At a glance

Present in the dairy sector since 1920, CHALON MEGARD has developed a complete range of equipment and mechanized production lines for the production of pressed cheeses, whether cooked or uncooked, as well as other cheese specialties.

With its solid experience in both traditional (PDO & PGI certified) and industrial cheese production, CHALON MEGARD has designed equipment that simplifies the daily work of cheesemakers while meeting technical, hygiene, and productivity requirements. CHALON MEGARD embodies innovation with respect for tradition.

The other companies of the Synext Group

TECNAL SYNEXT GROUP

Dairy and cheese equipment for soft cheeses

www.tecnal.fr

Dima SYNEXT GROUP

Cheesemaking equipment for pasta filata cheeses

www.dima.it

SIMON FRERES SYNEXT GROUP

Equipment for butter production and butter specialties

www.simon-sas.com

projitec SYNEXT GROUP

Specialized equipment for cooked pressed cheeses

www.projitec.fr



International presence

over 100 years of experience

40 % of revenue from exports

over 3 500 installations worldwide



Completed cheese production units worldwide :

Algeria, Argentina, Australia, Belarus, Belgium, Brazil, Canada, Chili, Czech Republic, Denmark, Egypt, Finland, Germany, Hungary, Ireland, Israel, Italy, Japan, Morocco, Netherlands, New Zealand, Poland, Portugal, Russia, Slovakia, Spain, Switzerland, Tunisia, Turkey, United Kingdom, Uruguay, USA...

facebook.com/chalonmegard

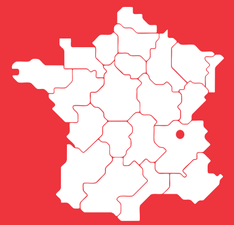
linkedin.com/company/chalon-megard

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Réalisation Chalon Megard - Photographies/credits Chalon Megard / Adobe Stock / Freepik

CHALON MEGARD SYNEXT GROUP

Over one century of service to the cheese industry



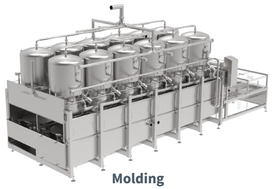
A cheese production line



Milk and whey reception and treatment



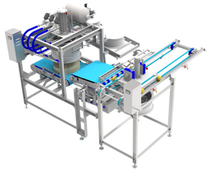
Multi-purpose vats



Molding



Pressing / Acidification



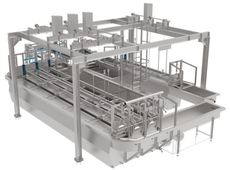
Unmolding



CIP (Cleaning in Place)



Washing



Salting / Brining

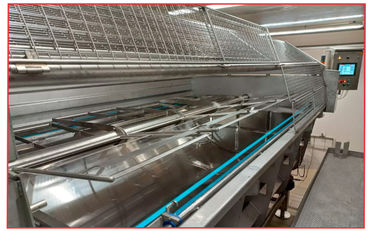
CHALON MEGARD
SYNEXT GROUP















Your project

CHALON MEGARD designs, manufactures, installs, and maintains cheesemaking equipment worldwide.
Our tailor-made production lines are modular, flexible, and scalable, designed to meet your needs today and help you achieve your goals for tomorrow.

Research and development

Our R&D team is continuously working to improve processes. CHALON MEGARD developed the vacuum molding system, which has become a benchmark in the industry.

Innovation is part of CHALON MEGARD's DNA.

Worldwide Sales Network

Our sales team is made up of highly qualified professionals in industrial cheesemaking processes. Meeting your quality and throughput requirements is our top priority, to ensure your satisfaction. You benefit from our century of experience in understanding your needs and supporting your projects every step of the way.

Engineering and project management

Our Engineering Department consists of project-focused teams who work closely with our sales and production teams. This collaboration allows us to develop solutions grounded in observation, continuous improvement, and deep process expertise.

Specialized Technicians

Our manufacturing workshop is specifically designed for large-scale projects and ensures full control over the production process. We maintain a high level of know-how that is continuously shared between experienced staff and new recruits. This knowledge transfer and ongoing training are key to maintaining our excellence in manufacturing.

Installation by Our Technicians

Our Assembly and Installation Department operates worldwide to assemble and commission your production lines and equipment. Our high standards ensure smooth commissioning and effective training of your staff under optimal conditions.

Reactive Customer Service

Our Customer Service Department is available to provide fast and efficient support whenever needed. We offer emergency assistance via our hotline, maintenance support with rapid on-site intervention scheduling, spare parts supply, equipment audits, and staff training on request.

