

Mozzarella Cheese

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then available for further processing and outside marketing as whey cream.

A multistage evaporator is used to concentrate the whey to 10 times its original solids content at a rate of 80,000 pounds of water per hour. The inside of the evaporator has 12 miles of 1 1/2 inch stainless steel pipe and is nine stories high.

After concentration the whey is cooled in four crystallizing tanks where the milk sugar forms microscopic crystals over a 12-hour period.

A spray dryer is used to dry the condensed crystallized whey and produces up to 160,000 pounds of

powder per day.

The dried product is then used to produce a variety of products ranging from dried skim milk to health foods to ice cream.

Depending on customer specifications, the dried whey powder may also be dry blended with many different dry ingredients such as soy flours, nonfat dried milk and buttermilk. Soups, cereals, confectionary products and baked goods are some uses for these whey blends. The plant is capable of producing 80,000 pounds of powder blends per day.

Whey powder, whey blends and blend ingredients are stored in a warehouse which has a capacity of

over 2 million pounds.

As with the cheese, great care is taken to insure quality in the whey products.

One way quality is maintained is by paying a premium for milk that meets the all of the following monthly quality standards: no antibiotics; somatic cell counts of all tests averaging at or under 350,000; standard plate counts at or under the 25,000 level; and added water test above the .542 level.

A protein premium is also paid that increases proportionally to increasing protein tests.

These premiums by Leprino began in June, 1985, and Eastern opened their testing lab in February, 1985.

This lab features state-of-the-art testing equipment used to test samples of milk prior to unloading at the cheese plant, to test members milk in case of suspected contamination, as well as accepting samples for testing from other milk cooperatives in the area.

With both Eastern and Leprino checking on quality of the basic ingredient and checks throughout the mozzarella manufacturing process, a premium end product is guaranteed to be a good representative of the farmer at nearly 9,000 restaurants, weekly.



Holly Young is the first technician to test a sample of milk. She receives the sample through the window to her left. Prior to unloading, the truck driver must receive the okay from the test which Young conducts on the Charm II. This machine can determine if antibiotics are present in milk within eight minutes.



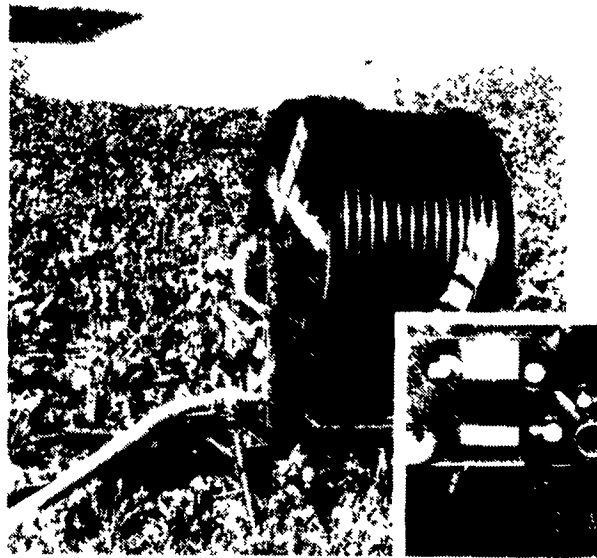
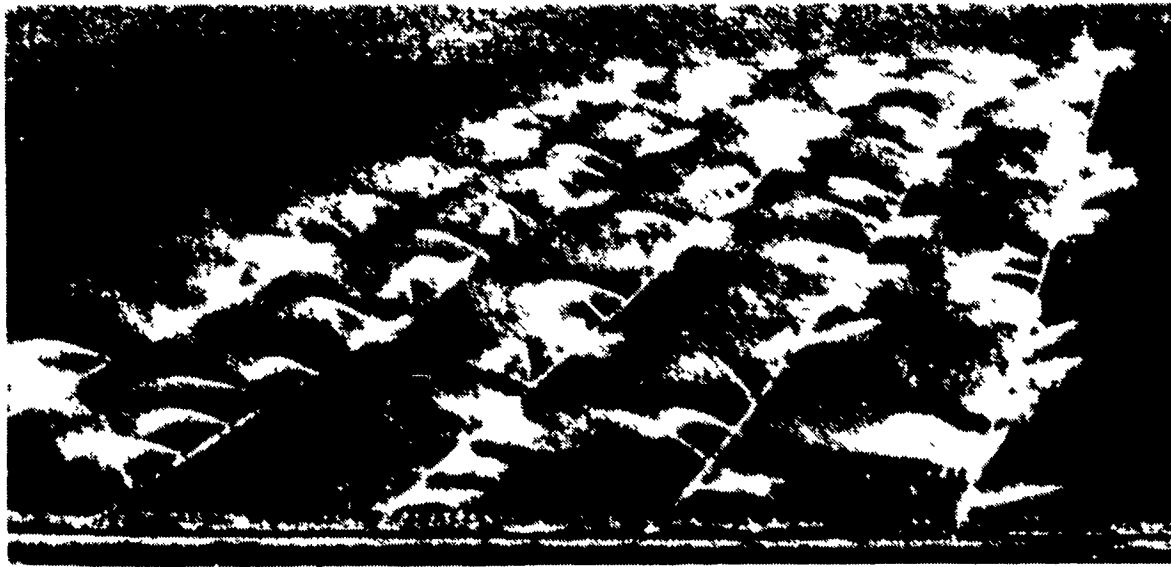
That's a lot of cheese, 500 pounds to be exact. Cheddar cheese is shipped to the Waverly, N.Y. facility from Leprino's Tracy, Calif., plant in this form to be blended with mozzarella according to a leading pizza chain's specifications.



Lori Allford operates the Fossmatic test for milkfat, protein and somatic cell count on a sample of milk.

As far back as 1801, giant cheeses have been presented to U.S. presidents. The cheese given to President Jefferson that year was made by the townspeople of Cheshire, Massachusetts. President Andrew Jackson regularly received 2,000-pound cheese wheels from a dairy cooperative in New York.

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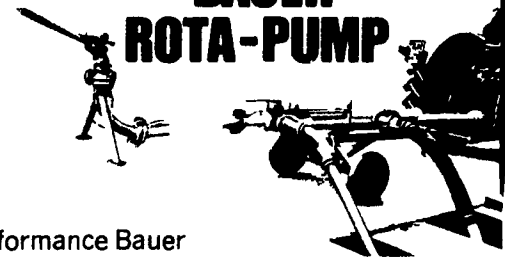
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