

Key Benefits provided by the

# LactiWhey™

COMPOSITION ANALYZER

If it is in the Whey - it isn't in the Cheese!

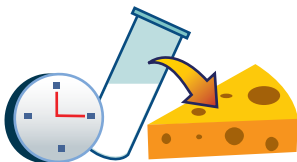


The **LactiWhey** facilitates improved process control. Your results allow realization of maximum yield potential as you measure the impact of each step throughout the cheese making process. It also provides a rapid screening for biological milk contamination that may be disrupting the quality of your cheese.

## OPTIMIZING YIELD

- ✓ Gives user ability to check individual process steps and identify where components are being lost due to overlooked inefficiencies
- ✓ See where in the process large losses of fat and protein are occurring to allow implementation of changes that effectively improve yield and profitability

**Example 1:** A specific cutting technique resulted in a 0.43% fat content in the whey. After making some adjustments in this technique, the fat content in the whey was reduced to 0.28%, increasing cheese yield by 0.15%. With a batch size of 25,000 lbs. of milk, this change resulted in an increase of 37.5 lbs of fat in the cheese for each batch.



**Example 2:** A plant needed a variation of an existing product.

The LactiWhey allowed them to attain a maximum yield for the new product quickly by identifying fat and protein loss in the whey throughout the process. (Faster time to market for new products)!

## BIO CONTAMINATION SCREENING

- ✓ Screens for certain biological contamination that can cause development of non-desirable bacteria and inhibit consistency during aging process
- ✓ Reveals if milk used to make a batch contains un-absorbed fat and protein in the whey
- ✓ Insight allows you to flag a batch for fast sell, or make any necessary changes to production techniques, including packaging considerations



**Example:** The LactiWhey results revealed that cheese originally purposed for aging was not suitable for affinage. Apparently slightly elevated levels of microbial activity spotted by screening were then confirmed by plate counts. The increase seen was 0.12% fat in the whey (protein increase was 0.08%). The cheese was re-purposed for fresh curd. (If the aging process had been progressed, losses would have been ~\$9,000, for this batch alone)!



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# LactiWhey™ WHEY ANALYZER

Optimizing outcomes Today ...and Tomorrow!

### Multi-parameter

- ✓ Fat
- ✓ Protein
- ✓ SNF & Total Solids
- ✓ Density
- ✓ Salts & Minerals
- ✓ Lactose
- ✓ pH

### Rapid Method

- ✓ 60 seconds

### Versatile

- ✓ Cow, Goat & Sheep
- ✓ Lab, Quality Control or Production
- ✓ 3 channels for whey from various cheeses

## P²MA-50 Halogen IR

### MOISTURE ANALYZER

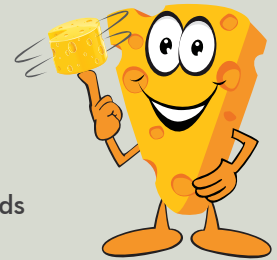
- ✓ Intrinsic Information for
  - Packaging
  - Affinage
  - Shelf Life
- ✓ Robust, Reliable & Affordable
- ✓ Intuitive Touch-pad Operation
- ✓ Easy-read Digital Display
- ✓ Automated Data Transfer



## CheeseCrafter®

Total Production and Quality Management Software

- ✓ In compliance with HARPC/HACCP, record and trace ingredients by batch including recording the specific batches in which each ingredient was used
- ✓ Improves Production Management (standardization, consistency, outcomes)
- ✓ Calculates cost per batch and provides estimated yields (spots hidden losses)



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