



# Dairy Vertical

Achieve Milk Fat% Accuracy To Deliver Consistent Quality Dairy Products.

## Key Features Include:

- Develop a formula/recipe by specific units using the Milk Standardization and Pearson Square Method.
- Automate the calculation of the required quantity of milk based on raw milk fat percent using Milk Standardization.
- Mark key ingredient(s) within the formula to accurately calculate the material's quantity based on the defined key ingredient(s) specific unit and fat percent.
- Define the desired target fat percentage for batch quality consistency.
- Utilize the Pearson Square method to automatically compute the required quantity of milk based on milk and cream fat percent.
- Dynamically input or adjust the fat percentage for key ingredients for the selected lot before issuing materials for batches.

## Why Dairy Vertical?

- Automate and simplify the complex calculations of the material quantity required based on the fat percentage of milk or cream.
- Real-time fat percent adjustments based on ingredient specifications.
- Accurate calculations for consistent batch quality with precise fat control in every formula/recipe.
- Stay compliant with industry regulations while optimizing formulation and production processes.

eWorkplace Apps extends its core Process Manufacturing Suite for Acumatica with a powerful Dairy Vertical solution, tailored to meet the unique needs of the Dairy industry. This vertical enables dairy manufacturers to achieve accurate fat percentages using automated milk standardization and Pearson square techniques, reducing the time spent on error-prone manual calculations. Whether storing raw milk in silos purchased from multiple suppliers or formulating recipes for various dairy products including ice-cream, it enables dairy manufacturers to maintain the optimal ratio or quantity of two raw materials, meeting the target fat percentage.