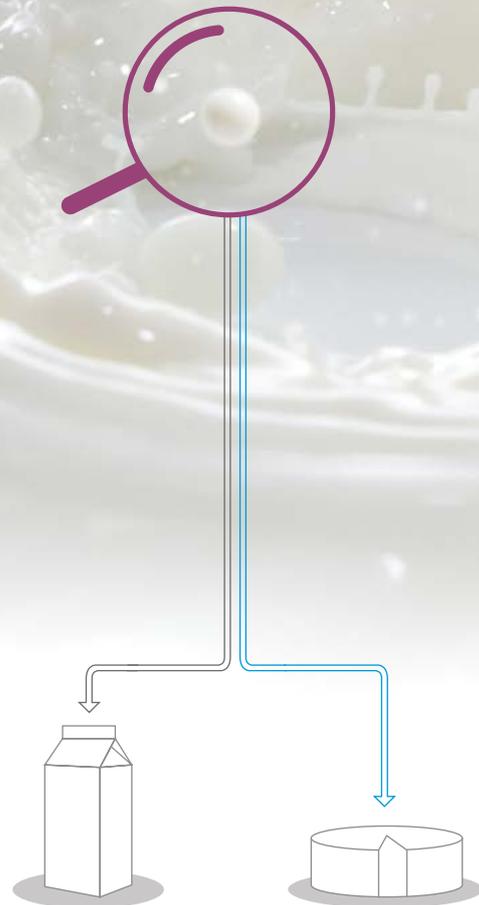


AfiMilk MCS

Real-Time Milk Classification Service

The Milk Value Enhancer



Real-Time Milk Classification Service

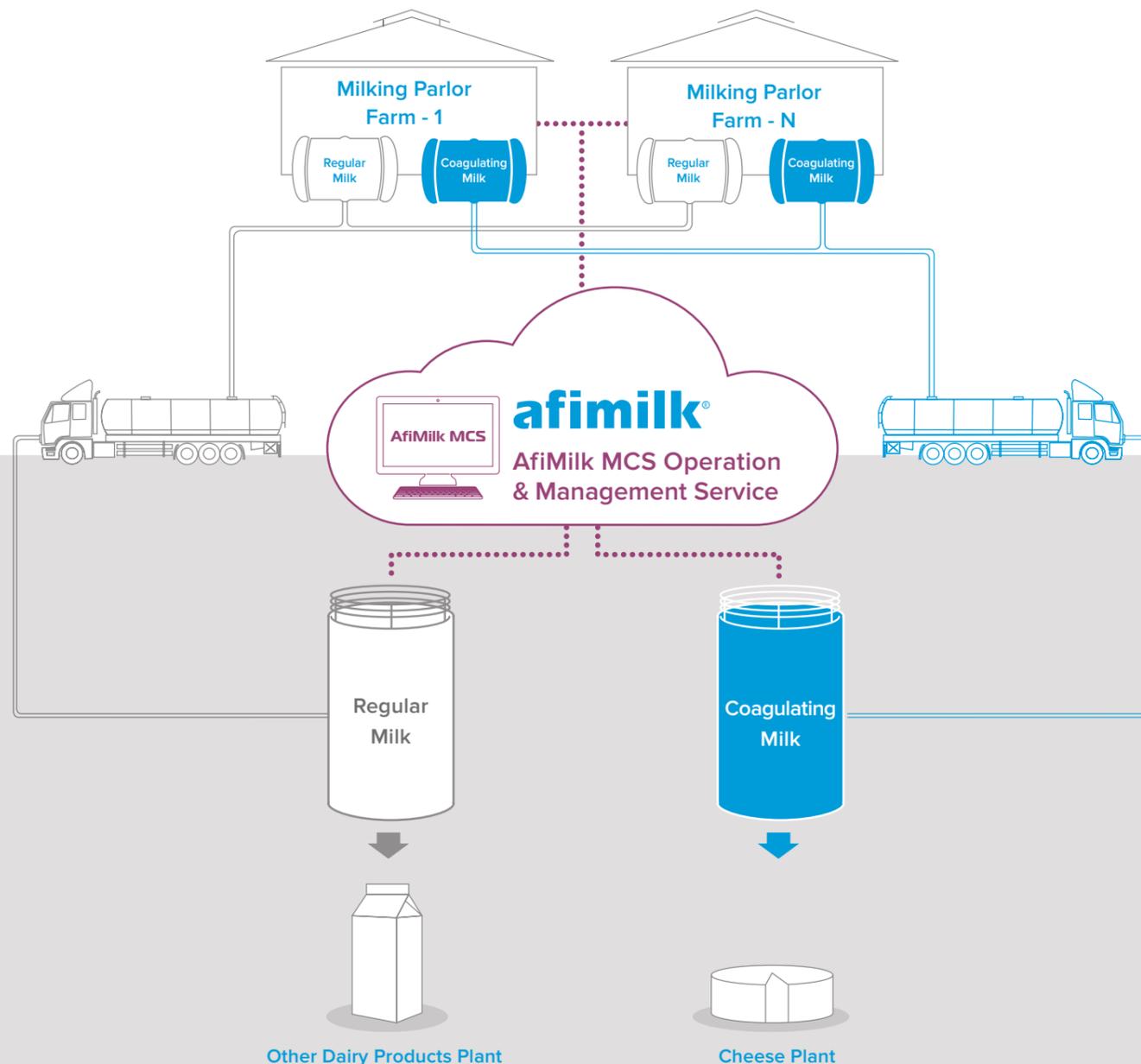
AfiMilk MCS is a breakthrough solution for enhancing milk value and significantly improving dairy production and yields.

AfiMilk MCS classifies milk in real time during milking (at the milking stall) and diverts it to two different tanks, according to its constituents and characteristics (i.e., fat, protein, coagulation properties) and its suitability for the desired dairy product.

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 milk products.*

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

AfiMilk MCS facilitates milk supply chain optimization and provides higher value to milk processors and premium prices to farmers.



AfiMilk MCS Technology

AfiMilk MCS incorporates AfiMilk's advanced farm milk sensors.



Analysis
Optical | Online

AfiLab

This real-time, optical milk-component analyzer measures fat, protein, lactose, coagulation properties, and other key characteristics. AfiLab analyzes 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 different tanks by its coagulation properties and other criteria.



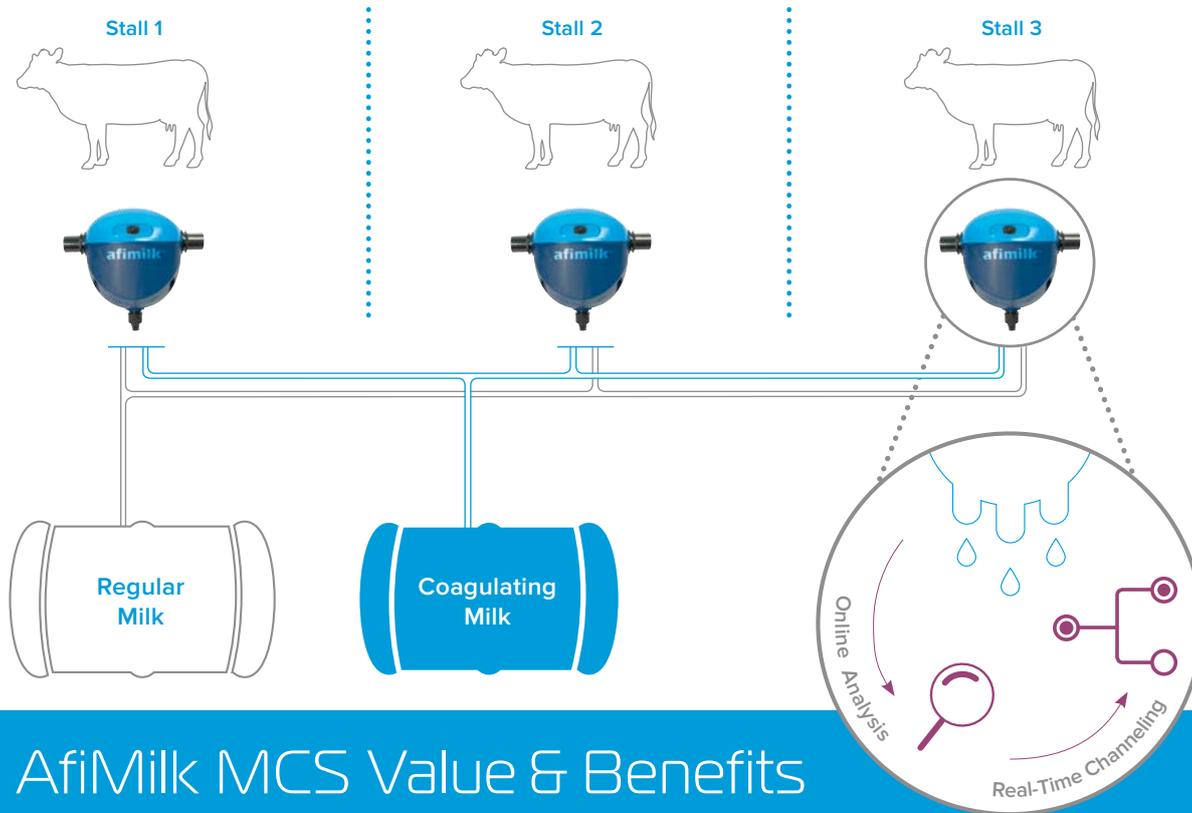
AfiMilk MCS Operation & Management Service

A cloud-based service for managing the milk classification operation

- Optimizes milk channeling for all the dairy farms that are separating milk (based on actual yields from previous days)
- Allows changes in the proportions of the classified milk, according to the milk processor's needs
- Calculates thresholds for milk separation for each individual dairy farm based on performance history

AfiMilk MCS Implementation

Dairy farms seeking premium prices on separated milk can upgrade their milking parlors to support AfiMilk MCS relatively easily. AfiMilk MCS offers 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%)
- Shorter clotting time (20%)
- Enhanced use of equipment (CAPEX savings)
- Reduced energy consumption, labor, and other variable production costs
- Reduced amount of whey to recycle or dispose of
- Longer milk pre-processing storage time (up to 72 hours in some cases)
- Fewer cows required to produce the same amount of cheese at the dairy for reduced daily feed consumption, quantified environmental impact, and reduced amounts of water and detergent

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[®]

*IN USE