Milk price for cheese factories









Sheep's milk for cheesemaking

Introduction

The component (fat, protein, lactose) percentage of the milk is the most important factor. Casein plays a very important role in cheese production. Pure casein is a complex that consists of four individual proteins. One of them is k-Casein, which exists in different genetic variants (A, B, C, and E). A high proportion of k-Casein B is advantageous for milk coagulation and, therefore, for cheese yield. The proportions of the genetic variants can now be determined not only in milk from individual cows but also in mixed milk. As a result, milk producers, especially those with brown cattle, are demanding that cheese makers additionally reward high proportions of k-Casein B in the payment for milk content. This document addresses the milk price according to the milk components for the cheese factories.

Factors affecting yield

The yield of both cheese and butter is significantly influenced by the water content in the product. However, this is not primarily determined by the milk components, but rather by the production parameters. To reflect the true value of the milk components, the yield must be considered relative to the dry matter of the product.

When processing milk into cheese with standardized fat content, both cheese and butter yields must be taken into account, as they are directly related. For the cheesemaker, fat and protein are primarily important for yield, with only casein being relevant in cheese production. On average, casein constitutes about 77 % of the raw protein (depending on genetics/breed, feeding, cell count, and month of lactation or season).

The average casein content in mixed milk is about 50 g per kg of milk or 5 kg per 100 kg of milk.

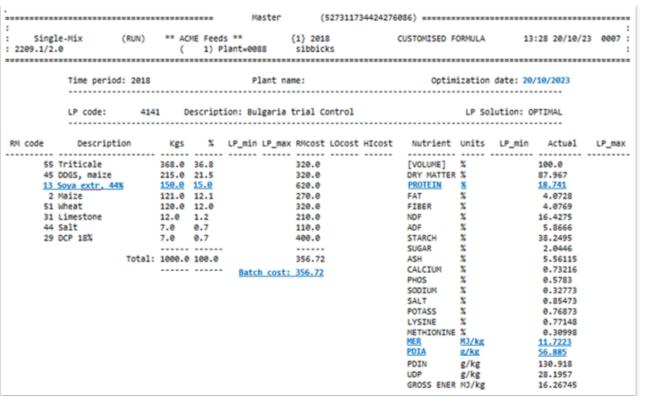
Data & Trial Method

- Country: Bulgaria, 2011
- Population: 40 ewes, Synthetic population Bulgarian milk (SPBM), IAS
 Kostinbrod, Bulgaria.
- Duration: 180 days
- Trial Groups: 2 x 20 ewes
- Feeding System: In groups, with contstant access to water
- Milk Yield Inspection: bi-monthly for 120 days

INGREDIENTS (%)	CONTROL	SOYPASS
Corn	12,0	12,0
Wheat	12,0	12,0
Triticale	36,8	36,8
DDGS	21,5	21,5
Soya bean meal	15,0	
Sunflower meal	1	7,5
Soypass	1	7,5
Calcium carbonate	1,2	1,2
Dicalcium phosphate	0,7	0,7
Salt	0,7	0,7
PREMIX	0,1	0,1

Trial Data & Soypass[®] Performance

Group A (Soya extr. 44%)



Group B (SoyPass & Sunflower)

-1.					*** ****						
	e-Mix (RUN)										
	Time period: 2018			Plant na	me:		Optim	ization	n date: 20/	10/2023	
	LP code: 414	1 D	escript	ion: Bulgaria	trial Control			LP S	olution: 0	PTIMAL	
	Description	Kgs	*	LP_min LP_max	RMcost LOcost	HICOST	Nutrient	Units	LP_min	Actual	
	Triticale						[volume]				
	DDGS, maize						[VOLUME]				
	Maize						PROTEIN				
	Wheat						FAT			4.09607	
	Sovpass						FIBER	%		4.411075	
	Sunflower extr, 28%						NDF	%		18.3438	
31	Limestone	12.0	1.2		210.0		ADF	%		6.4287	
					110.0		STARCH	%		40.0	
29	DCP 18%	7.0	0.7		400.0		SUGAR	%		2.556755	
							ASH	%		5.383997	
	Total:	1000.0	100.0		344.34		CALCIUM	%		0.723734	
				Batch cost:	344,34		PHOS	%		0.595143	
							SODIUM	%		0.326589	
							SALT	%		0.856197	
							POTASS	76		0.688669	
							LYSINE	76		0.414823	
							METHIONINE			0.250847	
							MER PDIA			11.615475 60.9957	
							PDIA			121.14005	
								g/kg g/kg		32.774855	

Trial Data & Soypass® vs Soybean meal 44%

	Group A (Soya extr. 44%)	Group B (SoyPass & Sunflower)		
Crude protein (%)	18.7	16.7		
Urea (mg/ltr)	440-462	352-374		

*the SoyPass group has significantly lower urea levels

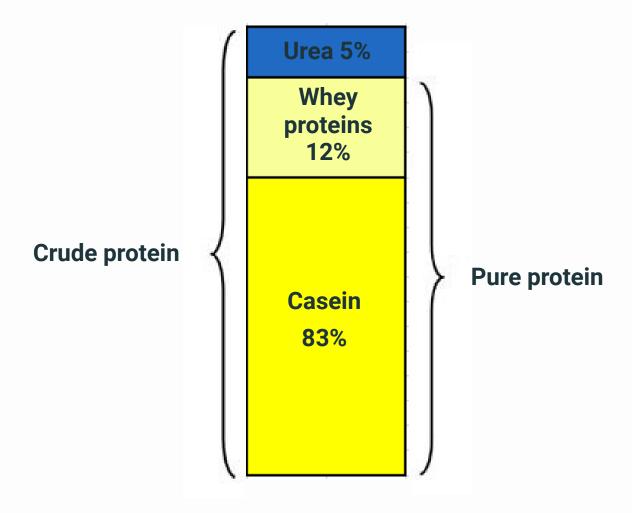
* the SoyPass group has a lower ration cost

Sheep milk urea & crude protein

The relationship between sheep milk Urea and the Crude Protein of the ration (Cannas 1998)

Urea (mg/ltr)	154.0	176.0	198.0	220.0	242.0	264.0	286.0	308.0	330.0
CP (%DM)	12.0	12.5	13.0	13.5	14.0	14.5	15.0	15.5	16.0
Urea (mg/ltr)	352.0	374.0	396.0	418.0	440.0	462.0	484.0	506.0	528.0
CP (%DM)	16.5	17.0	17.5	18.0	18.5	19.0	19.5	20.0	20.5

^{*}CP = Crude Protein



Composition of Nitrogen and Protein Fractions in Milk.

Composition of sheep milk

Breed /Average	Fat (%)	Total Protein (%)	Casein (%)	Whey Protein (%)	Lactose (%)	Dry matter (%)	Ash (%)
Lacaune	7.0	6.0	4.0	1.0	5.0	20.0	1.0
Friesian	7.0	6.0	4.0	1.0	4.0	19.0	1.0
Chios	8.0	6.0	5.0	2.0	5.0	20.0	1.0
Assaf	6.0	5.0	4.0	1.0	5.0	19.0	1.0
Karagouniki	9.0	7.0	5.0	2.0	5.0	20.0	1.0
Frisarta	6.0	6.0	5.0	1.0	5.0	18.0	1.0

Composition of Feta Cheese g/kg (ready for consumption)

- Humidity 560 g/kg
- Fat 235 g/kg
- Casein 124 g/kg
- Mineral salts 45 g/kg
- Acids 11 g/kg

Composition of Haloumi Cheese g/kg (fresh product)

- Humidity 460 g/kg
- Fat 430 g/kg
- Protein 200-220 g/kg
- Salt 30 g/kg
- Carbohudrates 8 g/kg
- Sugar 5 g/kg

