The cheese process

**The cheese process**

1. Managing the raw ingredients
   - Milk delivery
   - Pasteurised or non-pasteurised
   - Tested for quality
   - Safeguarded against pathogens

2. Mixing the ingredients
   - Add cultures, i.e. rennet, lactic acid and any ingredients to counteract bacteria or determine colour

3. Curds and whey
   - Transfer products to vats
   - Cut curds and whey: Fineness of cut determines moisture and texture

4. Cooking
   - Heat treatment regulates size, limits acid producing bacteria and promotes curd contraction

5. Final stirring
   - Lactic acid develops and more whey is exuded. Separate curds by cheese production method

6. Moulding and pressing
   - Mill curds and add salt. Press curds in moulds or send for cheddaring
   - If required, salt, wax, spray cloth wraps, or spray with mould

7. Automated make sheet and profiling
   - Our cheese make sheet module records and analyses all conditions – from milk supplier, vat, moisture and temperatures, even PH levels – to hone in on best conditions to maximise cheese quality

8. Data capture - every step of the way
   - Real-time data capture automatically tracks entire cheese making process, including temperature, moisture levels and QA information

9. Real-time view of stock and maturation
   - Automatically record storage details, how and when cheese is moved. With live visibility never forget older stock
   - Track each test block is stored pallet. Understand how each cheese is "moving" through maturation

10. Analyse make, maturation and storage conditions for quality cheeses to help replication for future batches

**The SI effect**

1. Autoplate your cheese make sheet
   - Our cheese make sheet module records and analyses all conditions – from milk supplier, vat, moisture and temperatures, even PH levels – to hone in on best conditions to maximise cheese quality

2. Product suitability
   - Even if safety & legal requisites are met, texture, flavor or size may mean cheese unsuitable

3. Automated batch re-grading and cheese profiling
   - Individual cheese profiles identify which products are suitable for each customer

4. Improve yield, decrease waste and increase profitability
   - Real-time production run analysis improves yield, minimises giveaway on fixed weight and mass balance
   - Recognise why a block or batch is producing more off-cuts than usual

5. Know what should be processed, by customer spec, plan and forecast
   - Let us forecast production needs, take care of yield, minimises giveaway on fixed weight and mass balance

6. QA & traceability
   - QA determines cheese conforms to grade and the grade to achieve payment

7. Complete forward and backward traceability
   - Automatically capture waste for mass balance
   - Identify variances, stock anomalies and rejections against standard cost to assess stock valuation

**The Chalk and Cheese**

1. UK produced named cheeses (source: British Cheese Board)

2. Grated and sliced cheese market growth p.a.

3. Managing the raw ingredients
   - Milk delivery
   - Pasteurised or non-pasteurised
   - Tested for quality

4. Waste
   - Prime finished products
   - Secondary offcuts
   - QA determined cheese conforms to grade and the grade to achieve payment

5. Stock valuation
   - Identify variances, stock anomalies and rejections against standard cost to assess stock valuation