

C A S E S T U D Y

Mountain Goat Artisan Cheese Mi'ilya, West Galilee, Israel



OVERVIEW

Mountain Goat Cheese is an artisan dairy facility specializing in goat milk cheese.

WATER SYSTEM CHALLENGES

The milk pasteurizer, the humidifier used for aging the cheese and the cleaning process had shown a general scale problem as to the high water hardness in the region. The owner's main concerns were the cheese quality and maintaining the equipment reliability for the short and long term.

SOLUTION

ScaleBuster® conditioners were installed in all water supply points. A ¾" **SB19-ET** conditioner was installed at the main water inlet, every sink was equipped with 2 conditioners (hot and cold water) and a unique recirculation system (which physically filters the hardness precipitated by a **ScaleBuster** conditioner) supplies hardness-free sodium-free non-aggressive water to the pasteurizer, the cheese cave humidifier and the wash and cleaning process.



RESULTS

The artisan cheese maker has scale-free water for all processes, pasteurization, cave humidifying, washing and cleaning. The production equipment is now more reliable (no scale marks on and in the equipment) with way less maintenance and labour costs while maintaining the safe water quality for all processes. "Compared with other options we have looked into – this was the best, CapEx and OpEx are lower than any membrane solution and easier to operate and maintain".

ABOUT THE TECHNOLOGY

The patented **ScaleBuster®** technology completely replaces traditional chemical treatment; providing control of scale and corrosion in various water process systems to create an exceptionally clean system. This dramatically reduces energy and water consumption, while reducing or, in certain cases, eliminating toxic water discharge to the environment.