To perform an overall site review of the Coburg cheese-making process and to find ways to optimise the cheese making process by performing mass balances and identifying potential recoverable waste for its reduction.

Bega Cheese Limited

Bega Cheese Limited is currently one of the largest dairy companies in Australia spanning a number of sites including Bega, Coburg, Tatura and Strathmerton. A diverse range of products are produced annually such as cheeses, cream cheese, infant formula and processed cheese.

Experience

- Enjoyed being made welcome by Bega Cheese staff and operators
- Gained a detailed insight into the industrial cheese-making process and the dairy industry
- Identified our strengths and weaknesses when working in a team

Output:

Main products
- Cheddar Cheese
- Mozzarella Cheese

By-products
- Milk cream
- Whey cream
- Demineralised whey

Project Outcomes

- Performed detailed and site wide total and compositional mass balance
- Identification and quantification of waste streams
- Suggested more effective milk input data integration methodologies
- Recommended methods for better long term plant operation

Challenges

- Working within an open-ended scope
- Being critical and organised when dealing with sets of data
- Integrating team members’ work in meeting deadlines