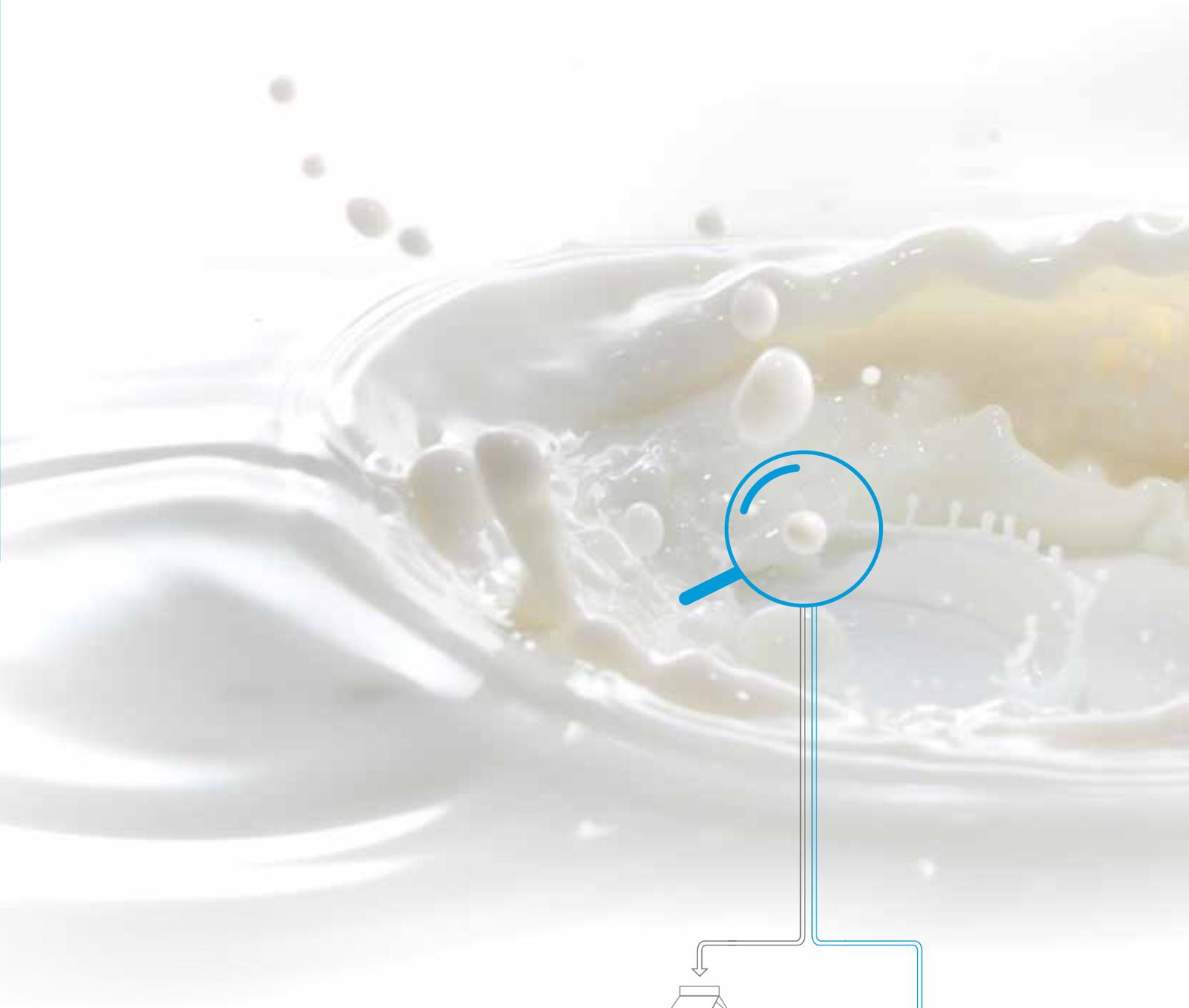


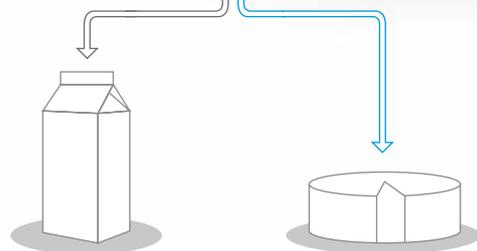
AfiMilk MCS

Real-Time Milk Classification Service

The Milk Value Enhancer for Farmstead & Artisan Cheese Makers



afimilk[®]
Vital know-how in every drop



Real-Time Milk Classification Service

AfiMilk MCS is a breakthrough solution for enhancing milk value and significantly improving your cheese production and yields.

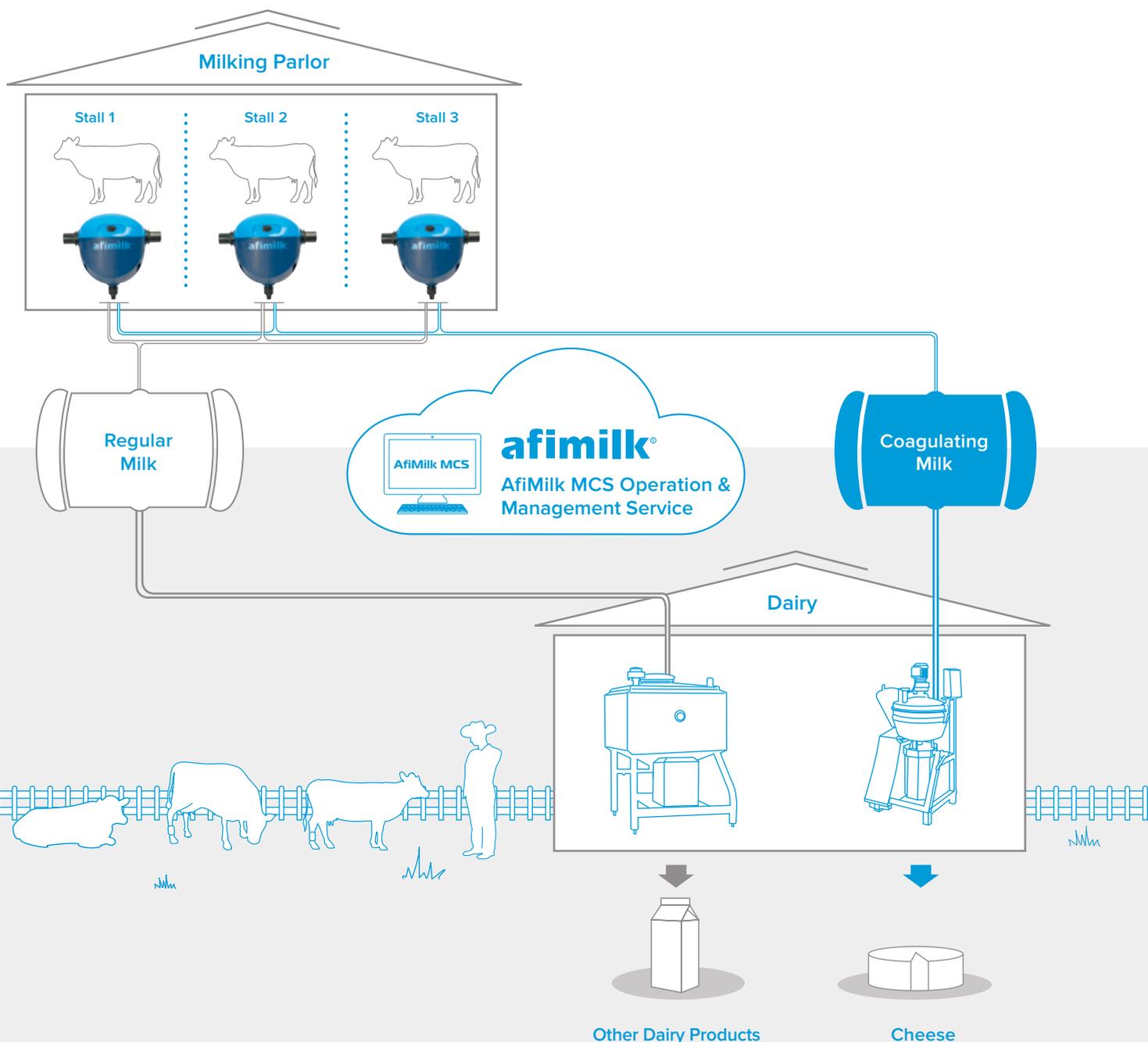
AfiMilk MCS sorts milk in real time during milking (right at the milking stall) and channels it to two separate tanks, according to its constituents and characteristics (i.e., fat, protein, coagulation properties) and its suitability for the type of cheese you produce.

AfiMilk MCS is based on Afimilk's unique, patented technologies. AfiMilk MCS analyzes each pulse of milk in real time and routes it to designated bulk tanks located on the farm. *The result: Milk suited for making cheese is separated from milk suited for other dairy products.*



The unique technology relies on optical observation and milk diversion only. It does not manipulate, modify, heat, or add new ingredients to the milk.

AfiMilk MCS facilitates optimizing your milking for increased yields and improved pricing.



AfiMilk MCS Technology

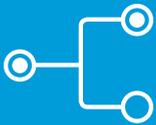
AfiMilk MCS incorporates AfiMilk's advanced milk sensors.



Analysis
Optical | Online

AfiLab

This real-time, optical milk-component analyzer measures fat, protein, lactose, coagulation properties, and other key characteristics for each pulse of milk from the milk meter for each cow during each milking session.



Optimization
Real-Time Channeling

AfiMilk Milking Point Controller

This milk meter activates a specialized valve during milking. The valve diverts and channels milk to separate tanks according to coagulation properties and other criteria.



AfiMilk MCS Operation & Management Service

A cloud-based service for managing the milk classification operation

- Optimizes milk channeling since it's based on actual yields from previous days
- Allows for dynamic changes in the proportions of classified milk, according to daily production needs (for example, 70% coagulating milk for cheese production one day; 50% another day)

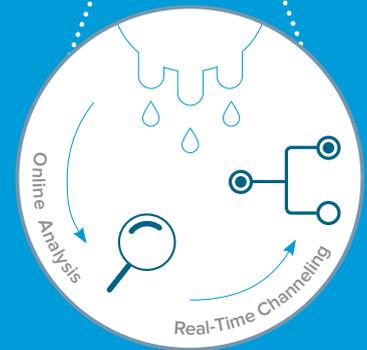
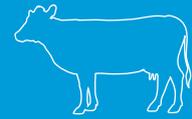
AfiMilk MCS Implementation

Cheese makers seeking to improve yields on sorted milk can upgrade the milking parlor to support AfiMilk MCS relatively easily. The upgrade includes both online analysis and real-time channeling.

The cost of this upgrade is relatively low compared to the value it brings. AfiMilk MCS allows a very quick ROI.

AfiMilk MCS Value & Benefits

-  Tremendous increase in cheese-vat production yields (up to 15%), with higher protein efficiency (up to 11%)
-  Production flexibility, by day or by milking session
-  Shorter clotting time (20%), with reduced energy consumption, labor, and other variable production costs
-  Reduced amount of whey that needs recycling or disposal
-  Longer pre-processing milk storage time (up to 72 hours in some cases)



48-72h

Longer pre-processing storage time

20%

Shorter clotting time*

15%

More cheese from the same milk volume*



Vital know-how in every drop

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afimilk®

* Already in use