



DAIRY FOODS CONSULTING

CONSULTING SERVICES

Hourly & Daily Consulting for Farmstead & Artisan
Processors of Cow, Goat and Sheep Milk.
On Site & Virtual Sessions Available

Business Planning

- Operations
- Infrastructure
- Cash Flow Analysis
- Capital Equipment and Production Costs

Facility Design

- Layout and Materials
- Heating, Cooling and Air Handling Systems
- Processing Equipment
- Sanitation Systems
- Cheese Aging Spaces
- Finished Product Storage Coolers

Research and Development

- Raw Milk, Natural, Traditional, & Specialty Cheeses
- Butter, Ice Cream, and Cultured Dairy Products

Technical assistance

- Troubleshooting Quality & Safety Concerns
- HACCP & Food Safety Planning
- Dairy Foods Manufacturing and Quality Control,
for Maintaining High Product Quality Standards.



Rates

Hourly \$250
Daily \$2,000
+ travel expenses

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