

Cheese Process Flow, Fortification, No Whey

Description		Volume	Butterfat	True Protein	Lactose	Other Solids	Total SNF	Total Solids	Water
Inputs									
Raw Milk		1,000,000	36,800	29,915	49,400	7,500	86,815	123,615	876,385
			3.68%	2.99%	4.94%	0.75%	8.68%	12.36%	87.64%
Starter		0	0	0	0	0	0	0	0
Condensed - NFDM		4,026	54	1,397	2,099	322	3,818	3,872	154
			1.34%	34.71%	52.14%	7.99%	94.84%	96.18%	3.82%
Whey Cream	0.00%	0	0	0	0	0	0	0	0
Inputs Gross		1,004,026	36,854	31,312	51,499	7,822	90,633	127,487	876,539
In plant product reduction	0.15%	1,506	55	47	77	12	136	191	1,315
Inputs Net		1,002,519	36,798	31,265	51,422	7,810	90,497	127,296	875,224
			3.67%	3.12%	5.13%	0.78%	9.03%	12.70%	87.30%

Milk Separation									
Milk Cream Separated	100%	998,494	36,745	29,868	49,323	7,488	86,679	123,424	875,070
			3.68%	2.99%	4.94%	0.75%	8.68%	12.36%	87.64%
Milk not Separated	0.00%	0	0	0	0	0	0	0	0
Percent BF in Skim Cream	0.15%		1,443						
	42%	84,053	35,302	1,513	1,243	189	2,944	38,247	45,806
			42.00%	1.80%	1.48%	0.22%	3.50%	45.50%	54.50%
Skim Milk		914,441	1,443	28,355	48,080	7,300	83,735	85,177	829,264
			0.16%	3.10%	5.26%	0.80%	9.16%	9.31%	90.69%

Ultrafiltration									
Skim Milk to be UF	25%	228,610	361	7,089	12,020	1,825	20,934	21,294	207,316
			0.16%	3.10%	5.26%	0.80%	9.16%	9.31%	90.69%
Skim Milk not UF		685,831	1,082	21,266	36,060	5,475	62,801	63,883	621,948
			0.16%	3.10%	5.26%	0.80%	9.16%	9.31%	90.69%
Solids to permeate			0	7	8,005	1,215	9,228	9,228	
Ultrafiltered Milk Retentate	300%	76,203	361	7,082	4,015	610	11,706	12,067	64,137
			0.47%	9.29%	5.27%	0.80%	15.36%	15.83%	84.17%
UF Milk Permeate		152,407	0	7	8,005	1,215	9,228	9,228	143,179
			0.00%	0.00%	5.25%	0.80%	6.05%	6.05%	93.95%

EXHIBIT
34B
 JCB 4-13-07

Cheese Process Flow, Fortification, No Whey

Description		Volume	Butterfat	True Protein	Lactose	Other Solids	Total SNF	Total Solids	Water
Vat Contents									
Milk not Separated		0	0	0	0	0	0	0	0
Skim Milk not UF		685,831	1,082	21,266	36,060	5,475	62,801	63,883	621,948
			0.16%	3.10%	5.26%	0.80%	9.16%	9.31%	90.69%
Cream		84,053	35,302	1,513	1,243	189	2,944	38,247	45,806
			42.00%	1.80%	1.48%	0.22%	3.50%	45.50%	54.50%
Condensed		4,026	54	1,397	2,099	322	3,818	3,872	154
			1.34%	34.71%	52.14%	7.99%	94.84%	96.18%	3.82%
Whey Cream		0	0	0	0	0	0	0	0
Subtotal		773,909	36,438	24,177	39,402	5,985	69,563	106,001	667,908
			4.71%	3.12%	5.09%	0.77%	8.99%	13.70%	86.30%
Adjust Casein to Fat Ratio	70.00%		36,438	6,853					
UF Milk Retentate Used		73,744	349	6,853	3,885	590	11,328	11,677	62,067
			0.47%	9.29%	5.27%	0.80%	15.36%	15.83%	84.17%
Cream Unused		0	0	0	0	0	0	0	0
			42.00%						
Total Vat		847,654	36,787	31,030	43,287	6,575	80,892	117,678	729,975
			4.34%	3.66%	5.11%	0.78%	9.54%	13.88%	86.12%
Casein to Fat			<i>0.69</i>						
BF Recovery Rate			94.00%	82.20%					38.00%
MPC %				4.88%					
Protein %				95.12%					
			1.653	1.423					
Cheese	12.46%	105,635	34,580	25,897	4,499	495	30,890	65,470	40,165
Milk Yield			32.73%	24.52%	4.26%	0.47%	29.24%	61.98%	38.02%
SUMMARY OF CHEESE									
Vat Ingredients									
Total Ingredients		847,654	36,787	31,030	43,287	6,575	80,892	117,678	729,975
Products									
Cheese		105,635	34,580	25,897	4,499	495	30,890	65,470	40,165
Unused Ingredients		2,459	12	229	130	20	378	389	2,070

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Cheese Process Flow, Fortification, No Whey

Description		Volume	Butterfat	True Protein	Lactose	Other Solids	Total SNF	Total Solids	Water
Whey Processing									
Whey Stream - Cheddar		744,478	2,219	5,362	38,918	6,099	50,379	52,598	691,880
			0.30%	0.72%	5.23%	0.82%		7.07%	92.93%
Whey Cream	42%	5,177	2,174	51	374	59	484	2,658	2,519
			42.00%	0.99%	7.22%	1.13%		51.34%	48.66%
Whey Skim		739,300	44	5,310	38,544	6,041	49,895	49,940	689,361
			0.01%	0.72%	5.21%	0.82%		6.75%	93.25%
Permeate		152,407	0	7	8,005	1,215	9,228	9,228	143,179
Total Whey/Perm Stream		891,707	44	5,317	46,549	7,256	59,123	59,167	832,540
			0.00%	0.60%	5.22%	0.81%		6.64%	93.36%
Fluid Sweet Whey Skim	100.00%	891,707	44	5,317	46,549	7,256	59,123	59,167	832,540
			0.00%	0.60%	5.22%	0.81%		6.64%	93.36%
RO Concentrated Whey	82.00%	328,707	44	5,317	46,549	7,256	59,123	59,167	269,540
			0.01%	1.62%	14.16%	2.21%	17.99%	18.00%	82.00%
RO Perm		563,000	0	0	0	0	0	0	563,000
Evap Conc. 62%	62.00%	95,431	44	5,317	46,549	7,256	59,123	59,167	36,264
			0.05%	5.57%	48.78%	7.60%	61.95%	62.00%	38.00%
Water Removed by Evap		233,276							233,276
Whey Powder	96.50%	61,313	44	5,317	46,549	7,256	59,123	59,167	2,146
			0.07%	8.67%	75.92%	11.83%	96.43%	96.50%	3.50%

Mass Balance									
Total Inputs		1,004,026	36,854	31,312	51,499	7,822	90,633	127,487	876,539
Outputs									
Cheese		105,635	34,580	25,897	4,499	495	30,890	65,470	40,165
Cream not used		0	0	0	0	0	0	0	0
Whey cream		5,177	2,174	51	374	59	484	2,658	2,519
Whey Powder		61,313	44	5,317	46,549	7,256	59,123	59,167	2,146
		267,394							267,394
RO Perm		563,000	0	0	0	0	0	0	563,000
Product Loss in plant		1,506	55	47	77	12	136	191	1,315
Total Used		1,004,026	36,854	31,312	51,499	7,822	90,633	127,487	876,539
Remaining Solids		0	0	0	0	0	0	0	0

Pounds of Cheese			34,580
Pounds of Butterfat Raw Milk less cream			36,800
Butterfat in Cheese% of Raw			93.97%
Pounds of Butterfat vat			36,787
Butterfat in Cheese% all BF			94.00%
Vat Yield			12.46%
Ingredient Yield			10.52%