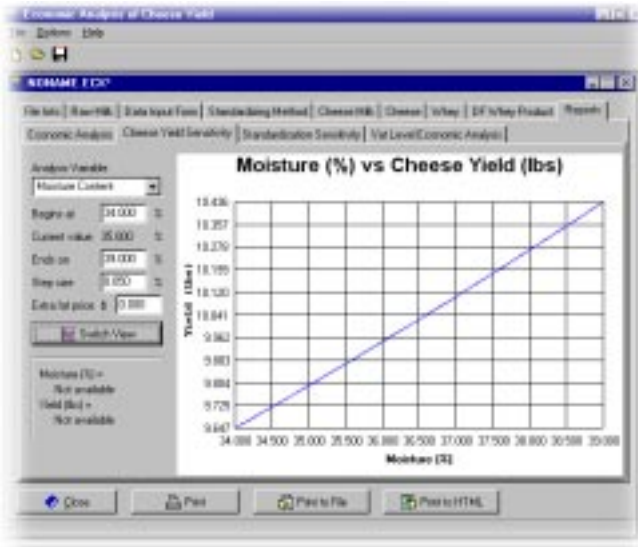


## Other Characteristics of EACY<sup>©</sup>

- Compatible with all major Windows systems
- On-Line help system
- Can be obtained via: e-mail, website or floppy disk



### For more information contact:

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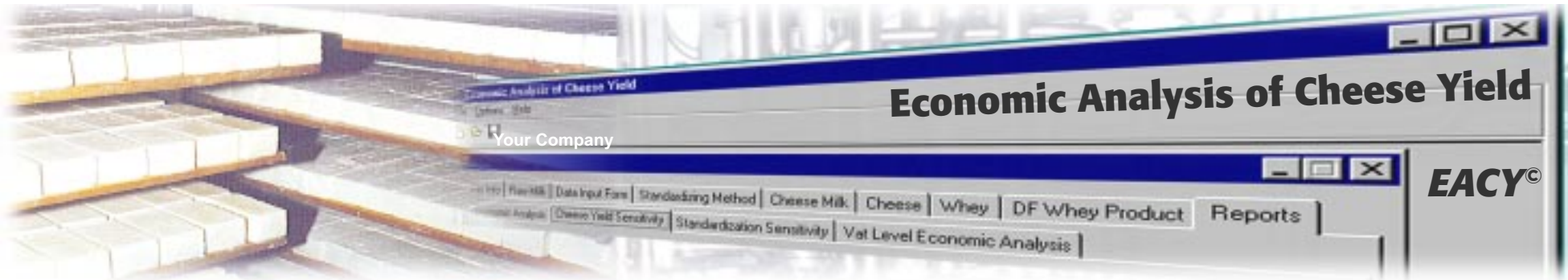


## Economic Analysis of Cheese Yield

*A Computer Program to Assist you in Understanding your Cheese Yield*

Wisconsin Center for Dairy Research &  
Department of Agricultural & Applied Economics  
University of Wisconsin Madison

# Do you want to understand what determines your cheese yield?



**Researchers at the Wisconsin Center for Dairy Research have developed a software program that will help you improve your understanding of cheese yield.**

How your cheese yields respond to changes in your raw milk, standardization procedures or cheese characteristics need no longer be a mystery. **EACY**® is a computer program designed to:

- Identify the components of your raw milk & track these components in primary & secondary products
- Predict your cheese yield for alternative milk composition & standardization procedures
- Evaluate the economic consequences of changes in milk quality, cheese characteristics or market conditions
- Enable you to better control your cheese yields through the adoption of alternative standardization strategies

**EACY**® is a user-friendly system that can be used to analyze your plants needs

**EACY**® is designed to be flexible. Users of this software can input a variety of data including:

- Raw Milk components: total protein, casein, fat & lactose
- Cheese Characteristics: fat, casein & other solids retention factors, final moisture content, price
- Standardization Agent Profiles: total protein, casein, fat, other solids, price
- Characteristics of Your Whey-Based Products: price, product composition, availability as a primary or secondary product, compatibility with other by-products

**EACY**® is designed to help you manage your cheese yield data within a single database system.

- Enter data only once
- Can easily modify previously entered data
- Can match current & future production profiles

**EACY**® can be used to generate a variety of analysis of your cheese yield. Examples include:

- Sensitivity Analysis: Impact on standardization methods of changes in milk composition
- Economic Impacts of Product Changes: Cheeses produced, types of by-products
- Yield Impacts of Alternative Standardization Targets: Fat Content, FDB, Casein-to-Fat Ratio

**EACY**® can accommodate future industry changes:

- Design New Cheeses and Whey By-Products
- Specify Alternative Standardization Procedures: Alternative Dairy-Based Ingredients as suggested under proposed CODEX rules