



Puhoi Valley Cheese Company is a leading manufacturer and distributor of cheese and other dairy products across New Zealand.

Humidification is an important process within the cheese manufacturing stage as it plays an essential role in promoting mould growth at certain stages of cheese production. It also assists in preventing product dehydration when stored. Our previous humidification system was expensive to run, unreliable and required frequent maintenance.

Spraying Systems Co.® New Zealand supplied us with three AutoJet® MiniFogger® Humidification Systems. All three systems were similar in design and were able to provide independent and controlled humidity throughout various areas of our site.

The systems have allowed for us to replace our previous humidification system which was expensive to run, unreliable and required frequent maintenance.

Since installed, we have seen the following benefits with all three AutoJet MiniFogger Humidification Systems:

- User friendly
- Reliable
- Easy to maintain
- Reduced operating costs

The AutoJet MiniFogger Humidification Systems from Spraying Systems Co. New Zealand have enhanced our operations and we would recommend them to anyone in the industry.

Best regards,

A handwritten signature in black ink, appearing to read "Craig Goodhue", with a long horizontal flourish extending to the right.

Craig Goodhue
Engineering Manager
Puhoi Valley Cheese Company

18th March 2016