



▶ NEW QUICKCHECK FLEX – A COMPACT, PORTABLE, ROBUST AND AFFORDABLE CRYOSCOPE FOR ADDED WATER TESTING IN MILK AND MILK PRODUCTS



▶ CHEESECRAFTER™ IS AN EXCITING NEW QUALITY MANAGEMENT SYSTEM FOR USE WITH THE LACTICHECK MILK ANALYZER. IT INCLUDED PREDICTIVE YIELD...AND MORE!



▶ SUBCLINICAL MASTITIS AND ITS IMPACT ON CHEESE QUALITY (AND YIELD)!

Dairy focus

DESIGNING, MANUFACTURING & SUPPORTING INNOVATIVE, FIT-FOR-PURPOSE, INSTRUMENT-BASED SOLUTIONS FOR THE DAIRY INDUSTRY!

“New demands and changing circumstances in the safe, responsible, cost-effective production and processing of milk do continuously invoke the development of new analytical solutions.” IDF Announcement, May 2003

Helping achieve total quality goals

The Dairy Industry continues to evolve in meeting the discerning demands of today's consumer. Sophisticated developments in probiotics, dairy related ingredients and the constant stream of new value added products parallels another 'home grown' trend. The turn to organic, to local suppliers and the amazing surge in the culture of artisanal cheesemaking brings a need for new tools! Our goal is to provide innovative products that are sufficiently versatile to meet objectives today throughout the industry, from the “farm gate to the customer's plate”! The new portable QuickCheck™ Flex cryoscope meets these requirements for

flexibility and versatility. The QuickCheck Flex is ideal for dairy plants that only check their suppliers for added water once a month (or less frequently). With a sturdy stainless-steel carrying case, it can conveniently be stored away until it is next required. Conversely, milk collection stations, cooperative and small dairy plants will find this budget-conscious, dependable instrument with a small bench print, fits comfortably into their limited lab space. The newest member of the Family of QuickCheck Freezing-point Cryoscopes, the QC-Flex gives you the ability to customize your recommendations to customers' needs!



5th IDF Symposium on Cheese Ripening

Over 400 participants from around the globe gathered in Bern, Switzerland last month (9-13 March) to hear the latest scientific findings about important microbial and enzymatic activities during cheese ripening, control of flavour formation and chemical analysis, sensory studies, texture, structure and functionality of cheese and the influence of technology on cheese ripening as well as packaging and safety. In addition to the 10 sessions scheduled over 4 days, there were more than 200 poster presentations. Dr. Gabriel Leitner gave a particularly intriguing presentation entitled, “Interactions between Bacteria Type of Intramammary Infection and Physico-Chemical Properties of Cheese”. An overview of the presentations and a list of the posters are available for your review upon request.



Getting the most from analysis . . .

We want to empower cheesemakers to take control of the make process...

The CheeseCrafter™ total quality management enhances the value of the LactiCheck™ Milk Analyzer. Working with input from a number of leading educators and researchers in cheesemaking (including Dr. David Barbano of Cornell University and Moorepark in County Cork, Ireland), we strove to develop a practical, flexible, easy to use ,comprehensive quality system for a wide range of cheesemaking enterprises.

An integrated, transparent quality system the CheeseCrafter™ provides cheesemakers with information about the production underway today, the implications of milk composition on the process and the possibilities for improving the outcome in the future.

Make Sheet: The 1st module is a log of the details related to a specific batch of cheese.

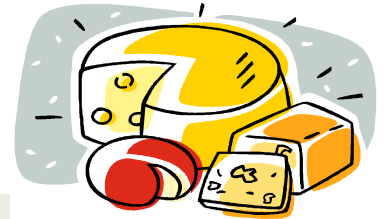
Predictive Yield: The 2nd module records milk composition data from the LactiCheck and

calculates the optimal yield from each batch. (User configurable constants allow for customization.)

CheeseWizard: The 3rd module facilitates import of data from previous make sheets and models adjustments that could be made to improve outcomes (or develop new products). This is a powerful tool for recording the process, spotting any hidden losses and looking to future steps to be considered to optimize outcomes! Contact us for your special promo package!

Don't just cope: Manage!

CHEESECRAFTER™
Total Quality Management,
Predictive Yield
& More



CheeseCrafter™ is a total quality management program that empowers cheesemakers to take control of their process, helps them spot hidden losses and facilitates consistent quality, optimal yields and profitability!

Page & Pedersen International, Ltd.

158 West Main Street
Hopkinton, MA 01748 USA



TEL: (508) 435 5966
FAX: (508) 435 8198

E-MAIL: info@pagepedersen.com
URL: <http://www.pagepedersen.com>