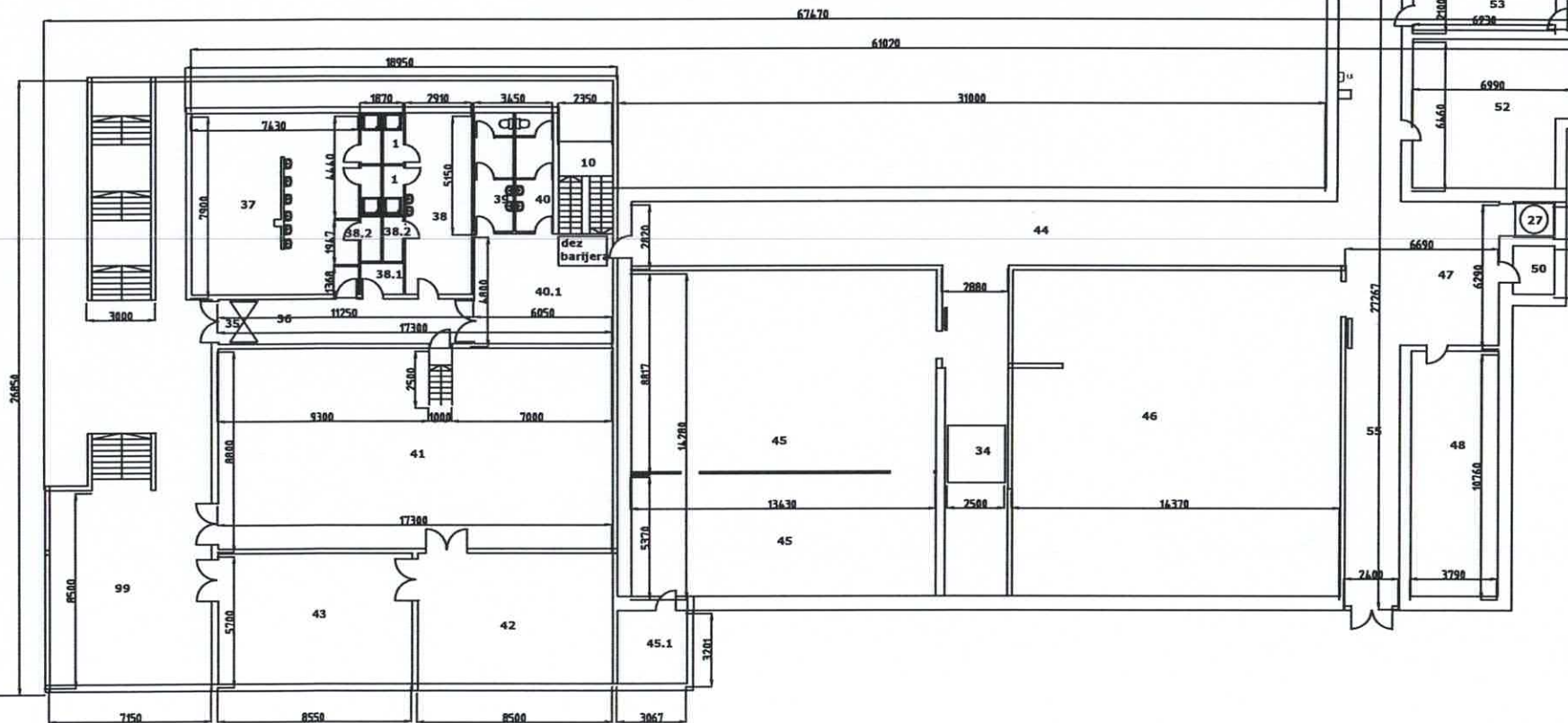
MLEKARA PIROT

Investitor:

Objekat
i mesto
gradnje:

INDUSTRIJSKI OBJEKAT ZA OBRADU I PRERADU MLEKA
kapaciteta 60.000 l/u smeni, ul Nikole Pašića. 179A

Cellar with dimensions

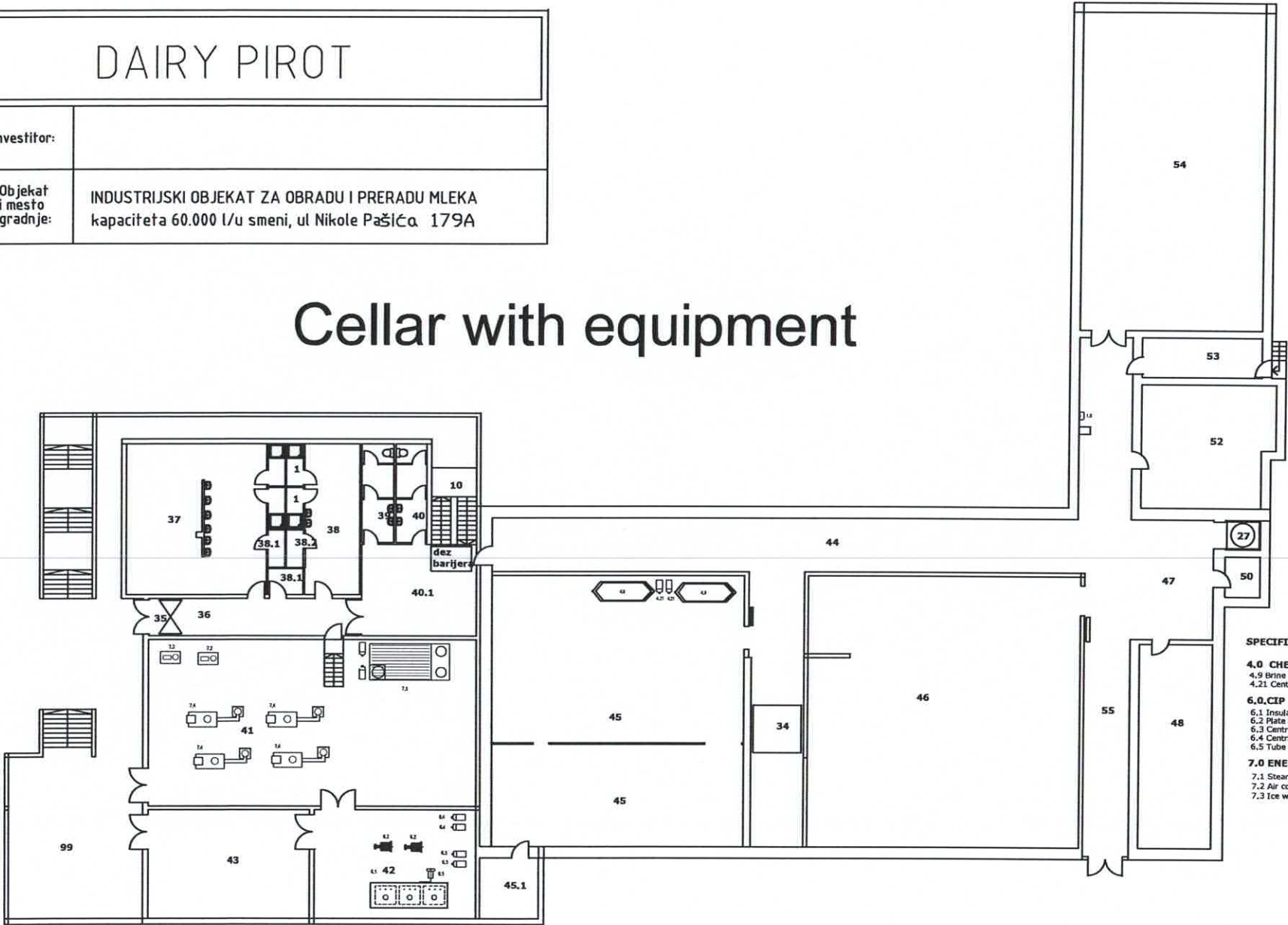


LAYOUT OF THE BASEMENT ROOM Object A

- 35. Entrance for workers
- 36. Hallway
- 37. Men's wardrobe with shower cabin
- 38. Womens wardrobe with shower cabin
- 38.1 Issue of clean clothes
- 38.2 Washing boots and aprons
- 39. Womens WC with vestibule
- 40. Mens WC with vestibule
- 40.1 Anteroom with dezo barrier
- 41. Energy block
- 42. CIP
- 43. Substation and warehouse of CIP assets
- 44. Hallway
- 45. Ripening of soft cheeses
- 45.1 Magacin za kante
- 46. Chamber for ripening semi-hard cheeses
- 47. Hallway
- 48. Warehouse packaging and packaging
- 49. Stairs to the ground floor
- 50. Storage of hygiene products
- 51. Hallway
- 52. Packaging warehouse
- 53. Salt warehouse
- 54. Ripening of cheese kackavatj
- 55. Corridor connecting objects A and B underground
- 99. Plateau in front.

DAIRY PIROT	
Investitor:	
Objekat i mesto gradnje:	INDUSTRIJSKI OBJEKAT ZA OBRADU I PRERADU MLEKA kapaciteta 60.000 l/u smeni, ul Nikole Pašića 179A

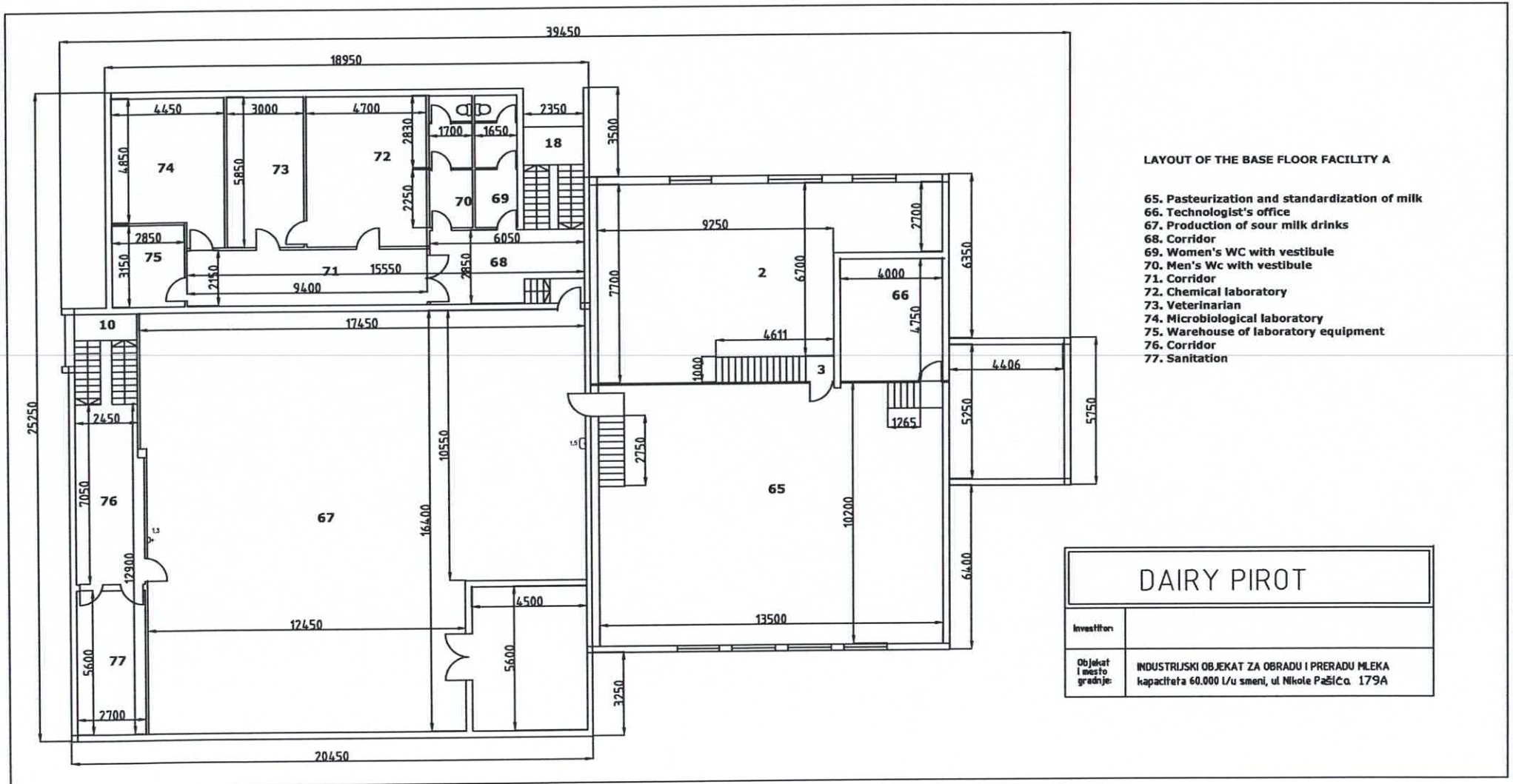
Cellar with equipment



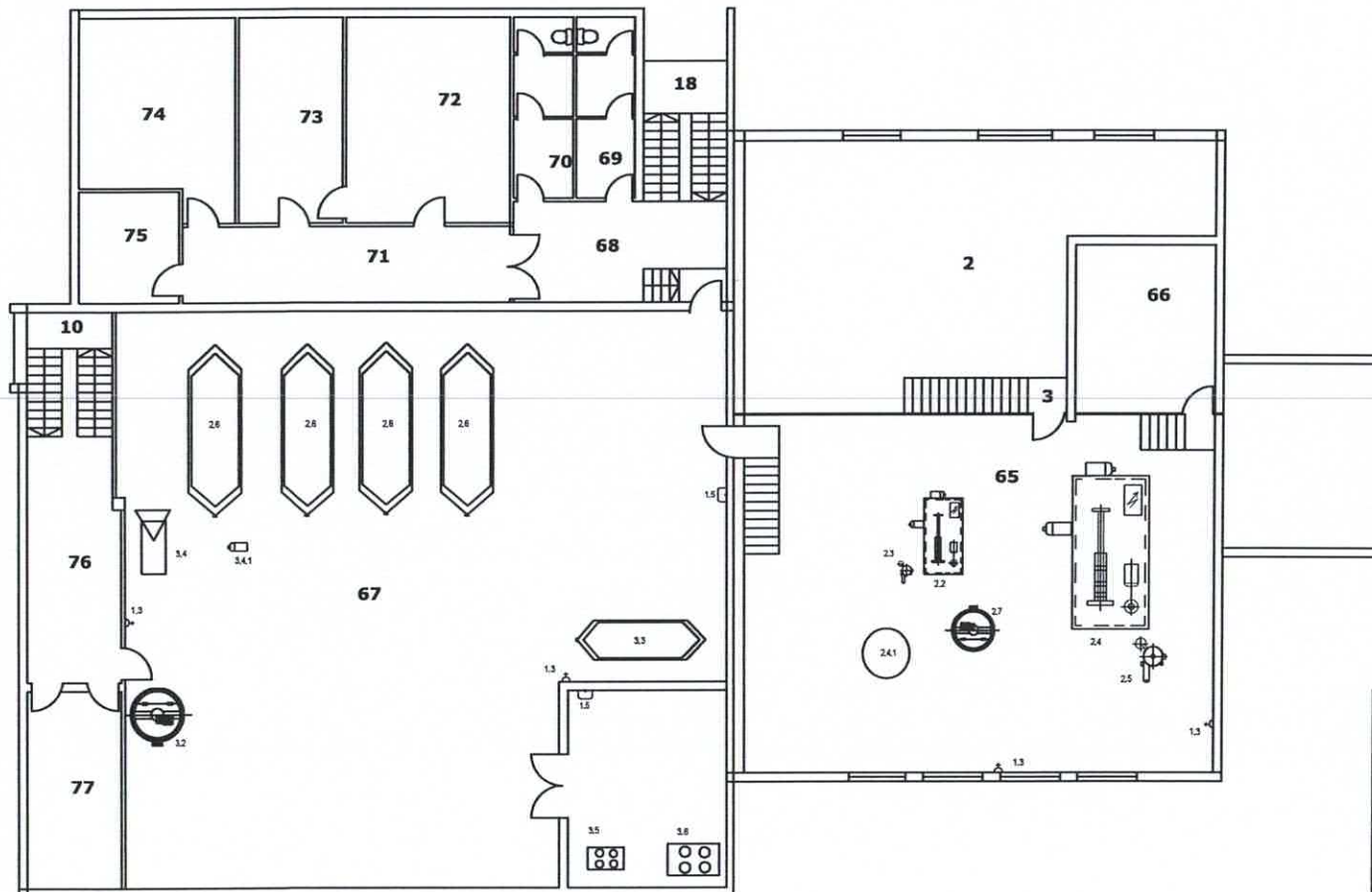
SPECIFICATION OF TECHNOLOGICAL EQUIPMENT

- 4.0 CHEESE PRODUCTION**
 - 4.1 Brine tanks 10,000 l
 - 4.21 Centrifugal pump for brine
- 6.0.CIP — CENTRAL WASHING STATION**
 - 6.1 Insulated three-part vessel 3x 8000 lit 3 x 8000 l
 - 6.2 Plate heat exchanger 10,000 l/h
 - 6.3 Centrifugal pump for pushing CIP 30,000 l/h
 - 6.4 Centrifugal pump for return CIP-a 40000 l/h
 - 6.5 Tube filter
- 7.0 ENERGY**
 - 7.1 Steam boiler 4,000 kg steam/h + 6,000 kg steam/h
 - 7.2 Air compressor 650-750 l/min
 - 7.3 Ice water pool 30,000 lit

Dairy Pirot - 2 floor with dimensions



Dairy Pirot - 2 floor with equipment



SPECIFICATION OF TECHNOLOGICAL EQUIPMENT OF THE BASE OF THE FLOOR - objekat A

2.0 PASTEURIZATION

- 2.2 Pasteurizer for milk 5,000 l/h
- 2.3 Separator 12,500 l/h
- 2.4 Pasteurizer for milk 12000 l/h.
- 2.4.1 Container for long-term pasteurization
- 2.5 Separator 10000 l/h.
- 2.6 Receiving tank for milk pasteurization 10000 l
- 2.7 Duplicator for receiving raw cream 1000l.

3.0 Milk cream

- 3.2 Duplicator for pasteurized cream 1000l.
- 3.3 Buffer tank for yogurt 5,000 l
- 3.4 Device for dissolving milk powder flow.
- 3.4.1 Centrifugal pump for milk 5000 l/h.
- 3.5 Vicubator for technical culture 4x10l.
- 3.6 Vicubator for making technical culture 4x40l

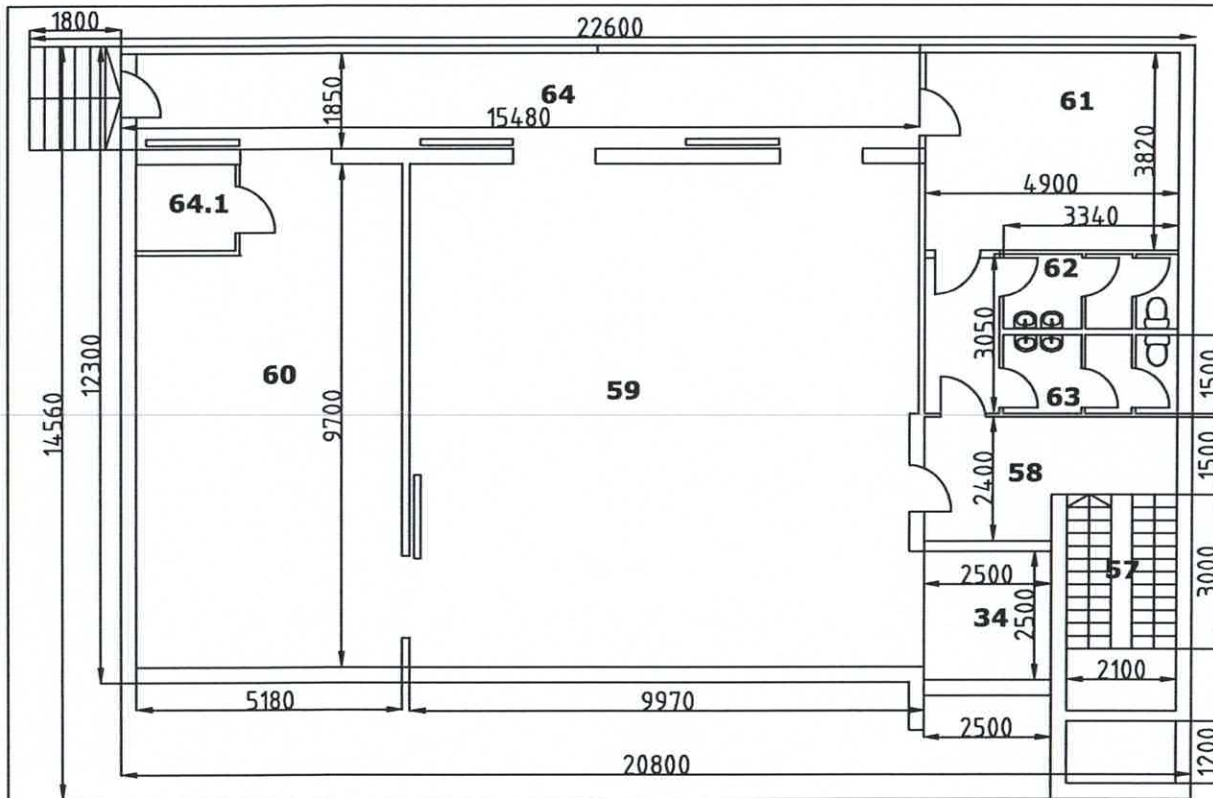
MLEKARA PIROT

Investitor:

Objekat
i mesto
gradnje:

INDUSTRIJSKI OBJEKAT ZA OBRADU I PRERADU MLEKA
kapaciteta 60.000 l/u smeni, ul. Nikole Pašića. 179A

Dairy Pirot - Object B 1 floor with dimensions



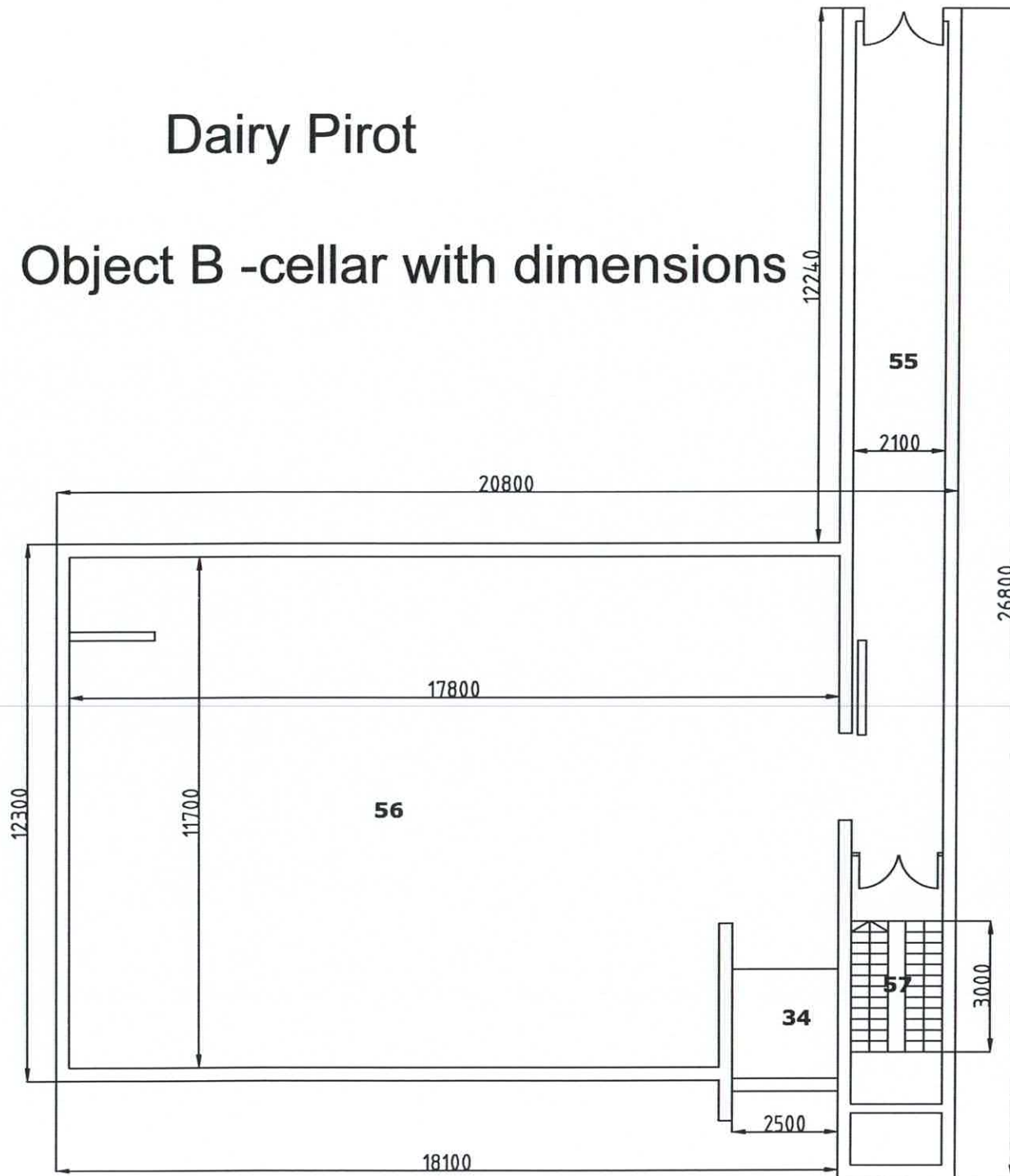
layout of the premises on the 1 floor of object B.

- 58. Technical corridor.
- 59. Refrigerator for cheese.
- 60. Control and packaging of cheese.
- 61. Warehouse of daily containers.
- 62. Women's toilet with dressing room.
- 63. Men's toilet with dressing room.
- 64. Reception landing stage.
- 64.1 Formation of cardboard containers.

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Dairy Pirot

Object B -cellar with dimensions



ROOM LAYOUT BASEMENT BASEMENT FACILITY B

- 55. Corridor connecting building A and B underground
- 56. Cold storage of finished products
- 57. Staircase

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PIROT Dairy



Here are some links related to Pirot Dairy

https://sr.wikipedia.org/wiki/Pirotski_ka%C4%8Dkavali

<https://www.bbc.com/serbian/lat/srbija-58656893>

<https://www.pirotskevesti.rs/pirotsko-selo-stanicenjepecina-u-kojoj-je-sazrevao-kackavali/>

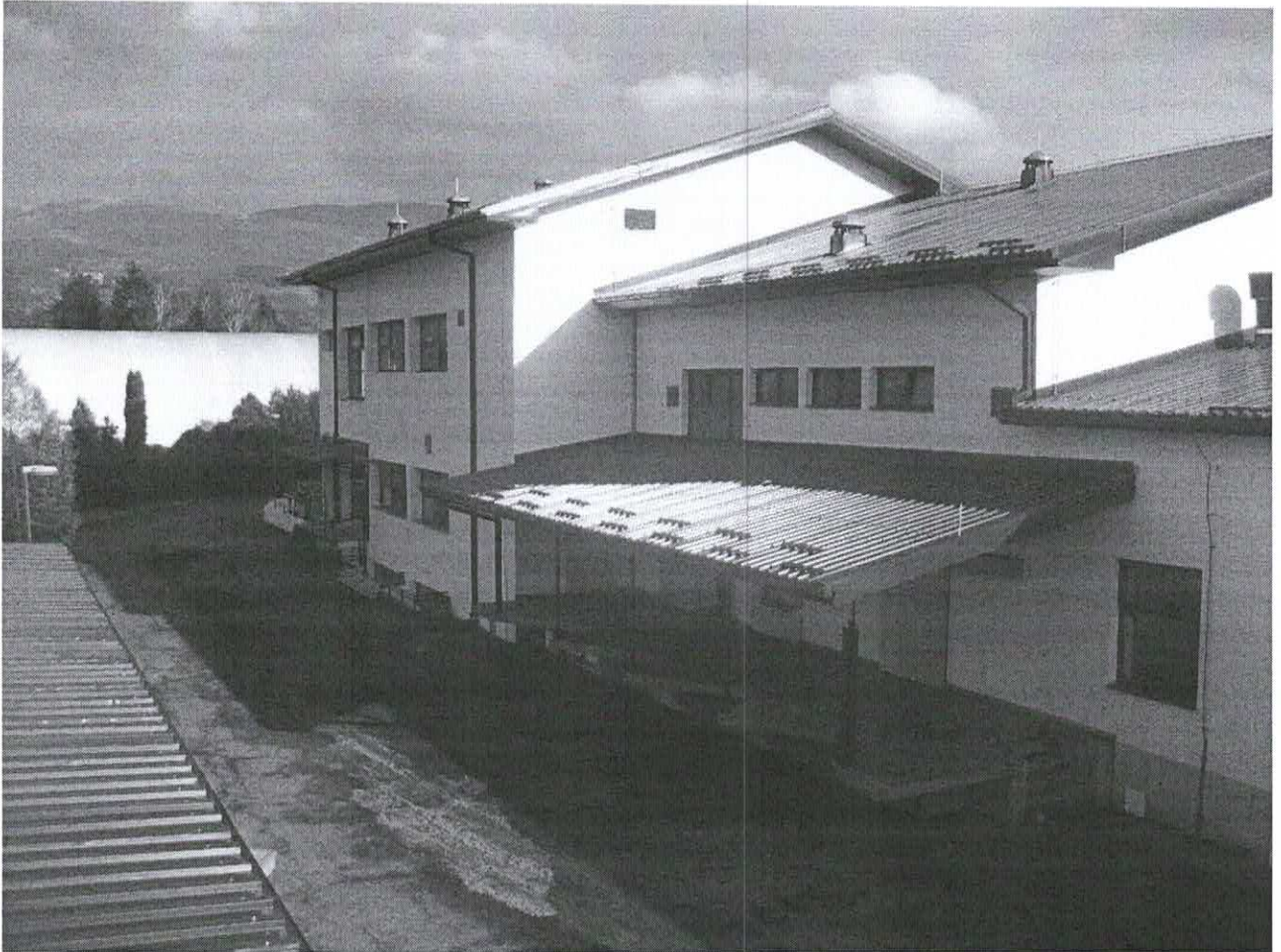


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PIROT dairy has a capacity of 60.000 liters per shift. We bought the dairy in 2020, 7 years after it stopped working, and now we are equipping it for commissioning, planned for spring 2023.



The dairy was built in 1957 and renovated in 1982 it was transferred from state ownership to private ownership in 2004, when it was again generally renovated and was in operation until 2013. This is a planned cheese dairy, and the plan is to produce cheeses, primarily Pirot cheese (kashkaval), which is a brand of the former Yugoslavia, as well as white autochthonous cheeses.

The plan is also to expand production, in addition to the basic program and other types of cheese, so we are ready for all kinds of cooperation.

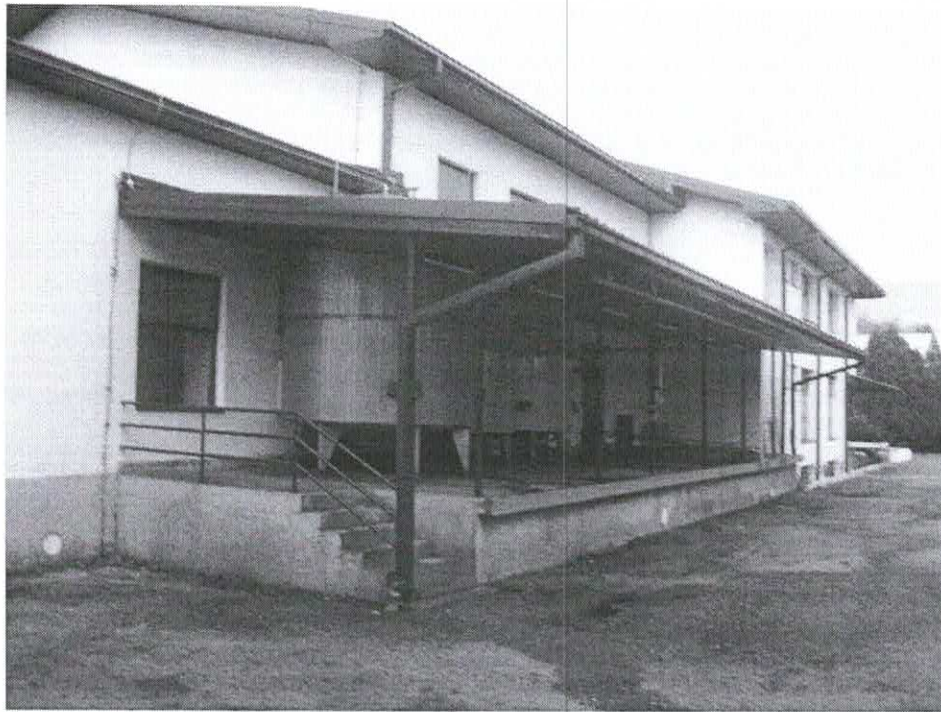
The space for maintaining the temperature of the finished product is more than 1000 m².



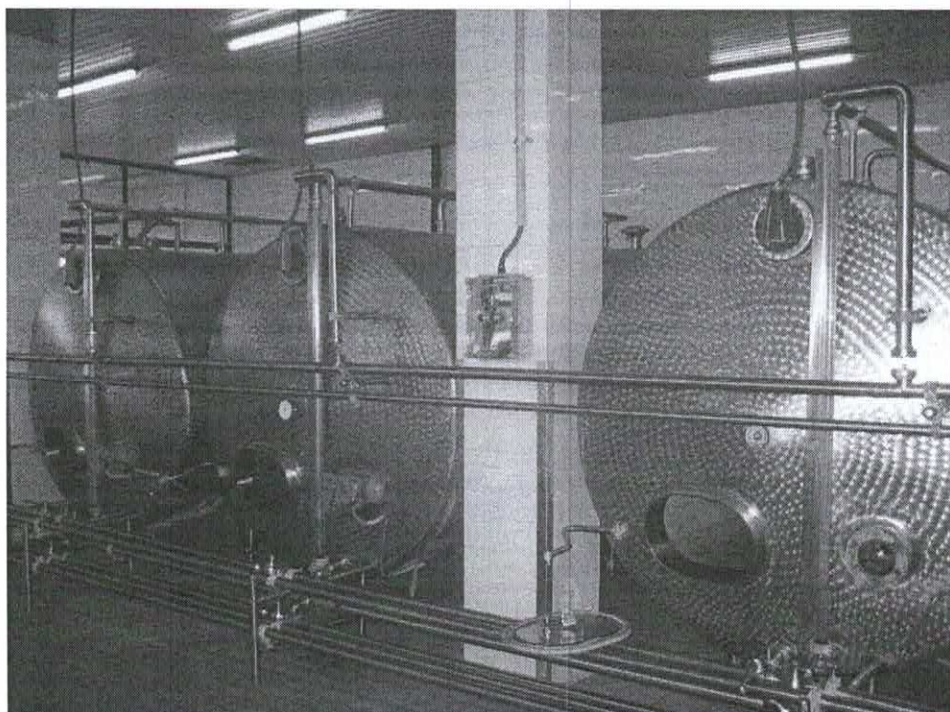
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The dairy has 40.000 liters receiving tanks plus 40.000 liters storage tanks.

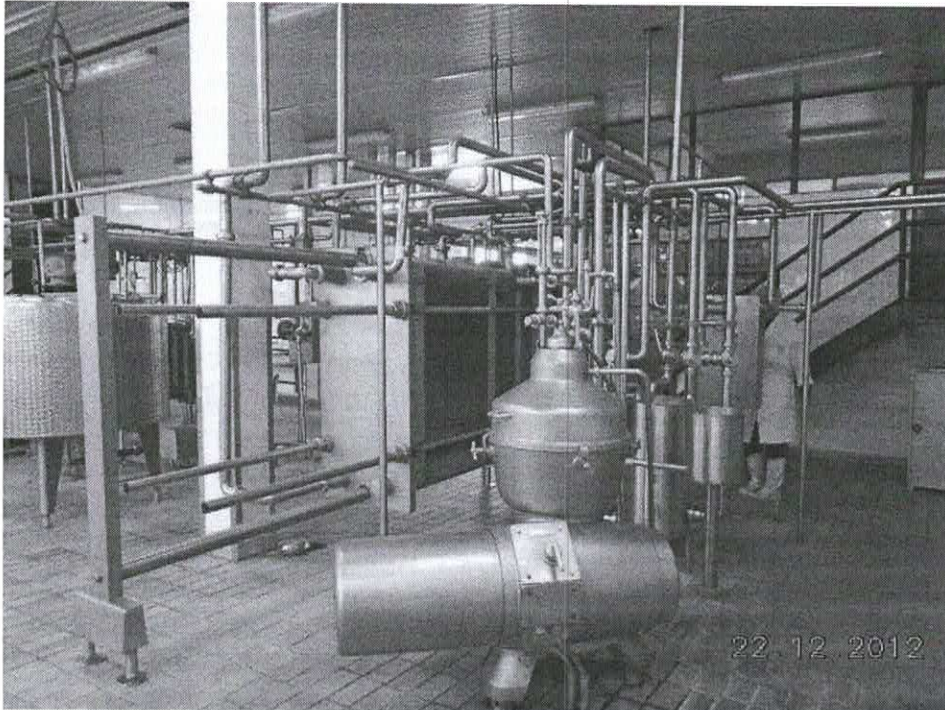




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We have pasteurizers of 10.000 liters and 3.500 liters.



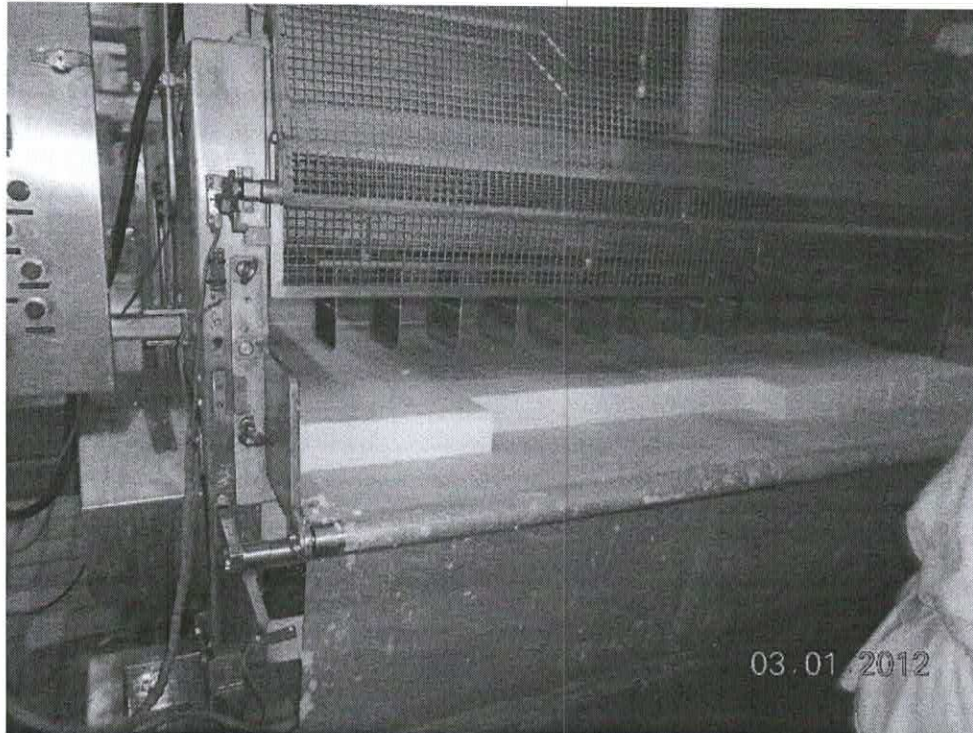
Hydraulic Netherlands tub with press "Sordy" Italy as well as Netherlands tub for cheese (kashkaval).



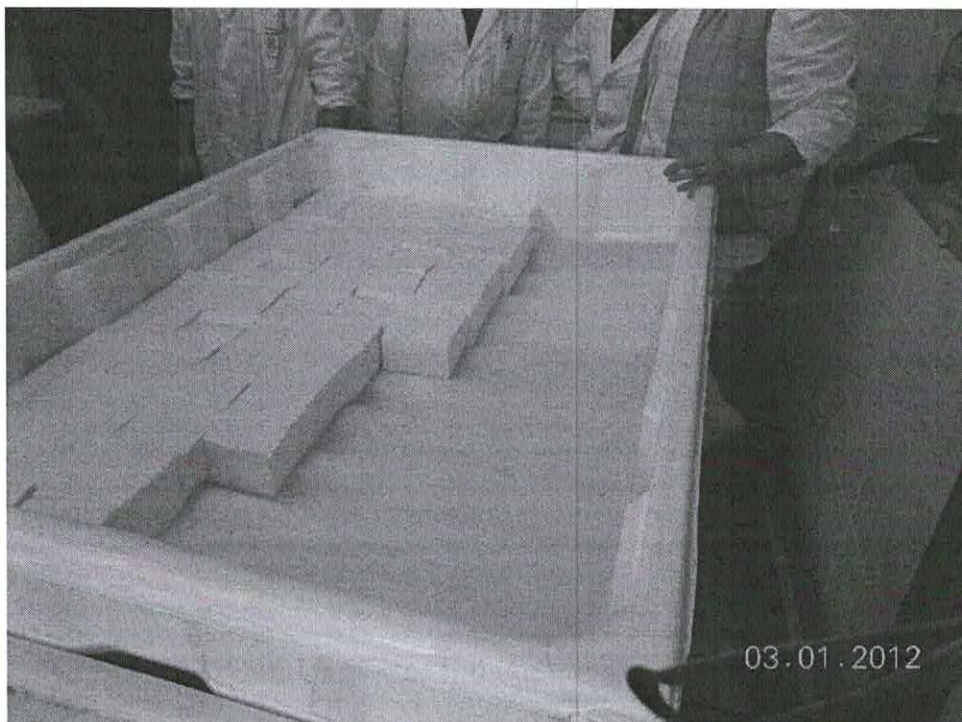
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“Sordy” hydraulic press for pressing and cutting white cheese.



Storage of white cheese and preparation for salting.



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Preparation of brine for salting in flow.



Salting in flow - 30 m²



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Ripening of white cheese - 190 m²



Storage of white cheese - 205 m²



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Preparation of cheese (kashkaval)



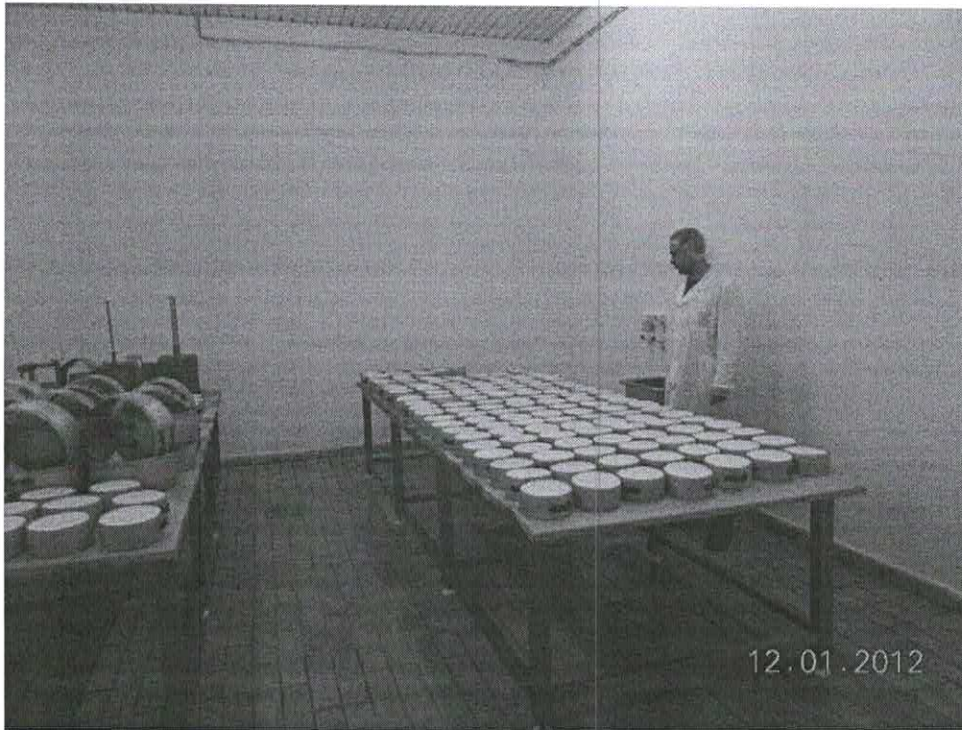
Machine for cheese (kashkaval) "Sordy"



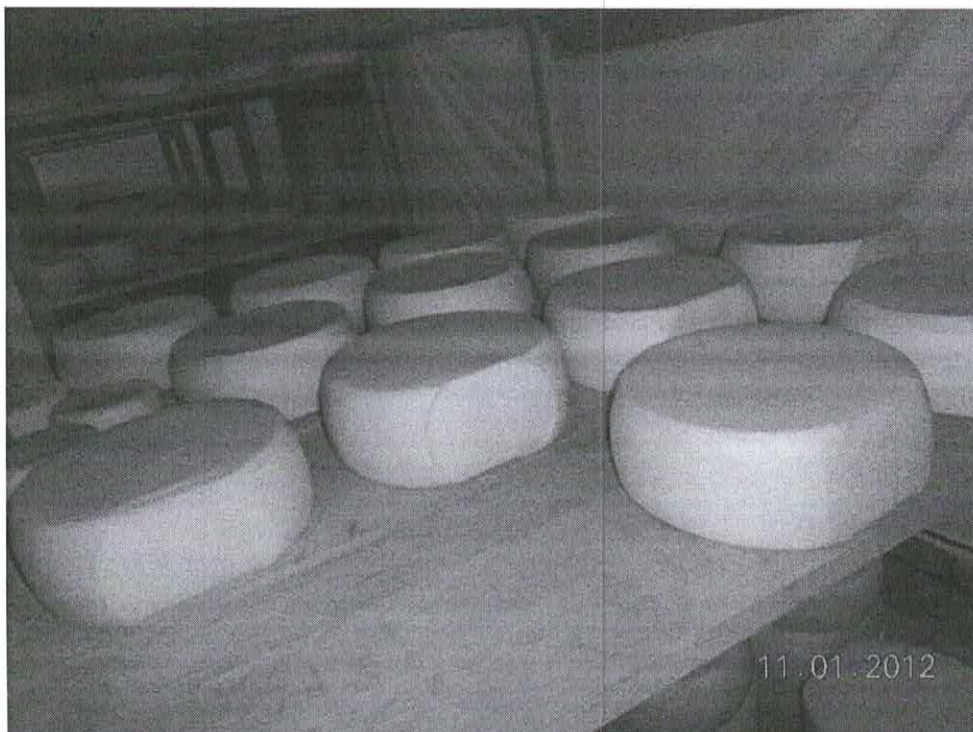
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Squeezing the cheese (kashkaval) – 50 m²



Drying the cheese (kashkaval) – 130 m²



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Ripening of the cheese (kashkaval) – 160 m²



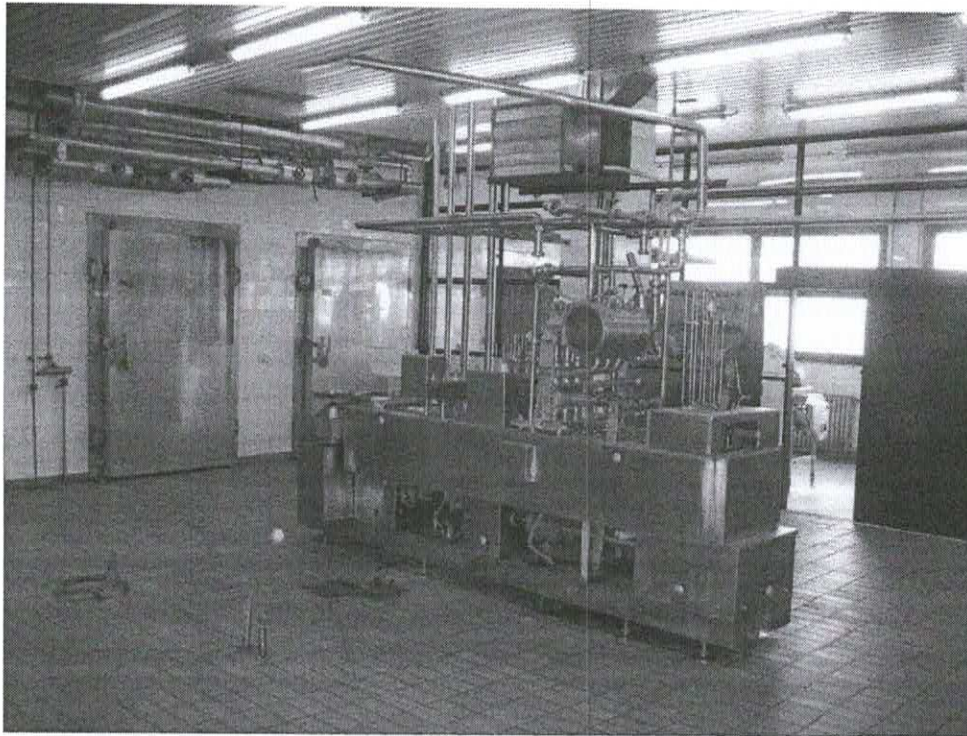
Storage of cheese (kashkaval), facility B - 205 m²



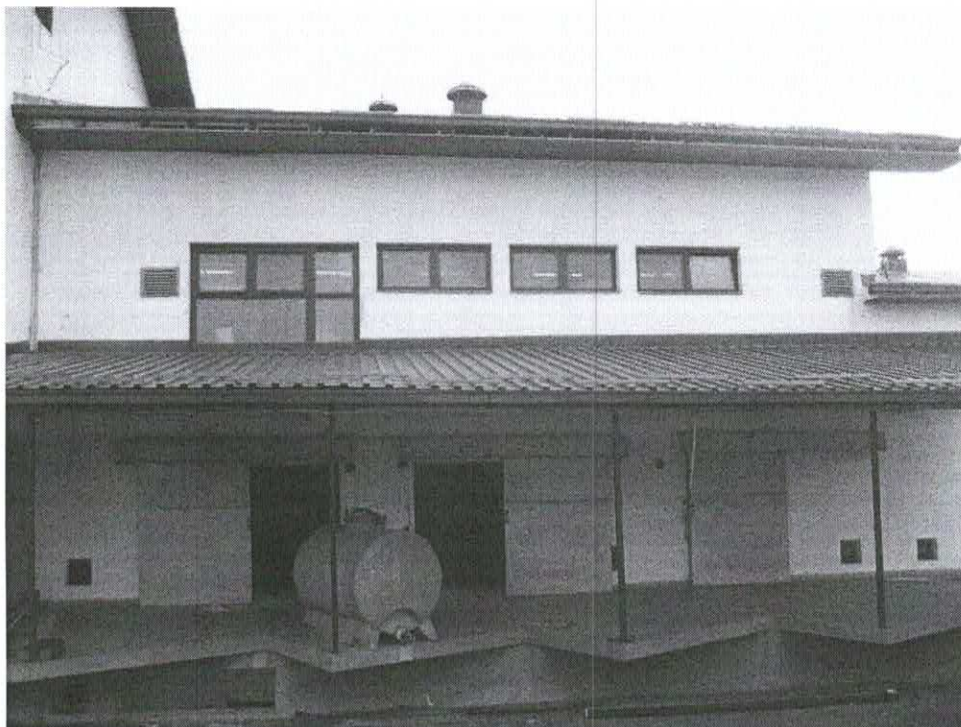
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Chambers of pieces $3 \times 7 \text{ m}^2 = 21 \text{ m}^2$ at +45 degrees and one of 11 m^2 at -20 degrees



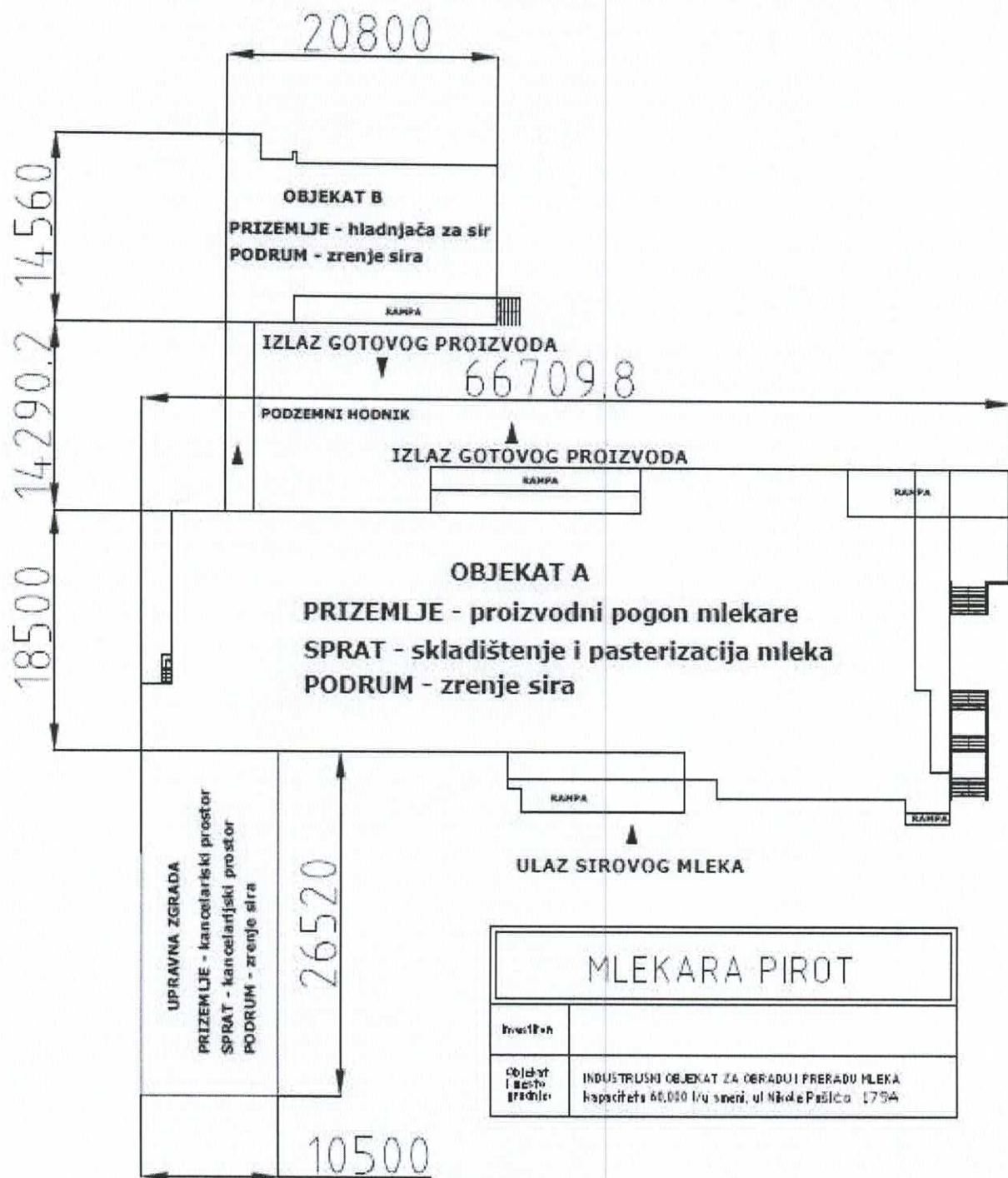
Chambers of pieces $3 \times 40 \text{ m}^2 = 120 \text{ m}^2$ at +4 degrees



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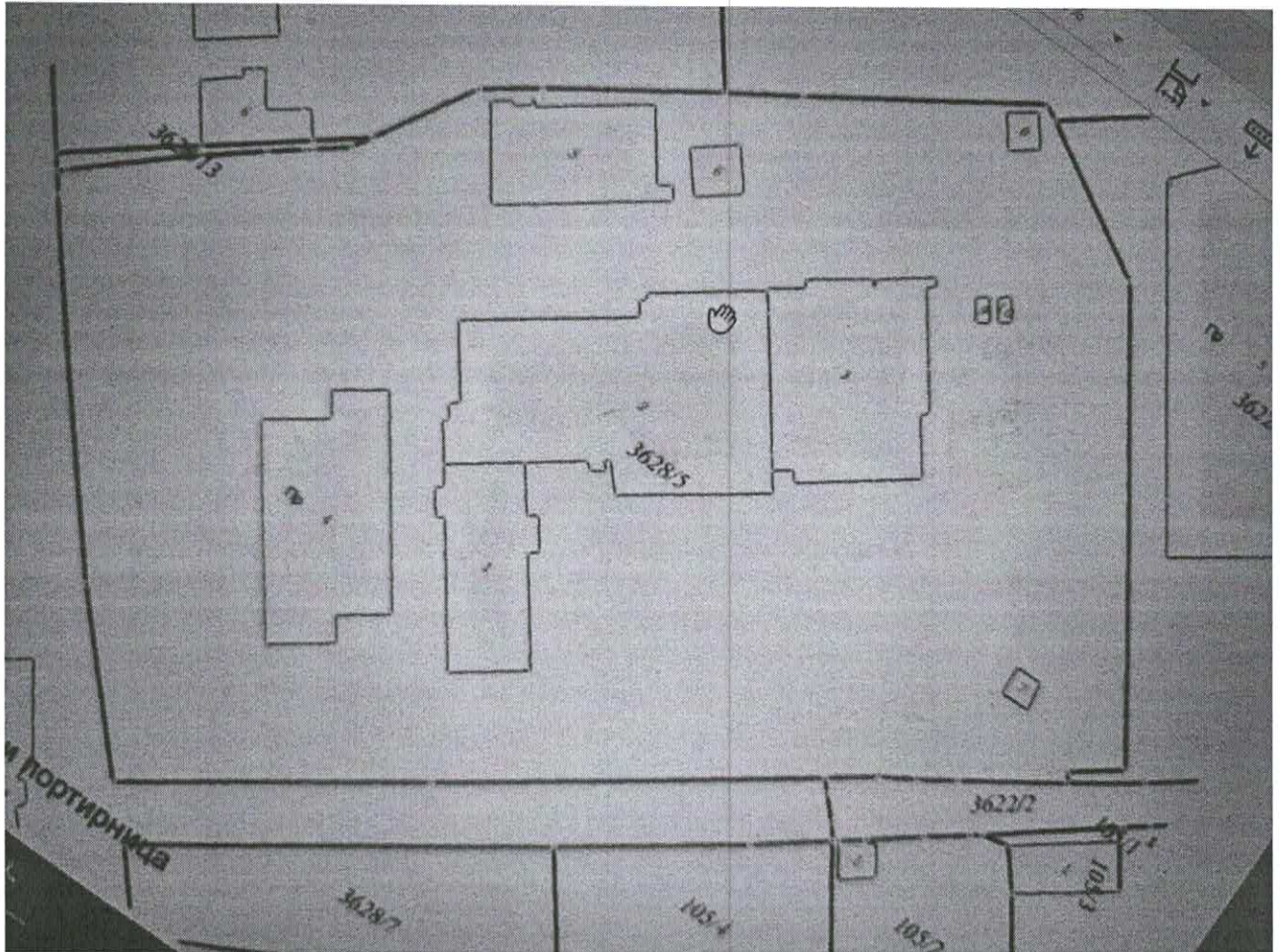




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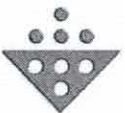
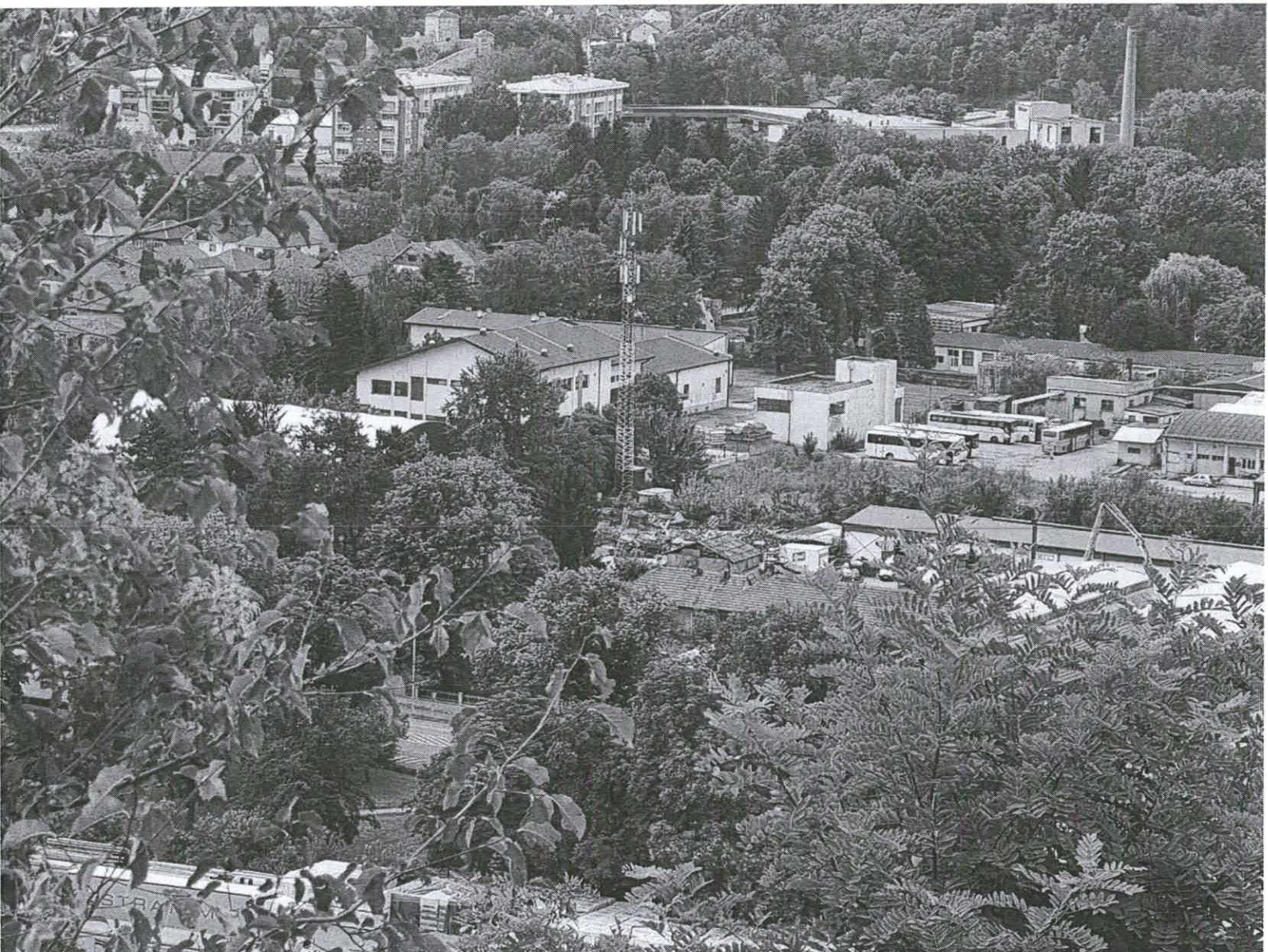
The surface area of the dairy farm - 1.15 hectares

Production (number 2, 3 and 4) about 4.700 m²

Administration (number 1) about 300 m²

Auxiliary facilities (number 4) about 600 m²

PS Pictures with finished products are from 2013, when the dairy was working.



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