

User Guide for the Cheese Processing Decision Tool

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This Excel workbook is designed to provide producers with helpful financial and processing information to support decisions about starting or expanding a cheese value-added dairy operation. This tool is intended to be used for investment planning considerations and should not be used for a day-to-day processing guideline.

Information needed to use out the tool

- **Milk production and milk quality:** Yearly average herd size (not including youngstock and bulls), average production per cow per day, average fat and protein percentages, percentage of your raw milk you want to process.
- **Products and packaging:** Expected product percentages (such as aged, fresh, etc.) and desired product sale price.
- **Costs:** Anticipated number of processing employees, hourly wage, building facility costs, average utilities and other costs per year, current cost of production in CWT (if known), current mailbox milk price in CWT (if known), loan information (if available).
- **Equipment:** Desired or anticipated equipment (if you have quotes, use those).

To use this workbook, please follow the steps below. For more detailed instructions and screen captures, reference the subsequent pages.

1. Make sure you enable external content/macros in Microsoft Excel.
2. Click the “**Start**” button at the bottom of the “Instructions” sheet to bring you to the orange “Inputs” sheet.
3. Fill in the grey-shaded cells – use or adjust to the pre-filled data.
4. Use the “**Next**” buttons to navigate through the green sheets: “Outputs,” “Suggested Equipment,” and “Equipment List.”
5. Reference the personalized results and suggestions generated from your farm’s data.

The grey cells contain benchmark values from a comprehensive survey of Tennessee value-added dairies. These can be modified to better fit your operation.

Note about security and usability: This file contains macros for navigation, calculations, and printing, which are essential for the tool to function properly. Microsoft Office or Excel may display warnings about enabling macros. Be sure to enable the macros in this file for the calculator to work correctly.

Note for Mac users: This file contains macro-objects (pop-up windows) that may not work with Mac settings.

If you would like more information or have questions about this tool or the Southeast Dairy Business Innovation Initiative (SDBII), please reference www.sdbii.tennessee.edu or contact Liz Eckelkamp, University of Tennessee Extension, at eeckelka@utk.edu or at (865)-974-8167.

Getting Started

Below are guidelines on how each page should be used, including definitions and screen captures of each page.

Instructions Sheet

- This worksheet provides a general overview of the document, brief materials needed, a quick “how-to” with instructions on navigating the tool, and materials needed to utilize the tool correctly.
- You will see three black buttons towards the bottom of the Instructions sheet.
 1. **“Reset”** button: Reset the values to the default values provided.
 2. **“Clear”** button: Clear the data from the cells.
 3. **“Start”** button: Begin the tool by directing you to the “Inputs” sheet.
- When you are ready to begin, click the **“Start”** button.



Value-Added Dairy Processing Decision Making Tool: Cheese Processing



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This Excel workbook is designed to provide producers with financial and processing information to support decisions about starting or expanding a cheese processing value-added dairy operation. This tool is intended to be used for investment planning considerations, and should not be used for a day to day processing guideline.

Information you'll need to fill out the tool:
Milk Production and Milk Quality
Cheese Costs and Packaging
Costs and Pricing
Equipment

How to Use this Workbook

1. Make sure you enable external content/macros.
2. Click the start button below to bring you to the orange "Inputs" tab.
3. Fill in the grey-shaded cells - use or adjust to the pre-filled data
4. Use the next and see buttons to navigate through the green tabs: Outputs, Suggested Equipment, and Equipment List
5. Reference the personalized results and suggestions generated from your farm's data

*Outputs require processing 7 days per week
*For explanations of the specific reference sheets, refer to the sheet.

The grey cells contain averages or benchmarks from a comprehensive survey of Tennessee value-added dairies. These can be modified to better fit your operation.

To reset the Inputs screen's values back to the default, press the reset button.

Reset

To clear the Inputs screen's values back to the default, press the clear button.

Clear

For questions about this tool or the Southeast Dairy Business Innovation Initiative (SDBII) please reference www.sdbii.tennessee.edu or contact:
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(865)-974-8167




Inputs Sheet

- This worksheet is where you will enter all data associated with your farm and future processing facility into the grey cells.
- If you are unsure, you can use the default values provided based on prior UTIA research.
- The black buttons will help you determine values to enter into the grey cells or direct you to the next step.

The grey cells have data entered that can be used or adjusted to better fit your operation. The pre-populated data consists of:

Herd and Milk Production Related Information	
Herd Size - All Cows	263
Average production per animal per day	63
Average fat %	4.1%
Average protein %	3.8%
How many months do you milk each year?	12
What percentage of your herd do you intend to process milk from?	49%
How long do you intend to process milk (years)?	20

Step 2: Fill in Grey Cells

Desired Products	Raw Milk to Cheese Yield (%)	Total Production (%)
Cheddar	10.0%	100.0%
Gouda	11.0%	0.0%
Other Hard	8.0%	0.0%
Mozzarella	14.0%	0.0%
Bloomy Rind	12.5%	0.0%
Alpine	9.0%	0.0%
Blue Cheese	12.0%	0.0%
Other Fresh	20.0%	0.0%
Other Cheese 1	0.0%	0.0%
Other Cheese 2	0.0%	0.0%
Other Cheese 3	0.0%	0.0%
Total Cheese Aged At Least 60 Days		100.0%
Total Cheese Aged Less Than 60 Days		0.0%
Total "Other Cheeses"		0.0%
You've used all your raw product		

Determine Costs per CWT

- If you have an active processing operation and know your approximate annual operating costs, you may use the pre-filled data for Utilities per CWT and Other Costs per CWT. You may then skip to the next section (*Revenue Streams*).
- If you do not know your approximate annual operating costs (Utilities per CWT [cell B46] and Other Costs per CWT [cell B47]), click the blue window that states: **“Click here to calculate your cost per CWT...”** This will direct you to “CWT Costs” sheet (see below).

Related Costs	
Labor	
Labor Rate Per Hour	\$ 25.00
Number of Employees	4
CWT Processing Per Hour	38.42
Processing Building and Aging Room	
Do you have one building cost total that includes processing facility and aging room?	
Total aging room and processing facility cost (if answered yes to above question)	Yes
Processing Facility SqFt	123
Processing Facility Cost per SqFt	\$ 104.00
Aging Room SqFt	133
Aging Room Cost Total	\$ 259,714.85
Other Costs	
Utilities per CWT	\$ 5.11
Other Costs per CWT	\$
Cost to Produce Raw Milk (in CWT)	\$
Revenue Streams	
Mailbox Milk Price (in CWT)	\$
Desired Cheese Prices per Pound	
Cheddar	\$
Gouda	\$
Other Hard	\$
Mozzarella	\$
Bloomy Rind	\$
Alpine	\$
Blue	\$
Other Fresh	\$
Other 1	\$
Other 2	\$
Other 3	\$

Don't have the cost per square footage? Enter the total cost of processing facility and aging room in the grey cell below:

\$ 150,000.00

Click here to calculate your costs per CWT. Once entered, return to this page to see your "Utilities per CWT" and "Other Costs per CWT." Enter the values from G46 and G47 into B46 and B47

Calculated Square Footage and Costs:			
Processing Facility SqFt			\$2,892.45
Processing Facility Cost per Sqft			133
Aging Room SqFt			\$ 29,191.29
Calculated Costs:			
Utilities			\$ 4.56
Other Costs			\$ 11.10

Step 3A: Click Here to Calculate Cost per CWT

Suggested Price Adjustments based on Retail Market Values (February 2025)				
	Minimum Price per Pound	Average Price per Pound	Maximum Price per Pound	Price Change Compared to Cheddar
Cheddar	\$ 8.99	\$ 14.03	\$ 19.99	
Gouda	\$ 9.99	\$ 16.82	\$ 19.99	20%
Other Hard	\$ 17.99	\$ 18.42	\$ 19.99	31%
Mozzarella	\$ 6.98	\$ 11.87	\$ 23.98	-15%
Bloomy Rind	\$ 10.03	\$ 16.50	\$ 20.99	18%
Alpine	\$ 12.99	\$ 17.97	\$ 29.99	28%
Blue	\$ 11.62	\$ 17.81	\$ 23.49	27%
Other Fresh	\$ 4.38	\$ 15.83	\$ 37.33	13%
Other 1				
Other 2				
Other 3				

- If you have an active operation and know your annual operating costs, enter them into the grey cells shown below.
- Once complete, click **“Back to ‘Inputs’”** to return to the “Inputs” screen.

	Annual Cost	Your CWT Processed	Cost per CWT	Benchmark Cost per CWT for TN Farmstead Dairies	
Electric		24,813.22	\$ -	\$ 1.48	
Water		24,813.22	\$ -	\$ 0.75	
Gas		24,813.22	\$ -	\$ 2.33	Total Utilities Cost Per CWT \$ 4.56
Trash					
Packaging Supplies					
Cleaning Supplies					
Processing Supplies					
Insurance		24,813.22	\$ -	\$ 1.87	
Distribution Fees		24,813.22	\$ -	\$ 2.08	
Phone		24,813.22	\$ -	\$ 0.47	
Transportation		24,813.22	\$ -	\$ 0.19	
Internet		24,813.22	\$ -	\$ 0.29	
Website		24,813.22	\$ -	\$ 0.11	
Other Cost 1		24,813.22	\$ -	\$ -	
Other Cost 2		24,813.22	\$ -	\$ -	
Other Cost 3		24,813.22	\$ -	\$ -	Total Other Cost Per CWT \$ 11.10

Step 3B: Enter Annual Costs (if known) into Grey Cells

Back to 'Inputs'

Step 3C: Click to Return to Inputs Screen

- Enter the calculated values (seen in green to the right) into cells B46 and B47.

Related Costs	
Labor	
Labor Rate Per Hour	\$ 25.00
Number of Employees	4
CWT Processing Per Hour	38.42
Processing Building and Aging Room	
Do you have one building cost total that includes processing facility and aging room?	Yes
Total aging room and processing facility cost (if answered yes to above question)	
Processing Facility SqFt	123
Processing Facility Cost per SqFt	\$ 104.00
Aging Room SqFt	133
Aging Room Cost Total	\$ 259,714.85
Other Costs	
Utilities per CWT	\$ 5.11
Other Costs per CWT	\$ 5.27
Cost to Produce Raw Milk (in CWT)	\$ 25.68
Revenue Streams	
Mailbox Milk Price (in CWT)	\$ 23.23
Desired Cheese Prices per Pound	
Cheddar	\$ 10.50
Gouda	\$ -
Other Hard	\$ -
Mozzarella	\$ -
Bloomy Rind	\$ -
Alpine	\$ -
Blue	\$ -
Other Fresh	\$ -
Other 1	\$ -
Other 2	\$ -
Other 3	\$ -

Don't have the cost per square footage? Enter the total cost of processing facility and aging room in the grey cell below:

\$ 150,000.00

Click here to calculate your costs per CWT. Once entered, return to this page to see your "utilities per CWT" and "Other Costs per CWT." Enter the values from G46 and G47 into B46 and B47

Calculated Square Footage and Costs:

Processing Facility SqFt	\$2,892.45
Processing Facility Cost per SqFt	133
Aging Room SqFt	\$ 29,191.29
Aging Room Cost per SqFt	

Calculated Costs:

Utilities	\$ 4.56
Other Costs	\$ 11.10

Step 3D: Enter Calculated Values from Green Cells into Grey Cells (Highlighted Here)

- Continue filling in the remainder of the "Inputs" sheet (*Revenue Streams, Equipment, and Debt Financing*).

Related Costs	
Labor	
Labor Rate Per Hour	\$ 25.00
Number of Employees	4
CWT Processing Per Hour	38.42
Processing Building and Aging Room	
Do you have one building cost total that includes processing facility and aging room?	Yes
Total aging room and processing facility cost (if answered yes to above question)	
Processing Facility SqFt	123
Processing Facility Cost per SqFt	\$ 104.00
Aging Room SqFt	133
Aging Room Cost Total	\$ 259,714.85
Other Costs	
Utilities per CWT	\$ 5.11
Other Costs per CWT	\$ 5.27
Cost to Produce Raw Milk (in CWT)	\$ 25.68
Revenue Streams	
Mailbox Milk Price (in CWT)	\$ 23.23
Desired Cheese Prices per Pound	
Cheddar	\$ 10.50
Gouda	\$ -
Other Hard	\$ -
Mozzarella	\$ -
Bloomy Rind	\$ -
Alpine	\$ -
Blue	\$ -
Other Fresh	\$ -
Other 1	\$ -
Other 2	\$ -
Other 3	\$ -

Don't have the cost per square footage? Enter the total cost of processing facility and aging room in the grey cell below:

\$ 150,000.00

Click here to calculate your costs per CWT. Once entered, return to this page to see your "utilities per CWT" and "Other Costs per CWT." Enter the values from G46 and G47 into B46 and B47

Calculated Square Footage and Costs:

Processing Facility SqFt	\$2,892.45
Processing Facility Cost per SqFt	133
Aging Room SqFt	\$ 29,191.29
Aging Room Cost per SqFt	

Calculated Costs:

Utilities	\$ 4.56
Other Costs	\$ 11.10

Step 4: Continue Filling in Grey Cells in Revenue Streams Section

- Under *Equipment*, you can select which equipment you would like to use according to the dropdown menu. The price and capacity will be entered for all except the “Quoted” equipment options, which you will be required to enter.

Cheese Equipment Pieces: Please Select your desired equipment from the dropdown list. If you do not want an equipment item, select "Not Applicable". If you have a quoted price for equipment, select "Quoted" and enter the price, capacity, and units of capacity.

		Price	Capacity #	Capacity Units to Enter in "Capacity #"
Aging Room Environmental Controls	Average Aging Room Env. Controls			
Aging Room Storage	Quoted Aging Room Env. Controls			
Brine Tank	Average Aging Room Env. Controls			
Brushing Machine	Not Applicable			
Cheese Piercers	Not Applicable			
Curd Distributors	Average Curd Distributors	\$2,125.00		No Required Input
Drain Table	Average Drain Table	\$19,497.66		No Required Input
Molds	Average Molds	\$5,118.87		No Required Input
Press	Average Cheese Press	\$12,120.57		No Required Input
Slicers	Average Slicers	\$10,262.64		No Required Input
Smoker	Not Applicable	\$99,493.00		No Required Input
Stretchers	Not Applicable	\$65,000.00		No Required Input
Cheese Vat	Average Open Cheese Vat	\$40,299.25		No Required Input
Combination Vat Pasteurizer and Cheese Vat	Average Batch Pasteurizer Vat Combo	\$31,911.07		No Required Input
Vat Pasteurizer	Not Applicable	\$27,381.44		No Required Input
In-Line Pasteurizer	Not Applicable	\$0.00		No Required Input
Wash Station	Not Applicable	\$13,880.00		No Required Input

Step 5: Select Equipment

Additional Processing Equipment: If you want the following equipment, either enter a quote cost or leave the inputted average. If you

Raw Milk Testing Equipment	
Antibiotic Testing	\$4,356.20
Milk Quality Testing	\$14,076.72
SCC Testing	\$3,900.00
Raw Milk Prepping	
Vat Pasteurizer	\$0.00
Separator	\$0.00
Cleaning	
Clean-in-Place/Clean-out-of-Place	\$20,054.95
Dishwasher/Sink	\$6,800.39
Other General Equipment	
Air Flow and Cooling	\$6,780.11
Bulk Tanks	\$42,272.86
Chart Recorders	\$1,968.66
Chillers	\$22,515.16
Compressors and Condensers	\$32,745.95
Environmental Heating	\$2,608.33
Fridge	\$20,859.42
Heater	\$13,465.00
Holding Tank	\$35,911.07
Ice Maker	\$0.00
Ingredients	\$3,042.90
Mixer	\$39,469.88
Pump	\$7,691.54
Supplemental	\$5,808.12
Water Conditioner	\$8,000.00

- When you are ready to proceed, you will select “**Next Page**” which will bring you to the outputs page where you can view your projected enterprise data.

Other Equipment 1	
Other Equipment 2	
Other Equipment 3	
Other Equipment 4	
Other Equipment 5	
Other Equipment 6	
Other Equipment 7	
Other Equipment 8	
Other Equipment 9	
Other Equipment 10	

Debt Financing	
Interest Rate	8.50%
Duration of Loan (years)	20
Down Payment Percent	20.0%
Amount to Finance of Construction and Equipment?	80%

To reset the inputs screen's values back to the default, press the reset button.

Reset

To clear the inputs screen's values, press the clear button.

Clear

Once done entering data, click the next page button.

Next Page

Step 6: View Results

Step 6: View Results

Outputs Sheet

- This worksheet provides you with an overview of the projected processing outputs based on the tool inputs.
- To see a detailed list of the equipment with suggestions, click “**See ‘Suggested Equipment’**” and “**See ‘Equipment List’**”.
- Before returning to the “Instructions” page, make sure to export your personalized report as a PDF. When you select the “**Export to PDF**” button, you will be able to choose a file name and location to save the file.

This 'Outputs' sheet shows how much of each milk type you can produce and your potential to grow processing capacity based on equipment package option. It calculates how many pounds of milk you need to process daily to meet your selected processing percentages.

Cheese Type and Quantity Amounts:	
Cheese Type	Lbs/Day At Full Production Capacity
Cheddar	679.35
Gouda	0.00
Other Hard	0.00
Mozzarella	0.00
Bloomy Rind	0.00
Alpine	0.00
Blue Cheese	0.00
Other Fresh	0.00
Other Cheese 1	0.00
Other Cheese 2	0.00
Other Cheese 3	0.00

Growth Capacity - Based on Highest Capacity Used				
Capacity Utilized	Can Grow APD By	Can Add Extra Animals	Production Limiting Equipment	Max Lbs to Produce Per Day
0%	No Reported Values	No Reported Values	No Reported Values	No Reported Values
To process 49% of your herd's milk, you need to process 6,793 pounds per day.				

To see more details about the decision tool outputs, reference suggested equipment combinations on the 'Suggested Equipment' sheet and all equipments used in this tool, sorted by processing time, on the 'Equipment List' Sheet.

Steps 7 & 8: See Equipment

[See 'Suggested Equipment'](#)

[See 'Equipment List'](#)

[Export to PDF](#)

[Return to 'Instructions'](#)

full list of

Steps 7 & 8: See Equipment Options

Click the button below to return to the instructions page.

[Return to 'Instructions'](#)

Make sure to export to PDF

Suggested Equipment Sheet

Your “Suggested Equipment” report will outline various economic outputs designed to inform grant applications and loan financiers. These outputs included:

- **Years to Break Even:** Number of years it will take to overcome the initial investment cost and begin to return a profit (known as payback period in SDBII grants)
- **Net Present Value:** The total value of the investment over time; how much more you would earn processing cheese versus not processing cheese
- **Internal Rate of Return:** How fast your money is expected to grow with the investment in a cheese-making operation
- **Total Costs:** Total cost of all equipment
- **Total Time:** Total time required to process one day’s worth of raw milk

This 'Suggested Equipment' sheet reports your selected equipment. It shows total cost, processing time (not including cleanup time), payback period (years to breakeven), net present value (NPV), and internal rate of return (IRR). Payback period represents the number of years it will take to overcome the initial investment cost and begin to return a profit. Net present value represents the total value of your investment over time, in other words, how much more you would earn compared to the alternative (not processing). Internal rate of return tells you how fast your money is expected to grow with the investment in a bottled milk operation. Lower payback period and larger net present values and internal rate of returns are best.

Total Time does not include cleanup time

***Anything over 100% capacity utilized, means you have used more than your equipment can handle

Quoted Equipment List	Equipment Description	Equipment Cost	Time Required	Capacity Utilized	Extra Capacity in lbs/animals/day	Extra Capacity in animals
Aging Room Environmental Controls	Average Aging Room Env. Controls	\$ 1,500.00	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate
Aging Room Storage	Average Aging Room Storage	\$ 1,789.27	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate
Brine Tank	Not Applicable	\$ -				
Brushing Machine	Not Applicable	\$ -				
Cheese Piercer	Not Applicable	\$ -				
Curd Distributor	Average Curd Distributors	\$ 2,132.25	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate
Drain Table	Average Drain Table	\$ 19,497.66	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate
Molds	Average Molds	\$ 5,118.87	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate
Press	Average Cheese Press	\$ 12,120.57	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate
Slicer	Average Slicers	\$ 10,262.64	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate
Smoker	Not Applicable	\$ -				
Stretcher	Not Applicable	\$ -				
Cheese Vat	Average Open Cheese Vat	\$ 40,299.25	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate
Combination Vat Pasteurizer and Cheese Vat	Average Batch Pasteurizer Vat Combo	\$ 31,911.07	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate
Vat Pasteurizer	Not Applicable	\$ -				
In-Line Pasteurizer	Not Applicable	\$ -				
Wash Station	Not Applicable	\$ -				
Total Equipment Cost		\$ 124,621.38	Payback Period	4.20		
Added Cost from Equipment Selected on Inputs Page		\$ 772,412.45	Net Present Value	\$ 2,479,511.91		
Total Investment Cost (equipment plus building)		\$ 1,047,044.04	Internal Rate of Return	85%		
Total Processing Time (that can be calculated)		0 days, 0 hours, 0 minutes and 0 seconds				

[Return to 'Outputs'](#)

[See 'Equipment List'](#)

**Steps 7 & 8: See
Equipment Options**

Click the button below to return to the instructions sheet.

[Return to 'Instructions'](#)

Equipment List Sheet

- This worksheet lists all equipment options that the tool has programmed.
- Price estimates range from 2023 to 2025 values and are listed by category.
- When capacity (run-time) data exists, each equipment line calculates the total run time based on your operation with that equipment piece, the estimated cost based on prior quotes, the total equipment capacity used, and based on that capacity utilized, how many more pounds could be processed, or how many animals could be added to maximize the equipment.
 - If this cannot be calculated, you will see “Not enough data to calculate.”

This 'Equipment List' sheet presents all available equipment used in this tool, sorted from shortest to longest run-times (where data exists). It includes estimated cost as well as processing and growth capacities.

Aging Room Environmental Controls					
	Total Run Time	Equipment Cost	Capacity Utilized	Extra Capacity (Lbs per Animal)	Extra Capacity (animals)
Quoted Aging Room Env. Controls	Not enough data to calculate	\$ -	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate
Average Aging Room Env. Controls	Not enough data to calculate	\$ 1,500.00	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate

Aging Room Storage					
	Total Run Time	Equipment Cost	Capacity Utilized	Extra Capacity (Lbs per Animal)	Extra Capacity (animals)
Quoted Aging Room Storage	Not enough data to calculate	\$ -	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate
Average Aging Room Storage	Not enough data to calculate	\$ 1,769.27	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate

Brine Tank					
	Total Run Time	Equipment Cost	Capacity Utilized	Extra Capacity (Lbs per Animal)	Extra Capacity (animals)
Quoted Brine Tank	Not enough data to calculate	\$ -	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate
Average Brine Tank	Not enough data to calculate	\$ 24,750.00	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate

Brushing Machine					
	Total Run Time	Equipment Cost	Capacity Utilized	Extra Capacity (Lbs per Animal)	Extra Capacity (animals)
Quoted Brushing Machine	Not enough data to calculate	\$ -	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate
Average Brushing Machine	Not enough data to calculate	\$ 62,200.00	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate

Cheese Piercer					
	Total Run Time	Equipment Cost	Capacity Utilized	Extra Capacity (Lbs per Animal)	Extra Capacity (animals)
Quoted Cheese Piercer	Not enough data to calculate	\$ -	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate
Average Cheese Piercer	Not enough data to calculate	\$ 14,190.00	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate

Curd Distributor					
	Total Run Time	Equipment Cost	Capacity Utilized	Extra Capacity (Lbs per Animal)	Extra Capacity (animals)
Quoted Curd Distributors	Not enough data to calculate	\$ -	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate
Average Curd Distributors	Not enough data to calculate	\$ 2,132.25	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate

In-Line Pasteurizers					
	Total Run Time	Equipment Cost	Capacity Utilized	Extra Capacity (Lbs per Animal)	Extra Capacity (animals)
In-line Pasteurizer 3500 gal/hr	0 days, 0 hours, 13 minutes and 33 seconds	\$ 120,000.00	1%	2720.94	11359
In-line Pasteurizer 3000 gal/hr	0 days, 0 hours, 15 minutes and 48 seconds	\$ 120,000.00	1%	2328.54	9721
In-line Pasteurizer 2500 gal/hr	0 days, 0 hours, 18 minutes and 58 seconds	\$ 120,000.00	1%	1936.15	8083
In-line Pasteurizer 2000 gal/hr	0 days, 0 hours, 23 minutes and 42 seconds	\$ 120,000.00	2%	1543.75	6445
In-line Pasteurizer 1500 gal/hr	0 days, 0 hours, 31 minutes and 36 seconds	\$ 120,000.00	2%	1151.36	4806
In-line Pasteurizer 1000 gal/hr	0 days, 0 hours, 47 minutes and 24 seconds	\$ 120,000.00	3%	758.96	3168
In-line Pasteurizer 500 gal/hr	0 days, 1 hour, 34 minutes and 48 seconds	\$ 120,000.00	7%	366.56	1530
In-line Pasteurizer 200 gal/hr	0 days, 3 hours, 56 minutes and 59 seconds	\$ 120,000.00	16%	131.13	547
In-line Pasteurizer 100 gal/hr	0 days, 7 hours, 53 minutes and 58 seconds	\$ 120,000.00	33%	52.65	220
Quoted In-Line Pasteurizer	25 days, 0 hours, 0 minutes and 0 seconds	\$ -	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate
Average In-Line Pasteurizer	Not enough data to calculate	\$ -	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate

Wash Station					
	Total Run Time	Equipment Cost	Capacity Utilized	Extra Capacity (Lbs per Animal)	Extra Capacity (animals)
Quoted Wash Station	Not enough data to calculate	\$ -	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate
Average Wash Station	Not enough data to calculate	\$ 13,880.00	Not enough data to calculate	Not enough data to calculate	Not enough data to calculate

Finished? Wish to Retry the Model? Return to the “Instructions” and Clear/Reset the Data

Click the button below to return to the instructions sheet.

Return to 'Instructions'

Finished? Wish to Retry the Model? Return to the “Instructions” and Clear/Reset the Data