

**It** is with great excitement and gratitude that we thank you for your continued support this past year. With many finding the need to expand, our team has been partnering with several customers around the United States to perform major upgrades with very little to no downtime. We understand compatibility and versatility are key to our customers' 24-7-365 operations and the extra requirements from 2020 were just another challenge to the type of work we do. Projects included Wet Process and Evaporators, Dryer Controls Upgrades, plant expansions, and a new Greenfield facility. Our signature piece of cheese making equipment, our Advanced Cheese Vat (ACV), continues to remain a strong player and is sought out for its mechanical reliability, low maintenance, and reduced labor costs. More than 100 ACV's are successfully used on 20+ varieties of cheese today and offer considerable advantages regarding yield versus our main competitors. With our expertise and knowledge, we have also been working on several R&D projects which will provide significant advantages in Food Industry applications. More information and great things to come in 2021.

## THE APT EXPERIENCE

APT's expertise continues to lead customers to the APT experience of Complete Satisfaction!

### Impressive Turnaround Time

- Remove (6) existing vats
- Install (8) new 50K vats
- Install vat deck
- Install steam skid
- Install ADS skid
- Start-up & Commissioning
- Making cheese within 7 days



### Plant Expansion

#### 500# Barrel line

- 41,000 PPH
- Block crumblers, barrel fill cyclones
- (8) 12-position vacuum chambers
- Vacuum sealing, palletizing
- (3) tank CIP system

#### New receiving building

- (8) bay milk receiving & product loadout system
- Tanker access decks
- (6) tank raw CIP system



### APT is Through the Roof!

- Replaced (3) existing crystallizers with (4) new ones
- Around the clock installation with a rotating day/night shift made for little downtime
- Customer stated, yields are the highest they have ever been



## Modifying to Improve Quality

- Replaced the existing salt belt with a salt belt removed from secondary location
- The new salt belt was equipped with vertical agitators. Vertical Agitation improved the stirring of the curd with the applied salt
- Installation of a 3rd salt delivery system improving consistencies during the salting applications
- Salt retentions improved with the installation of the whey deflector screens on the DMC
- APT added an exhaust fan to DMC to help maintain temperature inside the belt improving cheese quality



## Increased Production Capacity

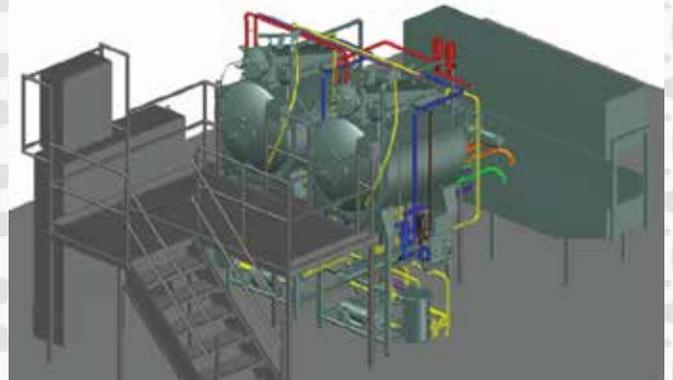
- From 1 million lbs/day to 2.5 million lbs/day
- New milk HTST and milk separator installed
- Installed (5) milk UF stages and (2) milk RO stages
- Expanded existing cream HTST
- Installed (3) 80,000- gallon milk silos
- Relocated and repurposed (3) 40,000-gallon silos for concentrated products



In a recent article in the Cheese Reporter, Craig Campbell stated, "Since we founded APT two decades ago, we've made our mark with customers in the processing industry and we are excited to write the next chapter of our story as we add on new staff, new production capabilities and service."

Wisconsin Center for Dairy Research in Madison, WI provides a wide array of service to the cheese industry. As their expert staff carry out cheese trials to support the industry, APT was proud to be a chosen partner and will install a new cheese make area complete with a stand-alone controls system and the following equipment:

- (2) 2.5K ACVs (Advanced Cheese Vats)
- Ingredient inject, Vat Cook & CIP skids
- A Kusel drain table



We will also be working closely with the University of Wisconsin - River Falls on installing a single vat and skid for ongoing R&D in the industry. It is an honor to have our equipment being utilized for many different applications, including testing ingredients, developing new cheese and optimizing flavor and performance in existing cheeses.

## 2020 additions to our team:



L-R: Manufacturing Manager, Nicholas Undis, HR Director, Jackie Peterson, Receptionist, Katie Lewerenz and HR Business Partner, Nicole Lindeman  
Not pictured: Ann Rolfes, Idaho office

Inventor and patent holder, Paul Bokelmann, has been an asset to APT with his extensive dairy engineering background. With a strong commitment to sanitary standards, Bokelmann was involved in the 3-A SSI for more than 30 years and in 2018 received the 3-A Volunteer Service Award for his extraordinary dedication and commitment to these standards. "We have been fortunate to have Paul as part of our team for over 15 of his 45 plus years in the Dairy Industry.



Associate Controls Engineers L-R: Pierce Lueders (Intern), Garret Lueders, Felipe Placucci, and Matthew Mueller



Process Engineer, Craig Kowatch

APT's strength in many ways are due to our long term employees and we greatly appreciate Paul for his service," states Craig Campbell.



Returning team member Jason Koppi, Controls Engineer



L-R: Tanner Wyze (grinder), Riley Pennala (panel shop), Zane Davis (welder), Hunter Doty (shop), Shrial Baksh (welder), Levi Johnson (Intern welder), Trisha Vollmer (welder), Antonio Orozco (Intern welder)  
Not pictured: Trent Walter (welder) & Brenden Lapp (Intern welder)

## Anniversaries:

### 20 years

Dave Willems

Wade Trnka

### 15 years

Brad Kantola

### 10 years

Paul Herbolzheimer

Bob Steffes

Tom Russell

Aaron Shaver



L-R: Process Engineer, Jacob Young, Associate Electrical Drafter, Matthew Weatherly, Mechanical Engineer, Colleen Nazzaro



New to our on-site installation crew: Nick Patten, Mikel Hayden  
Not pictured: Jeffrey Stein



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Best *wishes*, Warmest *regards*



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