



the Gardiner Dairy Foundation in partnership with Monash University



Monash Industry Team Initiative (MITI) 2015-2016

Site Review of Yield and Manufacturing Processes for Optimal Performance

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Bega Cheese Limited

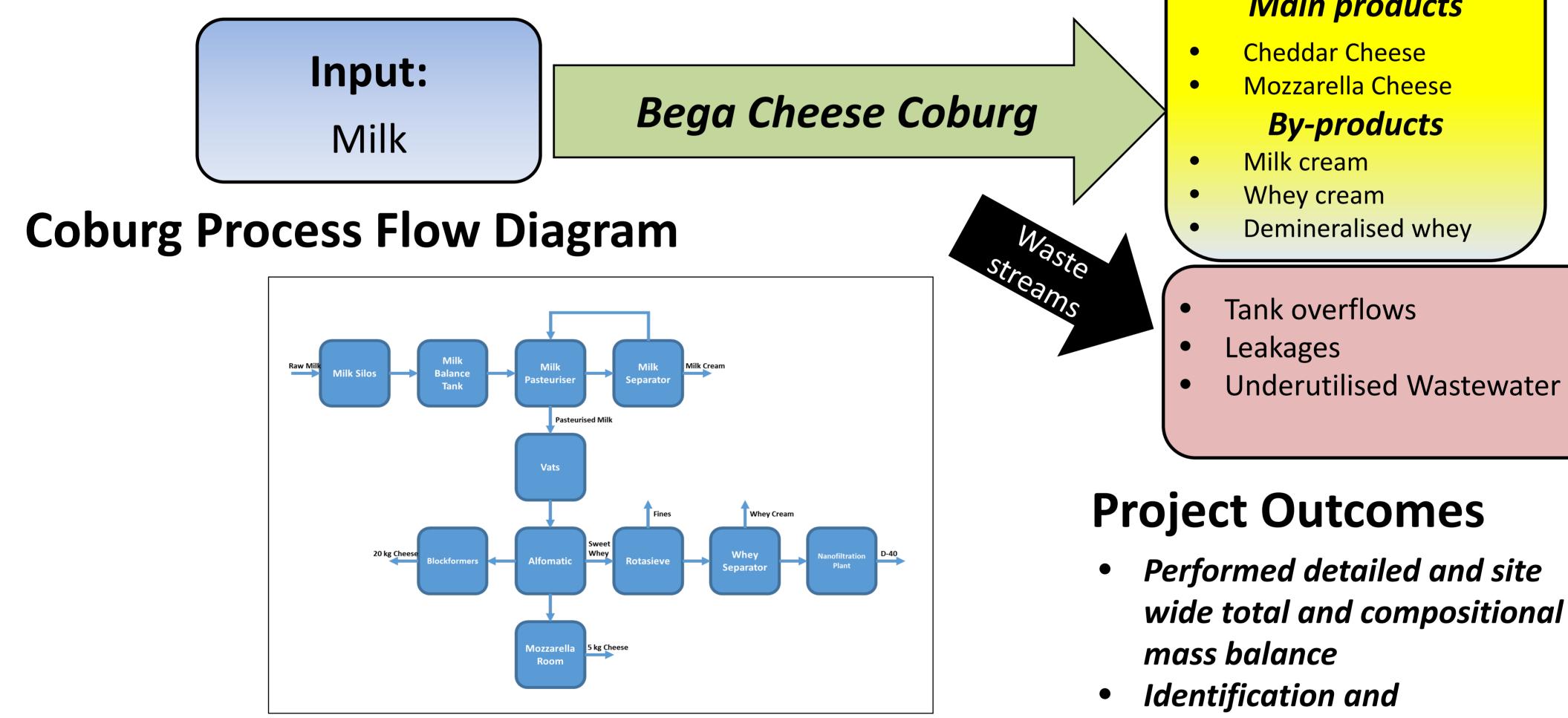
Bega Cheese Limited is currently one of the largest dairy companies in Australia spanning a number of including Bega, Coburg, Tatura and sites Strathmerton. A diverse range of products are produced annually such as cheeses, cream cheese, infant formula and processed cheese.

General Flow Diagram

Project Context and Objectives

To perform an *overall site review* of the Coburg cheese-making process and to find ways to *optimise* the cheese making process by performing mass balances and *identifying potential recoverable* waste for its reduction.

> **Output:** Main products



Plant Milk Solid Equiv. Contribution

Milk solid equivalent contribution



Salty Whey Alfo



Experience

- Enjoyed being made welcome by Bega Cheese staff and operators
- Gained a detailed insight into the industrial cheese-making process and the dairy industry
- Identified our strengths and weaknesses when working in a team

methodologies

streams

Recommended methods for *better long term plant* operation

quantification of waste

input data integration

Suggested more effective milk

Challenges

- Working within an openended scope
- Being critical and organised ${\color{black}\bullet}$ when dealing with sets of data
- Integrating team members' work in meeting deadlines