Ammerland Dairy – steady growth since 1885

With a modern compressed air system featuring dry-running rotary screw compressors from Kaeser Ammerland Dairy in Oldenburg is well-equipped for future growth.

A tradition of innovation

It was back in 1885 that seven farmers from the Ammerland region came together to establish one of the first dairy cooperatives in Northern Germany.

Not much has changed since then: Ammerland Dairy continues to be run exclusively by local farmers as a cooperative entity whose mission is to ensure the future of the regional agricultural businesses.

The scope of the operation has changed somewhat, however. For one thing, the original membership has grown from seven to a total of 2200 associates.

In addition, the founders could never in their wildest dreams have imagined the quantities of milk now processed here, or the production systems used that far exceed regulatory requirements.

This is a brief history of how a modern dairy came to be established in beautiful, pastoral Ammerland, one of the largest milk-producing regions in Germany – and how it has continued to grow steadily to keep pace with the scale of local farming.

One of the most prominent signs of modernization is the recently replaced compressed air supply, which is indispensable for the production of cheese and butter.

The new compressed air station houses two “dry-running” compressors, one DSG 220-2 and one FSG 420-2, along with TH series refrigerated dryers. As such, it’s well-equipped to ensure a reliable supply of the control air required on the production lines responsible for producing the many different varieties of cheese. The compressed air dryers and filters ensure a consistent supply of premium quality compressed air that meets the stringent requirements governing the food production industry.

Yet the compressed air system also delivers other vital services. Integrated heat recovery systems are the first choice for obtaining the heat needed to bring warm water up to temperature – without which cheese production would grind to a halt. In the production of semi-soft cheeses it’s used for curd washing to achieve a homogeneous consistency. Furthermore, water vapor arising during the milk concentration process condenses into distilled water and is used for cleaning purposes.

The compressors, dryers and filters are all housed in an expansive station that would provide sufficient space to house an additional, identical system. After all, Ammerland is constantly improving its infrastructure to ensure its ability to meet ever-increasing demand.

All figures show an unbroken upward trend. For instance in 2013, the dairy’s own fleet of 90 tanker trucks collected some 1.4 million tons of milk from the members and unloaded it at the dairy – an increase of 7.3 percent over 2012. So expansion of the tanker fleet looks likely in the near future. Construction of a new cheese production line and investments aimed at expanding the whey business point to further growth in the future.

Ralf Leffers, technical director at the dairy, is more than impressed with the performance and energy-efficiency of the new compressed air supply system. In his opinion, the decision to purchase Kaeser equipment was absolutely right. He also highlighted that the “Made in Germany” factor, as something only a company based in Germany can offer, also influenced the decision to choose Kaeser – for the management board as a whole, as well as himself personally.

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