

### Cheese Process Flow, Fortification, Whey

Description		Volume	Butterfat	True Protein	Lactose	Other Solids	Total SNF	Total Solids	Water
<b>Inputs</b>									
Raw Milk		1,000,000	36,800	29,915	49,400	7,500	86,815	123,615	876,385
			3.68%	2.99%	4.94%	0.75%	8.68%	12.36%	87.64%
Starter		0	0	0	0	0	0	0	0
Condensed - NFDM	0.08	6,441	86	2,236	3,358	515	6,109	6,195	246
			1.34%	34.71%	52.14%	7.99%	94.84%	96.18%	3.82%
Whey Cream	50.00%	2,589	1,087	26	187	29	242	1,329	1,260
			42.00%	0.99%	7.22%	1.13%	9.34%	51.34%	48.66%
Inputs Gross		1,009,029	37,973	32,177	52,945	8,044	93,166	131,139	877,891
In plant product reduction	0.15%	1,514	57	48	79	12	140	197	1,317
Inputs Net		1,007,516	37,916	32,128	52,866	8,032	93,026	130,942	876,574
			3.76%	3.19%	5.25%	0.80%	9.23%	13.00%	87.00%

Milk Separation									
Milk Cream Separated	100%	998,486	36,743	29,867	49,321	7,488	86,675	123,418	875,068
			3.68%	2.99%	4.94%	0.75%	8.68%	12.36%	87.64%
Milk not Separated	0.00%	0	0	0	0	0	0	0	0
Percent BF in Skim Cream	0.15%		1,443						
	42%	84,049	35,300	1,513	1,243	189	2,944	38,245	45,804
			42.00%	1.80%	1.48%	0.22%	3.50%	45.50%	54.50%
Skim Milk		914,438	1,443	28,354	48,078	7,299	83,731	85,174	829,264
			0.16%	3.10%	5.26%	0.80%	9.16%	9.31%	90.69%

Ultrafiltration									
Skim Milk to be UF	25%	228,609	361	7,088	12,019	1,825	20,933	21,293	207,316
			0.16%	3.10%	5.26%	0.80%	9.16%	9.31%	90.69%
Skim Milk not UF		685,828	1,082	21,265	36,058	5,474	62,798	63,880	621,948
			0.16%	3.10%	5.26%	0.80%	9.16%	9.31%	90.69%
Solids to permeate			0	7	8,005	1,215	9,227	9,227	
Ultrafiltered Milk Retentate	300%	76,203	361	7,081	4,014	609	11,705	12,066	64,137
			0.47%	9.29%	5.27%	0.80%	15.36%	15.83%	84.17%
UF Milk Permeate		152,406	0	7	8,005	1,215	9,227	9,227	143,179
			0.00%	0.00%	5.25%	0.80%	6.05%	6.05%	93.95%

**EXHIBIT**  
**34C**  
**DEB 4-13-07**

### Cheese Process Flow, Fortification, Whey

Description		Volume	Butterfat	True Protein	Lactose	Other Solids	Total SNF	Total Solids	Water
<b>Vat Contents</b>									
Milk not Separated		0	0	0	0	0	0	0	0
Skim Milk not UF		685,828	1,082	21,265	36,058	5,474	62,798	63,880	621,948
			0 16%	3 10%	5 26%	0 80%	9 16%	9 31%	90 69%
Cream		84,049	35,300	1,513	1,243	189	2,944	38,245	45,804
			42 00%	1 80%	1 48%	0 22%	3 50%	45 50%	54 50%
Condensed		6,441	86	2,236	3,358	515	6,109	6,195	246
			1 34%	34 71%	52 14%	7 99%	94 84%	96 18%	3 82%
Whey Cream		2,589	1,087	26	187	29	242	1,329	1,260
			42 00%	0 99%	7 22%	1.13%	9 34%	51 34%	48 66%
Subtotal		778,906	37,556	25,040	40,846	6,207	72,093	109,649	669,258
			4 82%	3 21%	5 24%	0 80%	9 26%	14 08%	85 92%
Adjust Casein to Fat Ratio	<b>70.00%</b>		37,556	6,942					
UF Milk Retentate Used		74,702	354	6,942	3,935	597	11,475	11,828	62,874
			0 47%	9 29%	5 27%	0 80%	15 36%	15 83%	84 17%
Cream Unused		0	0	0	0	0	0	0	0
			42 00%						
<b>Total Vat</b>		853,609	37,909	31,982	44,782	6,805	83,568	121,477	732,131
			4 44%	3 75%	5 25%	0 80%	9 79%	14 23%	85 77%
Casein to Fat			0 69						
BF Recovery Rate			<b>94.00%</b>	<b>82.20%</b>					<b>38.00%</b>
MPC %				4.73%					
Protein %				95 27%					
			1 653	1.426					
Cheese	12 75%	108,865	35,635	26,650	4,633	510	31,793	67,428	41,437
Milk Yield			32 73%	24 48%	4 26%	0 47%	29 20%	61 94%	38 06%
<b>SUMMARY OF CHEESE</b>									
<b>Vat Ingredients</b>									
Total Ingredients		853,609	37,909	31,982	44,782	6,805	83,568	121,477	732,131
<b>Products</b>									
Cheese		108,865	35,635	26,650	4,633	510	31,793	67,428	41,437
Unused Ingredients		1,501	7	139	79	12	231	238	1,263

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### Cheese Process Flow, Fortification, Whey

Description		Volume	Butterfat	True Protein	Lactose	Other Solids	Total SNF	Total Solids	Water
<b>Whey Processing</b>									
Whey Stream - Cheddar		746,244	2,282	5,471	40,228	6,307	52,005	54,287	691,957
			0.31%	0.73%	5.39%	0.85%		7.27%	92.73%
Whey Cream	<b>42%</b>	5,324	2,236	54	396	62	512	2,748	2,575
			42.00%	1.01%	7.44%	1.17%		51.62%	48.38%
Whey Skim		740,920	46	5,417	39,831	6,244	51,493	51,538	689,382
			0.01%	0.73%	5.38%	0.84%		6.96%	93.04%
Permeate		152,406	0	7	8,005	1,215	9,227	9,227.37	143,179
Total Whey/Perm Stream		893,327	46	5,424	47,836	7,460	60,720	60,766	832,561
			0.01%	0.61%	5.35%	0.84%		6.80%	93.20%
Fluid Sweet Whey Skim	<b>100.00%</b>	893,327	46	5,424	47,836	7,460	60,720	60,766	832,561
			0.01%	0.61%	5.35%	0.84%		6.80%	93.20%
RO Concentrated Whey	<b>82.00%</b>	337,588	46	5,424	47,836	7,460	60,720	60,766	276,822
			0.01%	1.61%	14.17%	2.21%	17.99%	18.00%	82.00%
RO Perm		555,739	0	0	0	0	0	0	555,739
Evap Conc. 62%	<b>62.00%</b>	98,009	46	5,424	47,836	7,460	60,720	60,766	37,244
			0.05%	5.53%	48.81%	7.61%	61.95%	62.00%	38.00%
Water Removed by Evap		239,578							239,578
Whey Powder	<b>96.50%</b>	62,970	46	5,424	47,836	7,460	60,720	60,766	2,204
			0.07%	8.61%	75.97%	11.85%	96.43%	96.50%	3.50%

<b>Mass Balance</b>									
<b>Total Inputs</b>		<u>1,009,029</u>	<u>37,973</u>	<u>32,177</u>	<u>52,945</u>	<u>8,044</u>	<u>93,166</u>	<u>131,139</u>	<u>877,891</u>
Outputs									
Cheese		108,865	35,635	26,650	4,633	510	31,793	67,428	41,437
Cream not used		0	0	0	0	0	0	0	0
Whey cream		5,324	2,236	54	396	62	512	2,748	2,575
Whey Powder		62,970	46	5,424	47,836	7,460	60,720	60,766	2,204
		274,618							274,618
RO Perm		555,739	0	0	0	0	0	0	555,739
Product Loss In plant		1,514	57	48	79	12	140	197	1,317
<b>Total Used</b>		<u>1,009,029</u>	<u>37,973</u>	<u>32,177</u>	<u>52,945</u>	<u>8,044</u>	<u>93,166</u>	<u>131,139</u>	<u>877,891</u>
<b>Remaining Solids</b>		<u>0</u>	<u>0</u>	<u>0</u>	<u>0</u>	<u>0</u>	<u>0</u>	<u>0</u>	<u>0</u>

Pounds of Cheese		35,635
Pounds of Butterfat Raw		
Milk less cream		36,800
Butterfat in Cheese% of Raw		96.83%
Pounds of Butterfat vat		37,909
Butterfat in Cheese% all BF		94.00%
Vat Yield		12.75%
Ingredient Yield		10.79%