

Note - This is a live document. Please always refer to theudderway.com/guides for the most recent revision and associated processes and procedures.

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The Udder Way is the creation of Tasmania Ed Crick, who in a previous life was the owner of several small cafes in Northern Tasmania, Australia. While operating his business' Ed grew frustrated at the hundreds of single-use plastic milk bottles being used and cast aside to kerbside recycling every week. Not knowing whether the bottles were ever About The Udder Way. handled correctly became an issue that Ed wanted to fix. Ed became obsessed with the development of a solution and dedicated countless man hours committed to the research and development of the system, as Ed was aware, it was crucial that the solution complemented both existing conventional dairy and hospitality landscapes. The Udder Way Keg is manufactured in Tasmania with high-grade Low-Density Polyethylene (LDPE) and has an eighteen (18) litre capacity. Each keg (with transportation lid) is: 360mm long 290mm wide 262mm tall and when full weighs The Udder Way Keg has gone through rigorous research and development and has been reviewed and approved by the: Tasmanian Dairy Authority The Dairy Companies Association of New Zealand (DCANZ) and **HACCP International** Moreover, this rigorous research and development has been done to ensure that the customer (agricultural dairy sector/ hospitality and retail shop fronts) benefit from the best efficiencies with the implementation of The Udder Way keg and systems. The Keg. The kegs have been designed so that they can be: Stacked and stored Loaded and handled on milk trolleys Handled by an individual Stored in conventional and commercial fridges Transported and tracked **Palletised** Easily cleaned and are One-hundred percent re-usable and recyclable (at the end of their life) Additionally, to ensure there is minimal (or no wastage), The Udder Way has developed a specially designed funnel that allows the user to invert and drain the kegs manually should there be any mechanical failure (power outage etc) that affects the use of the system(s). The Udder Way dispensing systems have been developed around The Udder Way Keg, which holds eighteen (18) litres of milk, which is the same volume as a conventional milk crate with nine (9) two-litre bottles. The Udder Way system goes further than being an innovative (re-usable) milk dispensing and handling unit. The Udder Way Café and Deli Kits allow the user to store and dispense refrigerated milk from Dispensing Systems. a pre-installed tap, ensuring fresh and free flowing milk without the waste and clutter involved with conventional single-use plastic milk bottles. All the components that are used in the manufacture of The Udder Way dispensing systems are Food

Components (pumps, fittings, hoses, and connections) that are included have been rigorously

Grade compliant, easy to clean and economical.

tested by The Udder Way to ensure the best quality is provided.

Regarding Food Safety and the kegs, LDPE is a very stable, inert, and insoluble plastic. The Udder Way has had confirmation that the LDPE used in manufacturing of The Udder Way kegs is free of: Phthalate plasticisers that may cause cancer or affect foetal development in pregnant women and The Keg and Food Bisphenol A (BPA) that may cause cancer, obesity, diabetes, heart disease, liver abnormalities, Safety. hyperactivity, early onset of puberty, low sperm counts, and damage to the ecosystem such as feminisation of fish, reptiles, and birds. Additionally, the HACCP International Technical Panel has concluded that "there is no concern that milk stored in the LDPE kegs will be subject to chemical leeching to the extent that could cause a food safety risk". The Udder Way have designed and developed a traceability app with an additional desktop "Dairy Dashboard" portal. The purpose of this app and portal is to provide the user with full visibility and traceability on each individual keg at any time. With the correct use of the app the user "live" access to data such as: The Udder Way QR last recorded location Code App and Keg keg use and frequency **Traceability** customer consumption customer performance number of single use bottles eliminated. market share and uptake by location and volume rotation frequency by average milk type and used by date and Our Kegs are compatible with other dispensing systems currently available on the market. We encourage **Keg Compatibility** you to get in touch if you have any concerns or ideas about an existing dispensing system. The Udder Way Café and Deli Kits are an innovative and safe system for the handling, storage, and dispensing of dairy milk products. The systems not only increase efficiencies in retail milk dispensing, but they also help to eliminate the amount of single use plastics used in the hospitality and retail sectors. The Udder Way Café and Deli Kit systems have been designed and developed to provide the user with the most robust yet simple design in mind. The systems operate in a similar fashion to a conventional beer tap system. However, The Udder Way have developed a semi-automated dispensing process, where milk is dispensed with the push of a button. The Udder Way Café and Deli Kit The only difference of note between the two systems (Café and Deli Kit) is that: The Café Kit tap is (340mm H) and The Deli Kit tap is (500mm H) Café and Deli Kits are supplied with the same components, have the same flow rate (15 second per litre), require the same daily scheduled cleaning /maintenance, and are installed and assembled the same way.

Refer theudderway.com/guides for safety information.

	The Udder Way products are an innovative and safe system for the handling, storage, and dispensing consumable liquids. For health and safety reasons, The Udder Way strongly encourage scheduled cleaning and maintenance of all components within these system(s) daily.
Cleaning and Maintenance	The Udder Way suggests that you clean and sanitise the system and components as per our cleaning guides that can be found on our website theudderway.com/guides.
	If there is any uncertainty about the scheduled cleaning and maintenance processes suggested by The Udder Way, please contact us at: enquiries@theudderway.com
Warranty	The Udder Way offer one (1) year warranty on all system components and workmanship. To claim warranty on the system you have purchased, send your details with proof of purchase to: enquires@ theudderway.com
System Pricing	The Udder Way system pricing is available either online at theudderway.com or via an expression of interest through enquires@theudderway.com

The Udder Way Kit (Café and Deli) Components 5.0

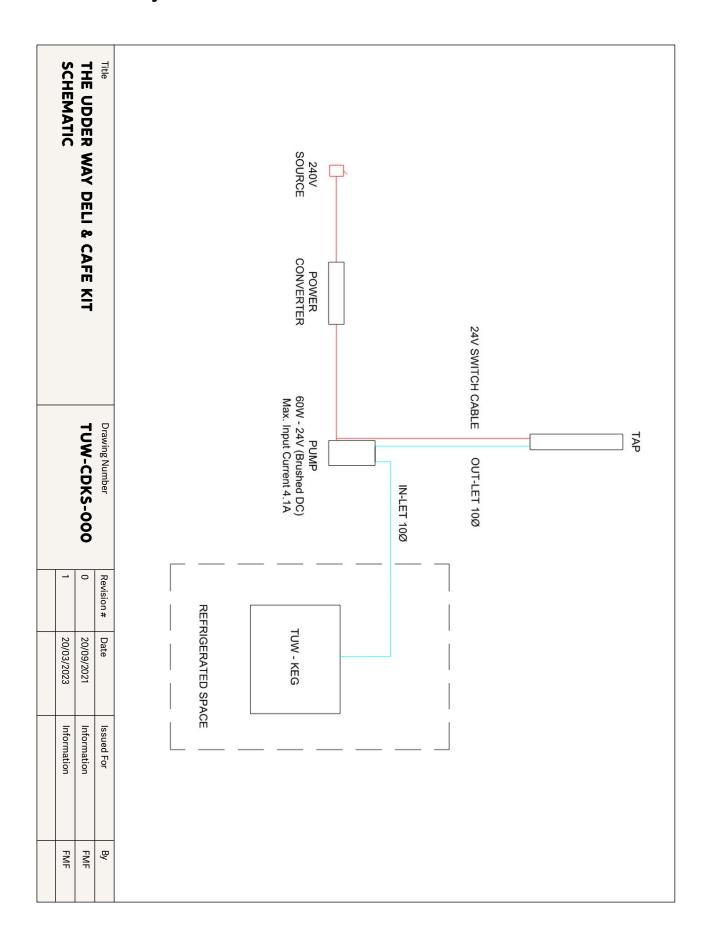
Image	Item Name/ Description	QTY Supplied
	The Udder Way SS Café or Deli Font. Complete with: face plate nut and push button The Udder Way Foot Switch Sold Separately	One with every Kit
	The Udder Way Café Milk line and Cleaning Line. Complete with: WMF fittings (two)	Two (2.5m lengths) with every Kit

The Udder Way Kit (Café and Deli) Components 5.0

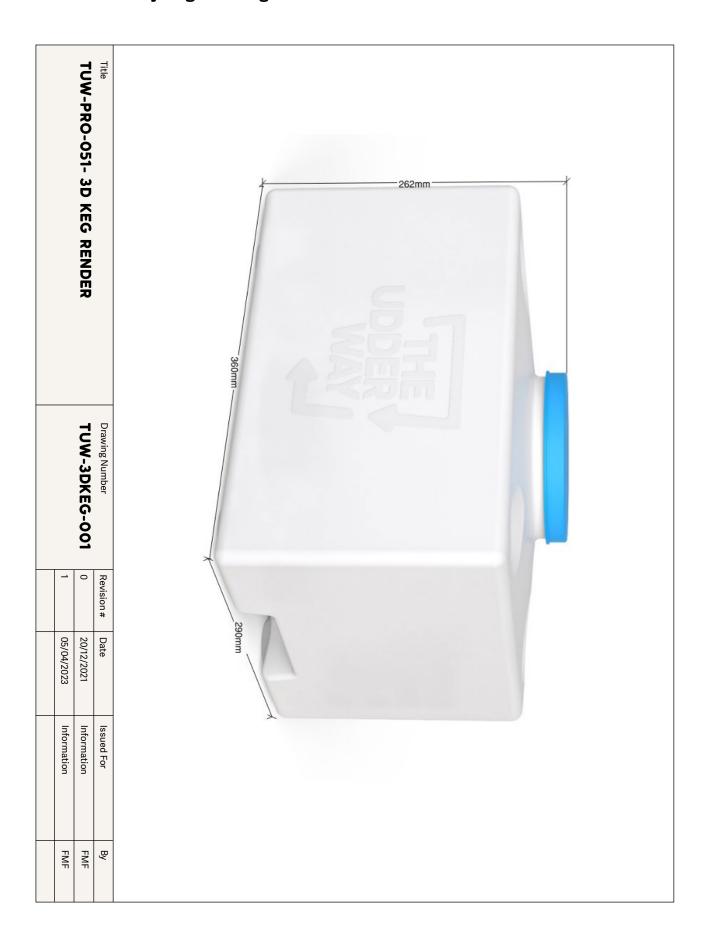
Image	Item Name/ Description	QTY Supplied
	The Udder Way Pump Assembly. Complete with: Milk line connectors (two) Power Cable and Switch Cable	One with every Kit
	The Udder Way Power Pack. Complete with: Power Cable and Power Convertor	One with every Kit
	The Udder Way Cleaning Bottle Complete with: Milk line and WMF adaptors (two)	One with every Kit
© carfestor MFC	The Udder Way Cleaning Solution	Three (one litre bottles) with every Kit
	The Udder Way Dispensing Lid Complete with: Pick up line (including spigots) and Fittings	One with every Kit

Image	Item Name/ Description	QTY Supplied
	The Udder Way Cleaning Funnel Complete with: Milk line connector	One with every Kit
	The Udder Way Insulation/ Pipe Lagging	One (2.5m length) with every Kit
Ĵ	The Udder Way Font Spout (WMF adaptor) Fitting	One with every Kit
3	The Udder Way Milk Line (WMF Blank) Cap	One with every Kit
A.	The Udder Way SS Font Fixings	Three with every Kit

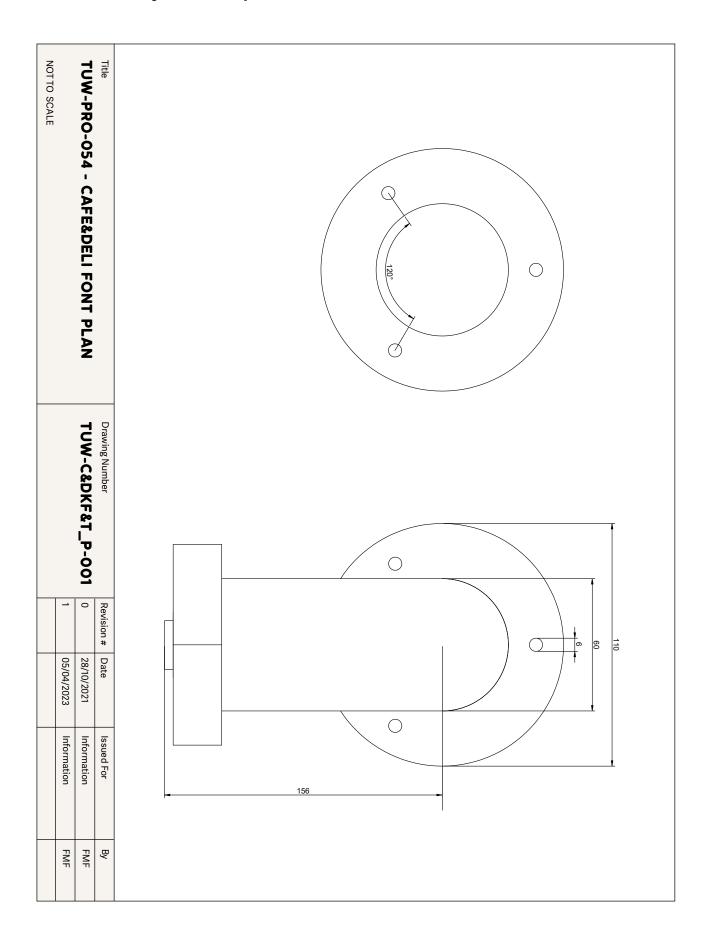
The Udder Way Cafe & deli Kit Schematic



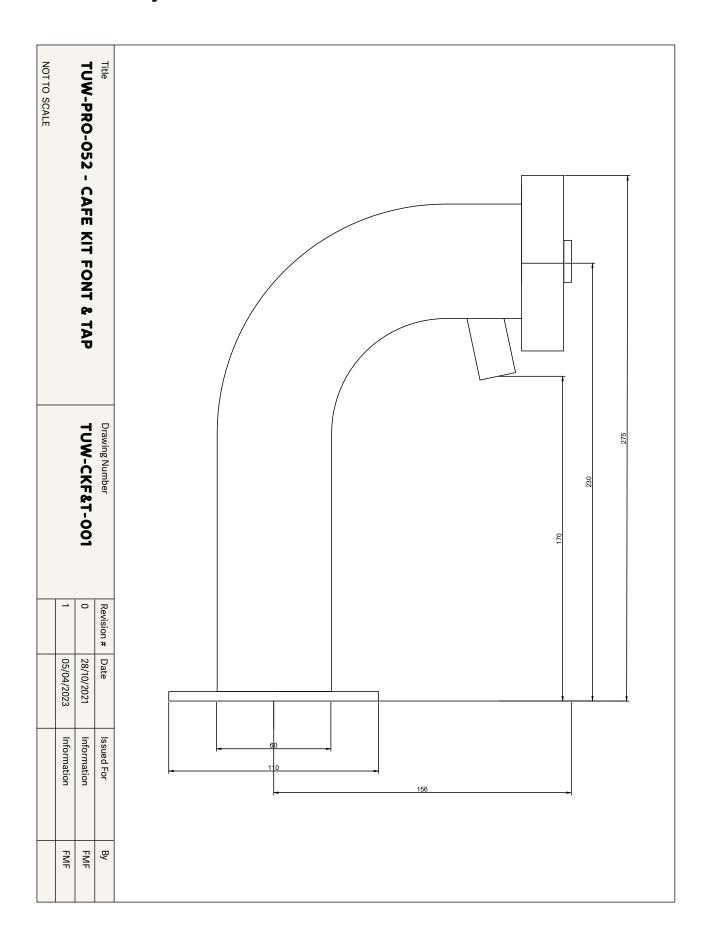
The Udder Way Keg Drawing



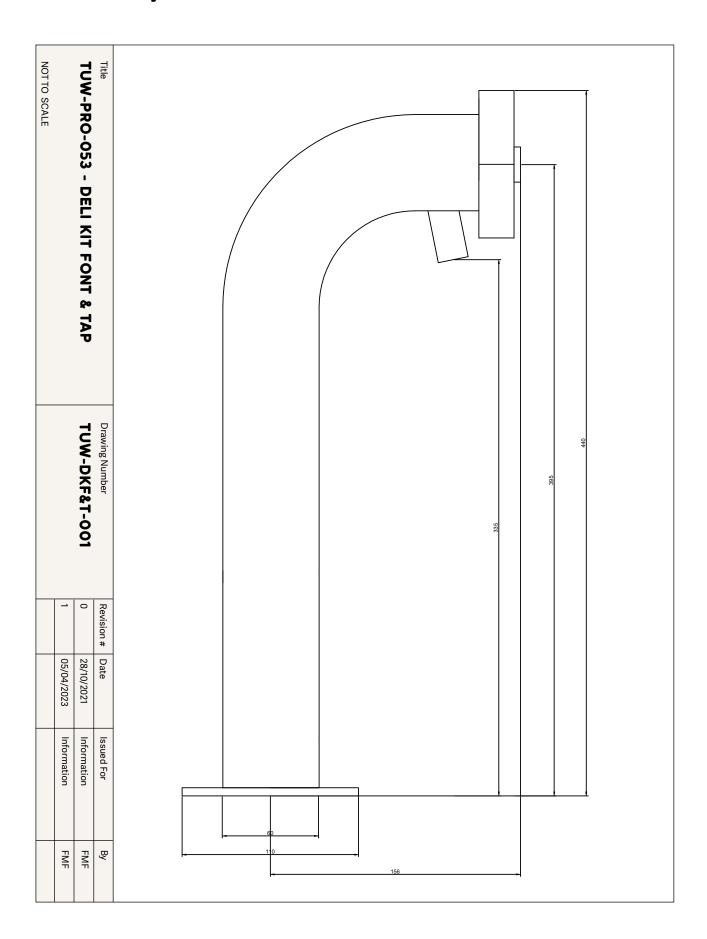
The Udder Way Font & Tap Plan



The Udder Way Café Font Elevation



The Udder Way Deli Font Elevation



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