



CheeseCrafter[®]

Total Quality Management Software



**Total Production
and Quality Management
Software Tool**



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Total Quality Management Software with Predictive Yield - and More!

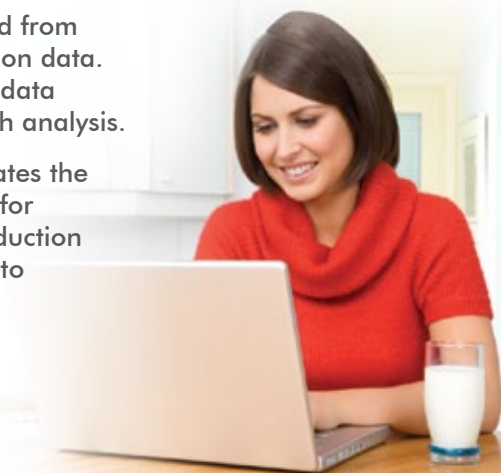
A comprehensive tool covering all aspects of production and quality control needs for cheese making from milk reception to receipt of final product into your inventory. Keeps records for instant traceability in case of recall.

Traces all ingredients by lot number from when they are received to when they are used, including giving alerts when ingredients are low, expired or about to expire. Calculates the ingredient amounts required for any specific batch and performs inventory adjustments accordingly.

Easily integrates into standard operating procedures (SOP's), meeting requirements of the Hazard Analysis and Risk-based Prevention Control (HARPC) or HACCP. Full transparency in documentation is put at your fingertips, facilitating consistency in production with full traceability.

Enables full financial transparency of each cheese batch of your production. (Details can be pass-word protected). Provides product related estimated yield calculated from the actual milk composition data. Capable of exporting all data needed for more in-depth analysis.

Stream-lines and automates the documentation required for production. Codifies production steps and inserts them into your data base: Just add the batch size and start time/date and Make Sheets are ready in an instant.



Make Sheet/Production Sheet

Keeps Batch history, recording milk composition, specific ingredients, cost and the real-time cheese making process!

- ✓ Create customized Work Orders (Production Sheets)
- ✓ Protect your Brand Name by creating consistent quality
- ✓ Digitized records assist with traceability requirements

CAT (Cheese Analytical Tool)

Transfers data from the Make Sheet and allows changes to Constants used in predicted yield formula.

- ✓ Optimize accuracy for improved predictive index (profitability)
- ✓ Record actual Moisture, Solids Retention, Fat Recovery
- ✓ Spot Hidden Losses



Wonder Wizard

Provides a modeling device

- ✓ Improve productivity and profitability
- ✓ Model new formulations to fast-track product development
- ✓ Codify formulation and process requirements for new products

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Take & keep control of the Cheese-Making Process for consistent quality and profitability

Make Sheet (Production Sheet)

Milk Composition:

Fat:	3.29	Total Solids:	11.98	Total Protein:	3.15	SCC:	0
Casein:	2.95	SNF:	8.62	Fat Protein:	2.97	Est. Yield:	87.21
P/F Ratio:	0.9	Density:	1.0298	Lactose:	4.74	Added Water:	0

Constants:

Protein Fact:	1.95	Fat Recovery:	0.99	Moisture Fact:	0.98
Casein Fact:	0.958	Solid Reten:	1.03	Seasonal Adj:	€

Production Information:

Batch Weight:	10000	Yield at retrieval:	8	Total Maturat:	6:45:00
Est. Yield:	872.1	Total Yield loss:	8	Actual Maturat:	0:00:00
Actual Yield:	872.3	Total Yield loss:	8	Fat-Moisture:	70.08

Ingredients:

Name:	Scale:	Package:	Element added:	Lot No.:	Cost:
Pst 24	0.45g/100Lb	#100g		417205692	\$13.12

Finance:

Milk Price:	0.19	Batch Value:	1900	Ingredients Cost:	13.12	Total Cost:	1913.12
Cheese Price:	7.35	Est. Value:	6417.25	Act. Value:	5411.4	Gain/Loss:	4498.20

Production Timing:

Step name:	Start Time:	Actual Time:	Target pH:	Actual pH:	Target TA:	Actual TA:	Actual Temp:	Actual Moisture:	Signature:
Add culture	06:30 AM								
Add Rennet	07:20 AM								
Start Cut	08:00 AM		0	0					
End cut	08:05 AM		0	0					
Heat	08:15 AM		0	0					
Start stir	08:15 AM		0	0					
Start Cook very slow	08:25 AM		0	0					
End Cook 38.5 C	09:10 AM								
Stop 38.5 C	09:40 AM								
Start Pump pH = 5.2	10:00 AM		6.3						

- 1 Milk Composition:** Rapidly records critical composition profiles by batch, providing details necessary to optimize the cheese making process and/or formulations. Meets HARPC/HACCP tracking requirements.
- 2 Constants:** Customize constants (Moisture Factor, Solids Retention, Fat Recovery) to optimize yields and profitability. Hit your target Moisture Factor consistently!
- 3 Production Information:** Records Batch information to ensure maximum efficiency with minimum loss. Track yield, production time and moisture loss for each batch.
- 4 Ingredients:** Records Lot information for to satisfy HACCP, HARPC and 3rd party Auditor tracking information requirements for full traceability. Culture & Rennet dosages are automatically calculated (eliminating human error).
- 5 Finance:** Provides profit potential overview and establishes valuable records to assist in spotting opportunities to optimize consistency, quality, yield and profitability.
- 6 Production Timing:** Clearly delineates Production steps with "Time of Action" required. Shows targets (pH, Temperature and Titratable Acidity). Keeps a detailed, digitized record by batch. Creates a Production Order, ensuring better compliance and more consistent outcomes.

DATA BASES



- ◆ Supplier Data Base
- ◆ Milk/Batch Data Base
- ◆ Product Data Base
- ◆ Ingredient Data Base
 - Cultures
 - Rennet
 - Additives
 - Others
- ◆ Export Format Data Base

MILK COMPOSITION DATA ENTRY



- ◆ Automatically from LactiCheck Milk Analyzer
- ◆ Manual Data Entry

DATA STORAGE



- ◆ Make Sheet
- ◆ Event log
- ◆ Exported Data Files
- ◆ Automatically backed up files

NOTE FIELDS



- ◆ Milk Note: information related to specific incoming milk
- ◆ Product Note: Define which tools and special needs or other preparations are to be made for this specific product
- ◆ Production Notes: information on special events happening during production of a specific batch

REPORTS



- ◆ Make Sheet (Production Sheets) automatically generated – just enter two inputs:
 - ✓ How much milk is in the vat
 - ✓ What date and time to start the production
- ◆ Data Base Reports [Cultures, Rennet, Additives, Others]
- ◆ Lot report (Where and how much has been use of a specific lot (Cultures, Rennet, Additives, Others)

◆ Batch Search Report

- (Automatically finds all other production batches where the ingredients of a specific batch also have been used – including how much of each lot has been used for each batch)
- ◆ Event log: Reports designed by the user based on exported data (in Excel) or comma separated file.

INVENTORY



- ◆ Keep inventory control of all ingredients used in the production including: Lot number, price and expiry dates.
- ◆ Capability to manually make adjustments of a specific lot
- ◆ Capability for selecting split lot or non-split lot of ingredients (mixing lots or not)
- ◆ Expiration date warning
- ◆ Inventory Low warning
- ◆ Capability to enter next item/lot

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KEEP TRACK OF



- ◆ The milk composition of vat milk: Fat, Total Solids, Protein, Casein, SNF, Lactose, Protein/Fat Ratio, Somatic Cell Count and get an estimated yield based on the product selected
- ◆ The production data: Batch size, estimated yield, actual yield, yield at retrieval after aging, Yield loss, Make/production time, Fat+Moisture%
- ◆ The Moisture during aging
- ◆ The ingredients used. Automatically calculate the amount of all ingredients to be used in each batch based on the batch size (eliminating human error in calculation). Automatically adjust/decrease in the inventory accordingly.
- ◆ The finances involved with the production of a specific batch including cost of milk, cost of ingredients, total cost, estimated value, actual value and gain/loss.

EXPORT CAPABILITY



- ◆ It is possible to create an unlimited number of export formats. Each field in the Make Sheet can be defined for export and can be saved in a specifically dedicated file. Each time an export entry is added to a specific file, that entry will be added as a new line.
- ◆ Special control points can be added to the Make Sheet and the data from these can be exported.

TRACEABILITY:



- ◆ Keep track of all you production batches
- ◆ Keep track of all the ingredient lots used
- ◆ Keep track of time used for each product
- ◆ Keep track of your cost and gain for each product
- ◆ Make your cheese production transparent

Should some damage be done...



The CheeseCrafter provides the user with the fastest traceability tool on the market fulfilling HARPC/HACCP requirements. The CheeseCrafter will automatically trace and track all the ingredients used in a batch recalled including inventory and consumption. The CheeseCrafter will then provide a report identifying all batches where each and every ingredient used in the recalled batch has been used too – including the final tally of total inventory and consumption. You will have this report almost instantly, just by calling the batch search and typing in the batch number....

System Requirements

LactiCheck™ Milk Analyzer

Operative System: Windows 98, XP, Vista, 7 and 10

COM Ports: 1 x RS-232 (If Barcode is to be integrated, 2 x RS-232)

CD Drive: Minimum x24

Hard Drive: 20 MB free space



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