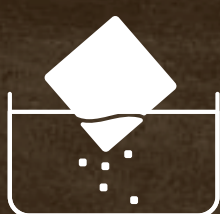# The difference between standard ERP software and Integreater?
Chalk and cheese

The cheese process | The Si effect

Managing the raw ingredients
Milk delivery ➤ Pasteurised or non-pasturised ➤ Tested for quality. Safeguarded against pathogens.

Mixing the ingredients
Add cultures, i.e. rennet, lactic acid and any ingredients to counteract bacteria or determine colour.

Automate your cheese make sheet
Our cheese make sheet module records and analyses all conditions – from milk supplier, vat, moisture and temperatures, even PH levels – to hone in on best conditions to maximise cheese quality.

Curds and whey
Transfer products to vats ➤ Cut curds and whey ➤ Fineness of cut determines moisture and texture.

Data capture - every step of the way
Real-time data capture automatically tracks entire cheese making process, including temperature, moisture levels and QA information.

Cooking
Heat treatment regulates size, limits acid producing bacteria and promotes curd contraction.

Final stirring
Lactic acid develops and more whey is exuded. Separate curds by cheese production method.

Moulding and pressing
Mill curds and add salt. Press curds in moulds or send for cheddaring. If required, salt, wax, apply shrink or cloth wraps, or spray with mould.

Ripening
Move product to cheese store. Flavour and texture, together with ripening, weight and rind determined by microbiological, physical, climate and biochemical changes.

Real-time view of stock and maturation
Automatically record storage details, how and when cheese is moved. With live visibility never forget older stock.

Track each test block in stored pallet. Understand how each cheese is "moving" through maturation.

Analyse make, maturation and storage conditions for quality cheeses to help replication for future batches.

Product suitability
Even if safety & legal requisites are met, texture, flavour or look may deem cheese unsuitable.

Grading
Expert grader regularly assesses ripening of test blocks from each of the vats for quality, consistency and assigns a grade.

Automated batch re-grading and cheese profiling
Integreater updates entire batch whenever a block is graded and changes all product codes. Automatic alerts sent whenever re-grading is due.

Individual cheese profiles identify which products are suitable for each customer.

700
UK produced named cheeses
(source: British Cheese Board)

Yield and giveaway

Improve yield, decrease waste and increase profitability
Real-time production run analysis improves yield, minimises giveaway on fixed weight and mass balance.

Recognise why a block or batch is producing more off-cuts than usual.

7-8%
Grated and sliced cheese market growth p.a.

Prime finished products

Secondary offcuts

Waste

Know what should be processed, by customer spec, plan and forecast
Scan prime finished products, measure in real-time, and catch giveaway of fixed weight product. Box, weigh and label.

Weigh and label. Sell or reissue into production for further processing.

Automatically capture waste for mass balance.

QA & traceability
QA determines cheese conforms to legal, customer requirements and the grade to achieve payment.

Complete forward and backward traceability assured
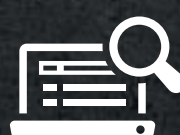Data capture ensures complete traceability and records errors.

Stock valuation

Identify variances, stock anomalies and rejections against standard cost to assess stock valuation.