

EACY 2.0<sup>©</sup>



## Economic Analysis of Cheese Yield

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

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# 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
- ▶ Sandardization 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

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