



COMPARISON BETWEEN "MINIDAIRY" AND "POLYFOOD"



TRADITIONAL MINIDAIRY
(of any brand)
maximum thermal exchange = 2,1 °/minute



**POLYFOOD
WITH SDR**
(patent EP 774895 and US 5916352)
maximum thermal exchange = 6 °/minute

To be able to choose between these two dairy systems it's important to answer to the following question:

is it more convenient what costs less or what make us earn more?

Observing the comparison of the two systems on a production of Sardinian Sheep's milk cheese (Pecorino Sardo) and Ricotta on 900 lt. of milk, which you find in the following page, appears clear that, above all in those realities where the product end price is established by the market, the cost of transformation is the only parameter that makes the final profit.

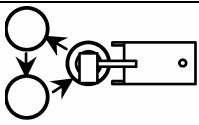
If therefore we show you that the higher earning allows you to amortize the investment difference between the two systems in less than 6 months, then the answer to the above stated question appears obvious.

If then we tell you that with the Polyfood it's possible to turn the milk into products where the selling price is established by you, obtaining profits up to 500% higher, then yr. choice can be only one: the Polyfood.

The data for the traditional Minidairy given in the tables on the following pages have been taken from a trial performed by the University of Sassari in an article which appeared in the journal "IL LATTE" in May 1994.

COMPARISON BETWEEN "300 LT MINIDAIRY " and "POLYFOOD" on the transformation of 900 Lt. OF MILK IN SARDINIAN CHEESE AND RICOTTA

WORK HOURS:

	300 lt. Minidairy		Polyfood + 3 vats	
	milk	serum		
Phases (values between brackets refers to Polyfood)	Time (minutes)	Partial times (minutes)	Time (minutes)	Partial times (minutes)
Cheese production				
Decantation and filtration	10	10	10	10
Heating from 19 °C to 65 °C (72 °C)	22	72	12	21
Maintenance at 65 °C (72 °C)	22		0	
Cooling from 65 °C (72 °C) to 38 °C	28		9	
Curd making	35	43	35	(1) 43
Cut and rest	8		8	
Break and recooking to 44 °C	9	38	3	38
Unloading and moulding	29		29	
Ricotta production				
Whey Heating from 40 °C to 78 °C	20	20	7	8
Flocculation	11	36	11	(2) 36
Ricotta extraction	25		25	
Sub-Total:	219		149	
Total time:	11 hours (219 x 3 cycles = 657 minutes)		3,2 hours (149+42 ¹ = 191 minutes)	

COST DETAIL:

Energy costs	Minidairy	Polyfood
Diesel oil:	16,50 € (1,10 € 15 kg x)	9,90 € (1,10 € 9 kg x)
Electric energy:	0,90 € (0,15 € x 6 KW/h)	0,43 € (0,15 € x 2,9 KW/h)
Energy cost total:	17,40 €	10,33 €

Labour costs	Minidairy	Polyfood
Labour:	275 € (25 € x 11 hours)	80,00 € (25 € x 3,2 hours)

COST TOTAL:

	Minidairy	Polyfood
Energy cost total + labour:	292,40 €	90,33 €
Cost for liter of milk:	0,325 €	0,100 €

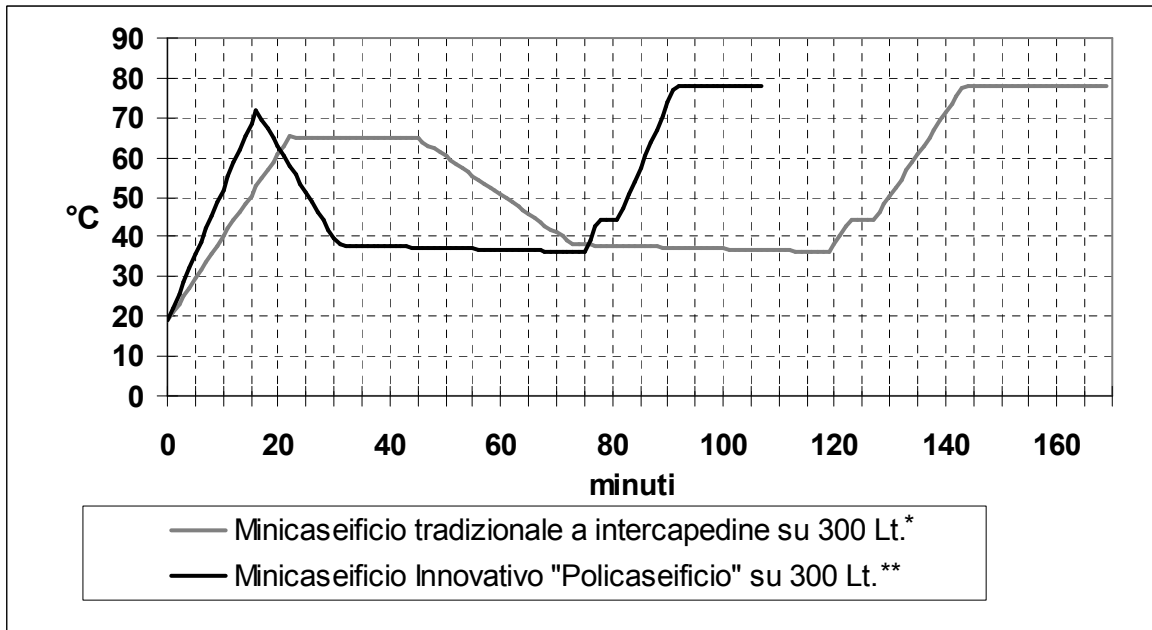
COST ON ANNUAL BASE:

	Mini-dairy	Polyfood
Energy cost total + labour:	106.726 €	32.970 €

¹ During this time (43 min) , in which aren't necessary thermal exchanges on the 1st vat, it is possible to use the POLYFOOD to make the pasteurization (19/72/38 °C in 21 minutes) on 2nd and the 3rd vat (in fact 21+21 = 42 minutes) .

² During this time (36 min) ., in which aren't necessary thermal exchanges on the 1st vat, it is possible to use the POLYFOOD to make the heating on the 2nd and the 3rd vat. (in fact 7+7 = 14 min).

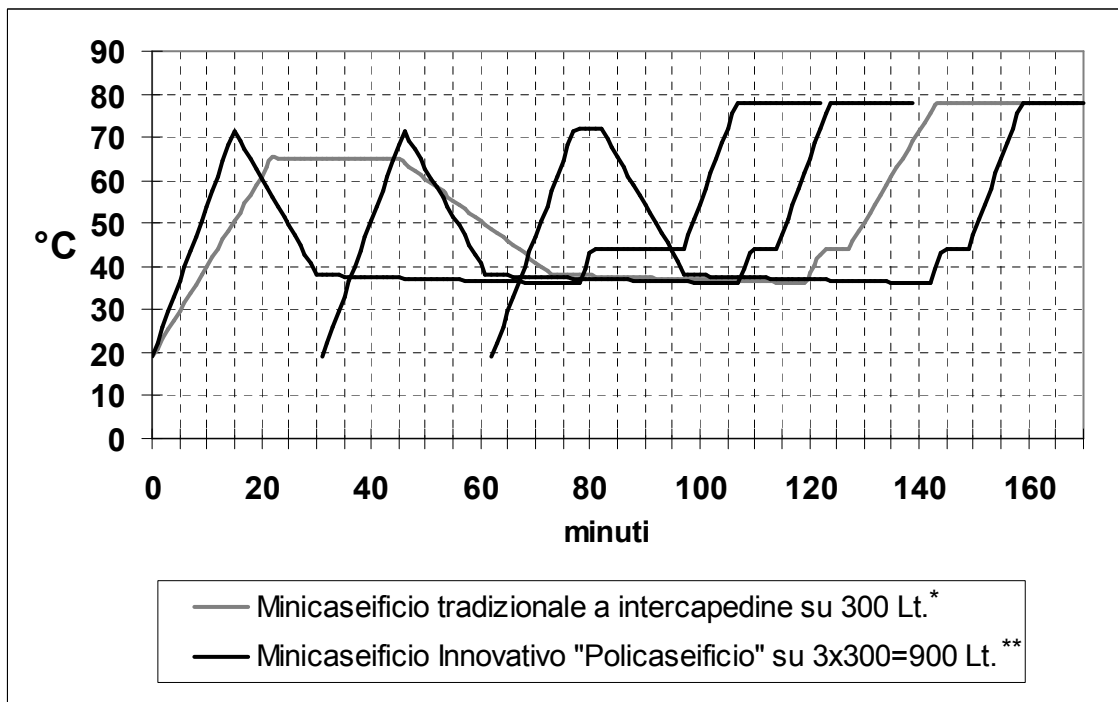
Temperature and time comparison between traditional Minidairy (300 Lt.) and Polydairy (300 Lt.)



*Traditional Interspace 300 Lt. Minidairy

**Innovative Minidairy "Polydairy" on 300 Lt.

Temperature and time comparison between traditional Minidairy (300 Lt.) and Polydairy (3x300=900 Lt.)



*Traditional Interspace 300 Lt. Minidairy

**Polyfood" on 3x300=900 Lt