



SISTEMA DI  
GESTIONE QUALITA'  
CERTIFICATO  
ISO 9001:2015  
Cert N°:QA/212/15/a



ASSISTENZA E CONSULENZA PACKAGING SYSTEM – COSTRUZIONE MACCHINE AUTOMATICHE – AUTOMAZIONE INDUSTRIALE  
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# - INNOVATIVE SYSTEM -

INSTANT CRYOGENIC FREEZER IN CONTINUOUS PER  
CONSERVATION OF FOOD SOLID PRODUCTS \*

# - MSFX 100 -



# - INNOVATIVE SYSTEM -

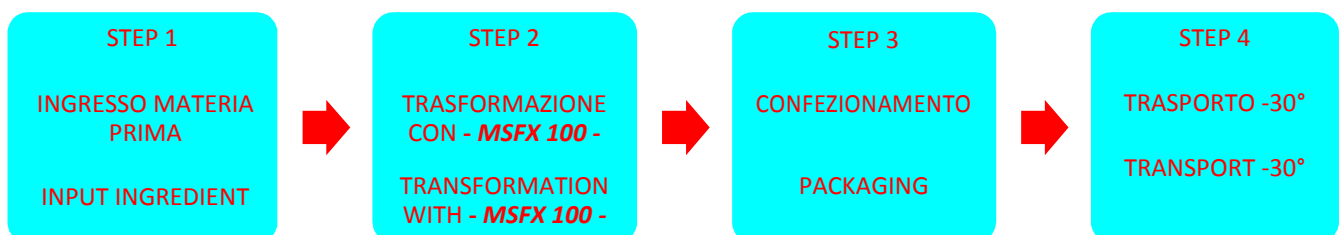
INSTANT CRYOGENIC FREEZER IN CONTINUOUS PER  
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## - MSFX 100 -

Undoubtedly the " **True buffalo mozzarella**" is the queen of Italian cheeses and is appreciated all over the world, but due to its precise productive characteristics (**very short shelf life**) it cannot arrive in faraway countries, if not with processing techniques that take away from tradition. For this reason "**MSFX 100**" was born which, descending directly from the "SINX 100" cryogenic technology, is able to imprint the salient features of the "**True buffalo mozzarella**" guaranteeing it this way, provided that the chain of the cold, the correct tasting in every part of the world like the one just produced in the place of origin, especially if accompanied by a particular thawing method we tested. The same considerations apply to the "**Ricotta di Bufala**".

**BREVETTO N° 0001429981**

## TRANSFORMATION PROCESS



# APPLICATION AREAS



**MOZZARELLA**

PRO	CONTRO
Possibility to taste the typical taste and perfume of the real buffalo mozzarella as the one just produced in the place of origin.	The not interruption of the chain of the cold, as after all for everybody the frozen products.



**RICOTTA**

PRO	CONTRO
Possibility to taste the typical taste and perfume of buffalo ricotta, like the one just produced in the place of origin.	The not interruption of the chain of the cold, as after all for everybody the frozen products.