

Key Benefits

CheeseCrafter®

Total Quality Management Software



A comprehensive Production Control and Quality Management Software allowing you total control of the cheese making process. Easily codify production steps and ingredients while predicting yield and maximizing profits.

1. Optimize Yield, Quality and Consistency

- ✓ Record actual moisture, solids retention and fat recovery to see areas where you may be losing potential profits
- ✓ Make changes in constants (Fat/Protein Ratio, Moisture, etc.) to model how that may impact efficiency with our predicted yield formula
- ✓ Check actual batch yields vs. predicted yield and identify hidden losses
- ✓ Create customized production sheets with digitized records that help maximize yields by spotting opportunities to optimize consistency, quality, yield and profitability



2. Streamline your Production Process while Safe-Guarding your Recipes

- ✓ Codify recipes and automate printing of Make Sheets (Production Sheets)
- ✓ Get precise, reliable calculations of required amounts of ingredients based on VAT weight
- ✓ Export data for all sheets for use in external software systems (LIM, Excel, SAP etc.)
- ✓ Enables full financial transparency of each batch eliminating human error in calculations

3. Master Inventory Control and Automate your Financial Overview

- ✓ Ensure a consistent brand building taste by recording exact milk composition and specific ingredients used in each batch
- ✓ Lot reports keep track of where and how much has been used of a specific lot (cultures, rennet, additives)
- ✓ Easily search reports and find where and how much of a specific ingredient was used
- ✓ Inventory alarms notify you when expiration date is approaching and/or ingredient volume is low
- ✓ Integrate thru SAP (Systems, Applications and Products in Data Processing) with financial and marketing programs to realize greater depth in financial details



4. Fast-Track Product Development

- ✓ Wonder Wizard provides a modeling device to help come up with new formulations, speeding up the process of codifying with new products
- ✓ Easily transfer data from your production sheet to Cheese Analytical Tool (CAT)
- ✓ Codify formulation and process requirements for any or existing products (option to password protect for security purposes)

5. Comply with FMSA HARPC/HACCP Regulatory Recommendations

- ✓ Software automatically traces all the ingredients used in any recalled batch and provides a report of all batches containing the same ingredients in seconds
- ✓ Records are available immediately and can be electronically sorted as needed
- ✓ Full traceability of the cheese production
- ✓ Confirm pH meter calibration details and record sanitation on each "Make Sheet"
- ✓ Log data of milk arriving at your facility



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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)





LactiCheck™ 02

RapiRead MILK ANALYZER

- A streamlined ultrasonic spectroscopic method for rapid, reliable milk composition results
- Real-Time Tests for fat, solids, density, added water, lactose and protein

Just 40 Seconds







LactiWhey™

WHEY ANALYZER

Optimizing outcomes Today ...and Tomorrow!

Multi-parameter	Rapid Method
<ul style="list-style-type: none"> ✓ Fat ✓ Protein ✓ SNF & Total Solids ✓ Density ✓ Salts & Minerals ✓ Lactose ✓ pH 	<ul style="list-style-type: none"> ✓ 60 seconds
	Versatile
	<ul style="list-style-type: none"> ✓ Cow, Goat & Sheep ✓ Lab, Quality Control or Production ✓ 3 channels for whey from various cheeses







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