Exhibit 50

Calculating Component Values for Butterfat, True Protein and Milk from the Modified Van Slyke Cheese Yield Formula

Adjustment to True Protein:

\[
\text{True Protein} / \text{Cwt.} = \frac{\text{Crude Protein}}{\text{Cwt.}} - 0.19
\]

Percent True Protein at Average Crude Protein Test (approximately 3.2%)

\[
\text{True Protein} / \text{Cwt.} = 3.20 - 0.19 = 3.01
\]

True Protein as % of Crude Protein = \(3.01 / 3.20\)

True Protein as % of Crude Protein = 94.06%

Estimating Casein Percentage in True Protein

Casein Concentration in Crude Protein = 78%

\[
\text{Casein Concentration in Crude Protein} = \frac{78\% \text{ Casein}}{1 \text{ Unit Crude Protein}} \times \frac{1 \text{ Unit Crude Protein}}{94.06\% \text{ True Protein}}
\]

Casein Concentration in Crude Protein = 82.93%

Determining Component Values while Assigning Casein loss to Cwt. Milk:

\[
\text{Cheddar Yield} = \frac{(\text{Cheese Fat #}/\text{Cwt.} \times 0.90 + \text{True Protein #}/\text{Cwt.} \times 0.8293 - 0.1) \times 1.09}{0.62}
\]

\[
\text{Cheddar Yield} = \frac{(\text{Cheese Fat Pounds} \times 0.90) \times 1.09 + (\text{True Protein Pounds} \times 0.8293 - 0.1) \times 1.09}{0.62} + \frac{(-0.1) \times 1.09}{0.62}
\]

\[
\text{Cheddar Yield} = \frac{(\text{Cheese Fat} \times 0.90) \times 1.758065 + (\text{True Protein Pounds} \times 0.8293) \times 1.758065 + (-0.1) \times 1.758065}{0.62}
\]

\[
\text{Cheddar Yield} = \frac{(\text{Cheese Fat Pounds} \times 1.582259) + (\text{True Protein Pounds} \times 1.457963) + (-0.175807 \times \text{Cwt. Milk})}{0.62}
\]
### Value of Milk and Components for Van Slyke Formula, when Casein Loss assumed as constant per Cwt. Milk

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Value</th>
<th>Rounded</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butterfat Factor for Cheese Yield</td>
<td>1.582259</td>
<td>1.5823</td>
</tr>
<tr>
<td>TRUE Protein Factor for Cheese Yield</td>
<td>1.457963</td>
<td>1.4580</td>
</tr>
<tr>
<td>Constant per Cwt. Milk (Casein Loss)</td>
<td>-0.175807</td>
<td>-0.1758</td>
</tr>
</tbody>
</table>

**Determine the Cheese Yield per pound Milk True Protein:**

1. **Step 1:** Remove the Milkfat Portion of the Equation:
   
   \[ \text{CY from 3.0# Protein} = \frac{82.93\% \times 3.0\# \text{ Protein} - 0.1}{0.62} \times 1.09 \]

2. **Step 2:** Solve for Protein @ Selected Protein Percentage
   
   \[ \text{CY from 3.0# Protein} = \frac{82.93\% \times 3.0 - 0.1}{0.62} \times 1.09 \]
   
   CY from 3.0# Protein = 4.198082 lbs. cheese

3. **Step 3:** Divide by the Selected Protein Percentage:
   
   \[ \text{CY from 1.0# Protein} = \frac{4.198082}{3.0} \]
   
   CY from 1.0# Protein = 1.399361

### Value of Milk and Components for Van Slyke Formula, when Casein Loss assumed as constant per Unit Protein

<table>
<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>Butterfat Factor for Cheese Yield</td>
<td>1.582259</td>
<td>1.5823</td>
</tr>
<tr>
<td>TRUE Protein Factor for Cheese Yield</td>
<td>1.399361</td>
<td>1.3994</td>
</tr>
<tr>
<td>Casein Loss per Cwt.</td>
<td>0.000000</td>
<td>0.0000</td>
</tr>
</tbody>
</table>

*Source: National All-Jersey Inc. 6486 East Main Street, Reynoldsburg, OH 43068 614-861-3636*