



Food and Beverage

# Improving product yield and sustainability with integrated AI

Amalthea leverages the power of Infor's platform technology (as part of Infor® CloudSuite® Food & Beverage) to improve cheese yield, quality and consistency despite the unpredictability of milk, the primary ingredient.



**7X** faster to identify yield deviations

**€500K** annual savings for every 1% increase in yield

**Artificial Intelligence detects yield deviations and the contributing root causes early in the cheese making process**



Identification of main contributors to the yield, for subsequent action to optimize yields



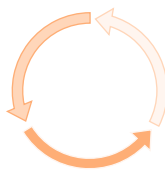
More accurate target yields for better quality and yield



Stabilizes the variability in the process for a more predictable yield and quality



10 hours per week time saving in data collection and analysis



Improved sustainability with more product yield and less waste



Happier customers with high quality cheese consistency

“Our customers require consistency in the cheese we produce. The big challenge is that milk is the raw material used to produce cheese and, by nature, very unstable and inconsistent over the seasons. Infor Coleman AI helps us make cheese production as stable and predictable as possible, in terms of quality and yield, so that our customers are happy.”

**Joris Aarts,**  
CFO, Amalthea

## Infor Coleman AI

How Amalthea improves cheese yield and sustainability with Infor integrated AI

[Learn more ↗](#)



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