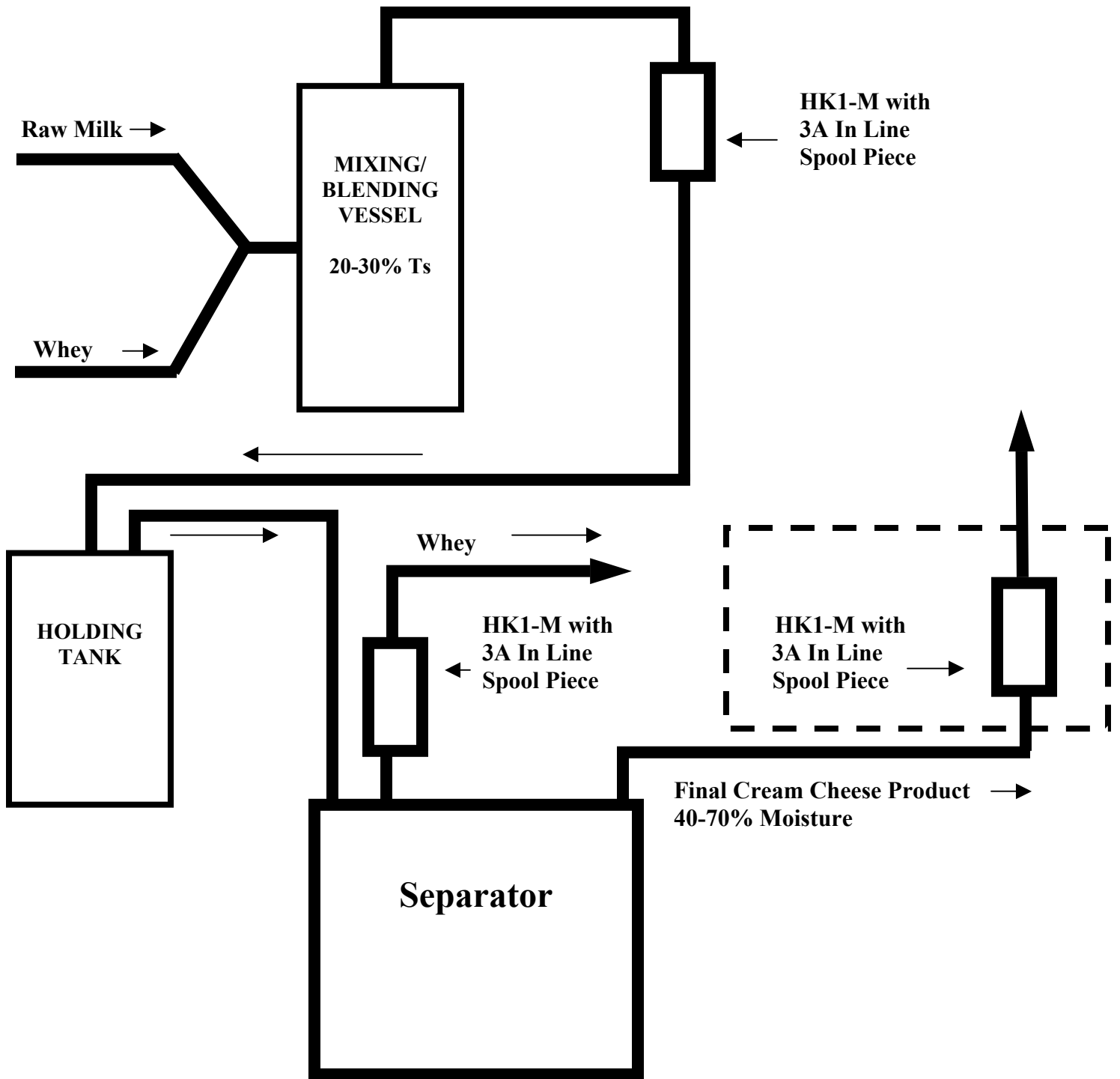


<b>INDUSTRY:</b>	<b>DAIRY - CREAM CHEESE PRODUCTION</b>
<b>PRODUCT:</b>	<b>FINAL CREAM CHEESE PRODUCT</b>
<b>APPLICATION:</b>	<b>Measure the % Moisture Content of the Final Cream Cheese Product leaving the Separator.</b>  This is a Continuous Process with our system being used for Closed Loop Control and Visual Monitoring.
<b>DESCRIPTION:</b>	In the Final Step of the Cream Cheese Making Process, the Pre Mix Liquid of Whey, Water, and Cheese Solids is fed into Separators so that some of the Whey and Water can be removed.  The customer would like to measure and control the Moisture Content of this Final Cream Cheese Product.
<b>BENEFITS:</b>	
<b>COST SAVINGS</b>	By controlling the Total Solids Content of the Final Cream Cheese Product, the Customer can save Money by producing a product, which has more moisture, but is still in Spec. Another way of selling more water.  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 Final Separator and an improvement in Production Efficiencies.
<b>QUALITY</b>	<b>By using the HK Microwave System to Control the Final Cream Cheese Product, the Consistency of the Final Product is improved. This reduces the Variability of the Final Product and increases the Quality.</b>
<b>REPEATABILITY</b>	+/- 0.2 % is possible with a very good Calibration Curve.
<b>MEASURING RANGE</b>	45% to 70% Moisture Content or the Equivalent 30% to 55% Total Solids Content is Typical. The Measuring Range will vary as the type of Product varies. For best results, different calibration Curves will be required for products with different Fat Content.
<b>HK EQUIPMENT:</b>	<b>HK1-M IN LINE WITH 3A SPOOL PIECE</b>



CREAM CHEESE PRODUCTION 1-29-07