



Complete Filtration Resources, Inc.

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## *RO Milk = Increased Cheese Production*



### ***RO Cheese Milk***

Increase cheese production by 10 to 20% with minimal capital costs. Increase cheese consistency, cheese yield and cheese quality. Do all of this with no changes in milk handling, whey handling or processing. Also no change in cheese vats, double O's or other cheese making equipment.

RO evens out seasonal variations in plant milk supply. The automated (either PLC or computer controlled) process permits the plant to implement additional processes such as protein and fat standardization. RO requires minimal floor space and is easily installed in existing plants.

Low BOD RO permeate is the only new process stream produced. No increase in waste treatment requirements or waste disposal costs.

May be used to manufacture any type of cheese in which increased solids in the vat are desired.

Since the process uses fresh milk throughout there is no need to worry about off flavors due to excessive heat treatments which is often the case if milk powders or outside sources of cream are used.

*CFR can design, fabricate, and install your membrane filtration process. CFR also provides controls, programming, full start up assistance, and training. You can rely on CFR to stand behind every system that we put in. Even more, you can rely on CFR to provide full after-start up service and support if problems occur or if system modification or expansion is desired..*

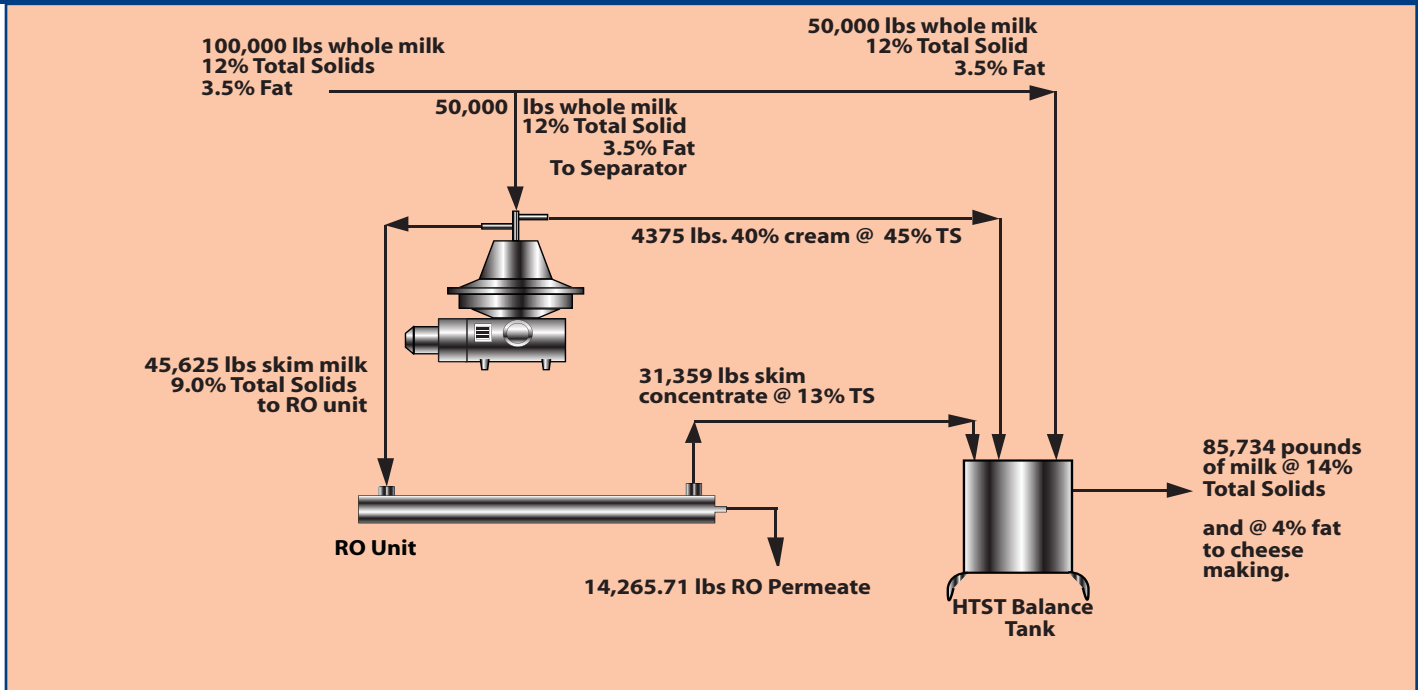


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## RO Milk = Increased Cheese Production



### RO CHEESE MILK INCREASES CHEESE PRODUCTION BY 10-20%

**Provides the consistent total solids levels that are needed for cheese production.**

**Enables you to fine tune your cheesemaking process and obtain consistent high quality cheese with optimum yields needed in today's competitive markets.**

**Makes it easy to standardize protein and fat levels.**

**Requires no additional personnel due to the high level of automation included in the CFR design.**

**May be used for the production of any number of hard and soft cheeses.**

**Produces the same cheese with the same composition that is presently produced in your plant.**

**May also be used to produce other specialty products such as yogurt or ice cream mix.**

### RO PERMEATE FROM SKIM MILK

*Has low BOD, TOC, hardness, TS and conductivity*

*May be reused in the plant as wash water, cooling make up water or in many other applications where a high quality water with no hardness is required.*

*Permeate from the RO may also be sent directly to sewer because of its low BOD, TSS.*