



Craig's Station Creamery

Brian Paris
General Manager

Overview

Partnership with a group of farmers in Western New York in building a dairy manufacturing facility that will produce standardized milk and cream, and will have the capability to expand into other value-added products in the future.

Craigs Station Ventures

Noblehurst Farms, York



1,700 cows

Lawnel Farms, York



1,500 cows

Mulligan Farm, Avon



1,200 cows

Coyne Farms, Avon



1,000 cows

Craigs Station Ventures

Synergy, Wyoming



2,100 cows

Southview Farm, Castile



2,050 cows, two sites

Baker Brook Dairy, Attica



1,500 cows

McCormick's Dairy, Bliss



1,950 cows

Craigs Station Ventures

- Members committed to sustainable, efficient farming practices
- CSV member has largest on-farm digester in New York
- Noblehurst operates anaerobic digester adjacent to Craigs Station Creamery that:

- Recycles facility's waste effluent
- Provides green energy to facility
- Reduces plant's carbon footprint



Noblehurst Green Energy digester



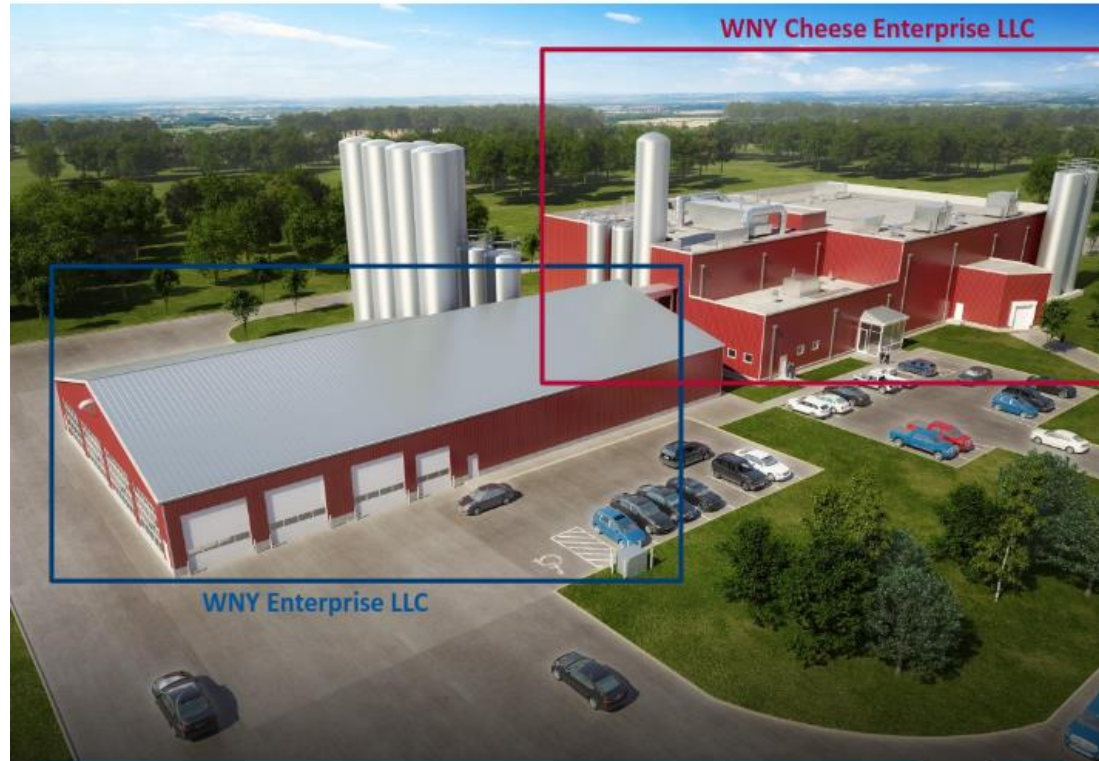
Synergy Biogas

1.4 MW on-farm co-digestion plant

***Also processes effluent from
local dairy plants***

Future expansion to 2.0 MW

Craigs Station Cheese



First block of cheese

January 30, 2018





Products

- **It all starts with consistent, high-quality farm milk**
- **rBST-free**
- **Standardized and/or skim and cream**
 - Custom blends from skim to 40 percent and all points in between
 - Will ship in any quantity from lunch pails to super tankers
- **Cold bowl separated**
 - Reduced protein denaturing (standardized/skim)
 - Enhanced cream functionality
- **Milk production attributes**
 - Kosher and Halal
 - High in Omega 3 or Omega 6
 - Marketing-focused, consumer-oriented needs

Attributes of cold bowl separation and the correlation to making cheese

- **Higher-heat treatment causes denaturing of whey proteins, which subsequently stick to the casein particles. The effects are:**
 - Longer flocculation times
 - Weak or no curd formation
 - Poor syneresis (moisture release)
 - Coarse textured curd with reduced ability to stretch, mat and melt
- **Cold bowl separation eliminates or reduces these effects in comparison to heat-treated separation**

Cold bowl and protein combined attributes

- Combining cold bowl techniques and consistent protein *and* consistently high protein levels leads to:
 - Yield favorability
 - Formula favorability
 - Quality predictability



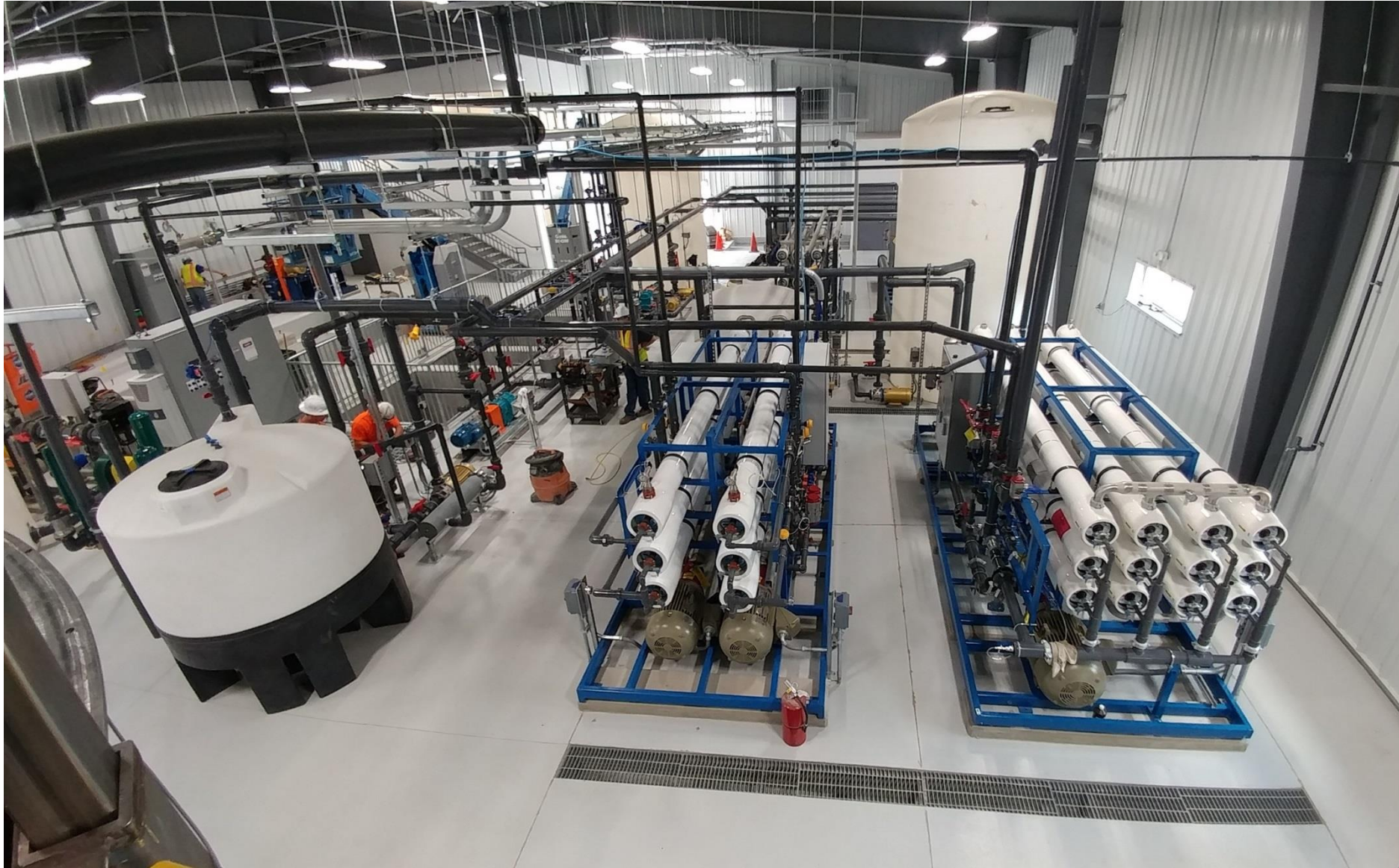
Attributes

- **Locally produced, New York milk**
 - All eight farms located within 25 miles of WNYE
- **Traceability back to these farms**
- **Enrolled in DFA's Gold Standard Dairy Program**
- **Powered by on-farm green energy**
- **Reduced carbon footprint**
 - Low hauling miles, green energy, modern/efficient milk production and processing

Wastewater treatment facility



Wastewater treatment facility



Cheese
Waste



Influent



Effluent CCS F1400



UF Permeate

RO1 Permeate

RO3 Permeate

Potable
Water
Source

Energy



RO1 Reject

