





A project initiative of the Victorian dairy industry proudly sponsored by the Gardiner Dairy Foundation in partnership with Monash University

# Monash Industry Team Initiative (MITI) 2015-2016

## **Process Optimisation to Enhance Plant Performance**

#### **Site Information**

Tatura Milk Industries (TMI) has been manufacturing dairy products across a Global Market for over 100 years. They manufacture over 80,000 tonnes of dairy product per annum where over 70% is exported to Asian and European markets.

In 2012, TMI merged with Bega Cheese to expand its product line and market. It is now a wholly owned subsidiary of Bega Cheese. In the 2014-15 financial year, TMI made a post-tax net profit of \$1.097 million. This contributed to 8.84% of Bega Cheese's post-tax net profit of \$12,408 million.



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#### **Cheese milk Standardisation Optimisation**

- .Collected data at different states for both the inputs and the outputs of the BASK Standardiser to determine its current capacity
- .Suggested improvements to current processing through analysis of data and further research
- Investigated other cheese milk standardisation options to potentially improve processing further

#### **CD2 25kg Powder Packing Giveaway**

Collected data from the in-line industry approved scales to obtain a wide range of data for statistical analysis

- Investigated potential reasons for variation like machine capability and product differences
- Trialled machine settings to reduce giveaway and made recommendations to ensure sustainability of reduction efforts

### Optimising Milk Protein Concentrate Plant's Membranes

4 projects were successfully completed to help operators optimise the MPC plant:

A computerised model that predicted the MPC composition from the plant's inputs.

- .A database that monitored the health of the MPC plant's membranes.
- Recommendations towards fixing a process issue which saw the MPC plant over-concentrate above desired Protein/Total Solids specifications at the start of a production run.
- •A detailed document of how the MPC plant functions for operators.

#### **Product Loss Review—Separator Plant**

Reviewed out of date P&IDs from separator plant

- .Analysed losses associated with separator start up and product transfers
- .Proposed multiple recommendations to minimise losses upon start up and product transfer

#### **Chub Line Optimisation**

Identified variables which affect cream cheese packing machine performance

- . Measured and quantified the effect each variable has on line performance
- Proposed multiple recommendations to increase line performance and potentially reduce product giveaway

#### . Materials Movement in the Packing Area

Qualitative and quantitative analysis of pallet movements during line operation

- .Construction of predictive model for present and future state analysis
- .Consideration of improvements to current scheduling system
- .Assisted in conducting trial of the new system





