Price List

Fees For Equipment/Refrigeration Use in FPDL

Freezer/Cooler Charges

- $30/week per pallet. (ANY size storage need smaller than 1 pallet will be counted as a minimum of 1 pallet).
- $500/month (partial use of unit at conditions used by other projects)
- $1,000/month (for special and specific conditions, exclusive use). This includes Environmentally Controlled Rooms.

Dry Storage Charges

- $48/month per pallet. (ANY size storage need smaller than 1 pallet will be counted as a minimum of 1 pallet).

PMS Pasteurization/Homogenization System - FPDL (setup fee of $150)

- $100/hour (materials and ingredients extra)

MicroThermics UHT Processing System – FPDL

- $850 minimum fee for 4 hours. $187/hr thereafter (materials and ingredients extra)

Pasteurization/Homogenization System - Dairy Plant (equipment use charge includes labor for one person):

- $1,500/day (materials and ingredients extra)
- $850.00 – for ½ day (minimum charge) (materials and ingredients extra)

Stephan Mixer

- $200 full day + hourly charge for labor + materials and ingredients extra
- $100 ½ day + hourly charge for labor + materials and ingredients extra

Freeze Dryer (usually a user should plan on a minimum drying time of 48 hours)

- $200 + $3/hour for outside users
- $100 + $1.50/hour for in-house use

Ice cream making - FPDL

- $100/hour + $300 cleaning fee for continuous freezer system - does not include materials, does include use of pasteurizer, homogenizer, and ice cream freezer.
- $100/hour + $150 cleaning fee for batch freezer system - does not include materials, does include use of pasteurizer, homogenizer, and ice cream freezer.
Ice cream making - Dairy Plant

- $2,000 – Full day (includes labor for one person) - does not include materials, does include use of pasteurizer, homogenizer, and ice cream freezer.
- $1,350 – ½ day (minimum charge - includes labor for one person) - does not include materials, does include use of pasteurizer, homogenizer, and ice cream freezer.

Sour Cream, Dip, or Yogurt Making - FPDL

- $100/hour - does not include materials, does not include use of pasteurizer and homogenizer.

Sour Cream, Dip, or Yogurt Making - Dairy Plant

- $2,000 - Full day (includes labor for one person) - does not include materials, does include use of pasteurizer and homogenizer.
- $1,350 – ½ day (minimum charge - includes labor for one person) - does not include materials, does include use of pasteurizer and homogenizer.

Cheddar style cheese making

- $100/hr for 1 vat (equipment use charge) - labor and materials extra. Starting from pasteurized products purchased from the dairy plant.
- If a special milk processing prior to cheese making is required then there will be an additional charge depending on the process.

Mozzarella style cheese making

- $100 for 1 vat - (equipment use charge) - labor and materials extra, Starting from pasteurized products purchased from the dairy plant.
- If a special milk processing prior to cheese making is required then there will be an additional charge depending on the process.

Spray drying

- $1,500 per run - NIRO system (includes labor, but does not include materials)

All ingredients, product containers, analytical testing, shipping containers, and shipping charges supplied by the dairy plant or FPDL are additional.

Extension Workshops vary by time to set up. There is a minimum $5/participant to cover hair net/clothing costs. Extensive setup will require a higher fee.

***** Long-term projects under contract can be negotiated for a fixed rate discount price*****