

**Cheese Process Flow, No Fortification, No 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								
Whey Cream	0.00%	0	0	0	0	0	0	0
Inputs Gross	1,000,000	36,800	29,915	49,400	7,500	86,815	123,615	876,385
In plant product reduction	0.15%	1,500	55	45	74	11	130	1,315
Inputs Net	998,500	36,745	29,870	49,326	7,489	86,685	123,430	875,070
		3 68%	2.99%	4 94%	0 75%	8 68%	12 36%	87.64%

**Milk Separation**

Milk Cream Separated	100%	998,500	36,745	29,870	49,326	7,489	86,685	123,430	875,070
			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%	84,053	35,302	1,513	1,243	189	2,944	38,247	45,806
			42 00%	1 80%	1 48%	0 22%	3 50%	45 50%	54 50%
Skim Milk		914,447	1,443	28,357	48,083	7,300	83,740	85,183	829,264
			0 16%	3 10%	5 26%	0 80%	9 16%	9.32%	90 68%

**Ultrafiltration**

Skim Milk to be UF	25%	228,612	361	7,089	12,021	1,825	20,935	21,296	207,316
			0 16%	3 10%	5 26%	0 80%	9 16%	9 32%	90 68%
Skim Milk not UF		685,835	1,082	21,268	36,062	5,475	62,805	63,887	621,948
			0 16%	3 10%	5 26%	0 80%	9 16%	9 32%	90 68%
Solids to permeate			0	7	8,006	1,215	9,228	9,228	
Ultrafiltered Milk Retentate	300%	76,204	361	7,082	4,015	610	11,707	12,067	64,137
			0 47%	9 29%	5 27%	0 80%	15 36%	15 84%	84 16%
UF Milk Permeate		152,408	0	7	8,006	1,215	9,228	9,228	143,179
			0 00%	0 00%	5 25%	0 80%	6 06%	6 06%	93 94%

EXHIBIT

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JEB 4-13-07



### Cheese Process Flow, No Fortification, No Whey

Description		Volume	Butterfat	True Protein	Lactose	Other Solids	Total SNF	Total Solids	Water
<b>Whey Processing</b>									
Whey Stream - Cheddar		741,335	2,126	4,865	36,942	5,789	47,596	49,721	691,613
Whey Cream	<b>42%</b>	4,960	2,083	45	341	53	440	2,523	2,437
Whey Skim		736,375	43	4,820	36,600	5,736	47,156	47,199	689,176
Permeate		152,408	0	7	8,006	1,215	9,228	9228.38	143,179
Total Whey/Perm Stream		888,783	43	4,827	44,606	6,951	56,384	56,427	832,356
Fluid Sweet Whey Skim	<b>100.00%</b>	888,783	43	4,827	44,606	6,951	56,384	56,427	832,356
RO Concentrated Whey	<b>82.00%</b>	313,483	43	4,827	44606	6951.24	56,384	56,427	257056
RO Perm		575,300	0	0	0	0	0	0	575,300
Evap Conc. 62%	<b>62.00%</b>	91,011	43	4,827	44606	6951.24	56,384	56,427	34,584
Water Removed by Evap		222,472							222,472
Whey Powder	<b>96.50%</b>	58,473	43	4,827	44606	6,951	56,384	56,427	2,047

<b>Mass Balance</b>									
<b>Total Inputs</b>		<b>1,000,000</b>	<b>36,800</b>	<b>29,915</b>	<b>49,400</b>	<b>7,500</b>	<b>86,815</b>	<b>123,615</b>	<b>876,385</b>
Outputs									
Cheese		101,623	33,303	24,942	4,333	477	29,752	63,054	38,569
Cream not used		3,134	1,316	56	46	7	109	1,425	1,709
Whey cream		4,960	2,083	45	341	53	440	2,523	2,437
Whey Powder		58,473	43	4,827	44,606	6,951	56,384	56,427	2,047
Water Removed		255,009							255,009
RO Perm		575,300	0	0	0	0	0	0	575,300
Product Loss In plant		1,500	55	45	74	11	130	185	1,315
<b>Total Used</b>		<b>1,000,000</b>	<b>36,800</b>	<b>29,915</b>	<b>49,400</b>	<b>7,500</b>	<b>86,815</b>	<b>123,615</b>	<b>876,385</b>
Remaining Solids		<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		33,303
Pounds of Butterfat Raw Milk less cream		35,484
Butterfat in Cheese% of Raw		93.85%
Pounds of Butterfat vat		35,428
Butterfat in Cheese% all BF		94.00%
Vat Yield		12.06%
Ingredient Yield		10.16%