

INDUSTRY: DAIRY INDUSTRY
PRODUCTS: Concentrated Whole and Skim Milk Products
APPLICATION: MEASURE

- % Total Solids
- % Moisture
- % Concentration

DESCRIPTION: **MICROWAVE TECHNOLOGY** has been used throughout the Milk Processing Industry to measure the %**Total Solids** of almost any liquid. Our Microwave Systems can be installed along with Ultrafiltration, Microfiltration, Nanofiltration and Reverse Osmosis Systems for the production of:

- Cream, Processed Cheese, and Natural Cheese
- Lactose and Fermented Products
- Evaporated Milk, Dried Milk Products, Concentrated Milk

BENEFITS: These Microwave Systems can be used for Closed Loop Control and/or Visual Monitoring of important process variables.

COST SAVINGS By **CONTINUOUSLY** Monitoring and Controlling the Concentration of the Liquid Milk as it moves through the Ultrafiltration Process, the Filtration System can be operated at a Higher Efficiency and Higher Yield Output. An improvement in Efficiency and Yield means more money and more profits for the operating company.

QUALITY The Final Product which is produced using an HK System for Control, has a much lower variability than if it was produced without Closed Loop Control. This lower variability allows for better control of the complete process. This improves Product Quality.

REPEATABILITY +/- 0.2 % is possible with a very good Calibration Curve.

MEASURING RANGE 5% to 90% Total Solids. The Measuring Range will vary as the type of Product varies.

HK EQUIPMENT: HK1-M IN LINE WITH 3A SPOOL PIECE

WHOLE/SKIM MILK PROCESSING

