

Supplier Capabilities Spotlight

Page & Pedersen International, Ltd.

The LactiWHEY™ is an exceptionally innovative and effective analytical tool in process control at critical points in many dairying endeavors (including dairy-based beverages and cheese-making). Providing a complete whey composition profile (fat, solids, lactose, protein, etc.) in just 60 seconds, the LactiWhey confirms information intrinsic to quality, yield and profitability!

As Kevin Burnsteel, Production Supervisor at Pineland Farms in Maine, observes, "The benefits of using the LactiWHEY by itself include establishing your 'base line' and readily verifying the process. You can quickly spot deviations in the process and implement corrective actions immediately. When used in conjunction with the LactiCheck™ and Cheese Crafter®, it allows you to fine tune your process and increase your yields."

Real-time, in-depth information empowers effective, pro-active management decisions.

"If it's in the whey its not in the cheese. Being able to monitor fat losses in the whey is an indicator of how good our curd handling techniques are. Managing and minimizing fat and protein losses in whey should be the goal of every Cheesemaker," Neville McNaughton, CheezSorce

Adjustments in formulation, agitation, flow (and cutting, where applicable) pinpointed in looking at whey results can significantly optimize outcomes and increase profitability.



Don't be in the BLIND!

LactiWhey™ WHEY ANALYZER



- ✓ Monitor effectiveness of cheese cutting
- ✓ Manage and minimize losses
 - Fat
 - Protein
- ✓ Optimize process control
 - Improve yield
 - Ensure consistent quality in cheeses
 - Repurpose whey for onward processing



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