

## Page and Pedersen International, Ltd.

### CheeseCrafter® Total Production and Total Quality Control Software!

Enjoy instant traceability of all ingredients and immediate access to all production records with the comprehensive CheeseCrafter! Four separate, interrelated databases facilitate comprehensive Total Production Control and Total Quality Control - putting critical control point data at your fingertips!

Digitize your records of all ingredients so that you can trace them in every batch of cheese you make! In the event of a recall, full traceability of these critical facts are only a key-stroke away!

Codify your recipes, including specific times for each production step and automate creation of Make Sheets/Production Orders! Enhance real-time transparency to optimize productivity and profitability.

Estimate total production weight and compare actual production with estimated production through an imbedded Predict-



ed Yield Calculation. This tried and trusted management tool gives you insight into areas where improvements can be implemented to enhance your outcomes.

Access key financial information to enhance effective management of your operations! Look at costs per batch, sales and profit to access how to best configure your product offerings and schedule your production focus.

The CheeseCrafter was designed for use with the LactiCheck Milk Analyzers, but is also available in a manual mode configuration. Many fields can be customized and adapted to special needs and applications. All data is encrypted for security. Export of data for integration with existing reporting requirements involving other standard spreadsheets is possible through comma separated and ascii format.

Take control and keep control of your cheese-making with the CheeseCrafter - today!



### Portable, Affordable LactiCheck™ Milk Composition Analyzer

- Fat, Protein, Lactose, Solids & Added Water results in 40 seconds
- Automated Recording
- Pennies per test
- For Cow, Goat and/or Sheep Milk



### Robust, Reliable & Affordable P<sup>2</sup>MA-50 Halogen IR Moisture Analyzer

- Intuitive Touch-pad Operation
- Rapid Results
- Easy-read Digital Display
- RS-232 Standard Output



Real-time composition profiles for milk provide resources and records to optimize quality and maximize profitability in cheesemaking. Results are automatically saved on your PC!

Featuring safe, intuitive ease of operation, the P2-MA-50 provides accurate measurements of Total Solids in milk, yogurt, cheese and other dairy products at the push of a button!



Page & Pedersen International, Ltd.  
[www.pagepedersen.com](http://www.pagepedersen.com)

158 West Main Street, Hopkinton, MA 01748, USA  
Tel.: (508) 435 5966, Fax: (508) 435 8198  
[info@pagepedersen.com](mailto:info@pagepedersen.com)