Ever.Ag

Cheese Yield Optimization
with AI & Machine Learning

Looking to take your operational efficiency to the next level and keep pace in a competitive market? Ever.Ag's Cheese Yield Optimization software combines AI and machine learning with your own dairy plant expertise and data to maximize efficiency, reduce waste with less undergrade and boost profitability.

Improve operating results with tighter specs

AI and machine learning help you analyze data faster and confidently allowing you to make adjustments on the fly reducing standard deviation in your process. Tighter specs create greater opportunity to:

- Increase operational efficiency
- Maximize cheese yield
- Improve quality that can impact pH, taste and aging characteristics
- Combat seasonal milk quality variations
- Reduce COGS to the vat by optimizing the fat and protein levels to the vat

Proven solution for measurable results

Ever.Ag is the first and only technology provider helping cheese processors make daily and real-time adjustments—while the cheese is still being made—that improve consistency, boost yields, and cut waste.

Unlike systems that only provide after-the-fact insights, Cheese Yield Optimization uses live data from production vats to guide precise decisions in under a minute. It's already delivering measurable results in large-scale U.S. plants—not just sitting in a pilot program or hidden inside back-office software.

By boosting your cheese yield just 0.01%, your company could increase revenue by **$100,000 per year** based on 2 million pounds of milk per day). Our research shows that the average plant can obtain a 0.1% to 0.5% improvement.

Cheese Yield Optimization

Make your business more nimble in ever-changing market conditions.

Even slight adjustments to the cheesemaking process can be nerve wracking. Cheese Yield Optimization provides real-time monitoring and machine-learning-enabled suggestions for timely, confident decision making that reduces process variation, drives performance, and reduces risk. Improvements can be achieved against:

Moisture	pH	Fat on a Dry Basis	Salt

Or other parameters that can impact aging, taste, ect.

Discover - Survey the process and identify the current operating regime. Agree on the goals.

Measure - Collect parameters and combine with quality data from the lab.

Learn - Analyze data and identify control and connected variables.

Optimize - Run optimization scenarios using AI to identify the ideal conditions for planning and in real-time adjustments.

Control - Download optimization for production runs and trialing. Measure results and adjust.

"This technology lets our cheesemakers push performance with confidence...We're optimizing formulation strategies, reducing waste, and relying on real-time insight—not just hindsight."

-Jason Mishel, VP of Sales and Milk Procurement at Valley Queen

Valley Queen
WE MAKE DAIRY

Cheese Yield Optimization.
Combining in-plant expertise and data with the sophistication of AI and machine learning to improve your bottom line.

Scan the QR Code to Schedule a Meeting with Us