

INDUSTRY: DAIRY - GENERAL

PRODUCT: MILK POWDER

APPLICATION: Measure the % Moisture, % Fat Content, and % Protein of Milk Powder. The Application Example shows the Milk Powder on a Feeder Belt.

This is a Continuous Process with our system being used for Closed Loop Control and Visual Monitoring.

DESCRIPTION: Almost every Customer who produces a Dairy Product like Yogurt or Coffee Creamers will use Milk Powder in the Production Process.

These customers would like to measure and control the % Moisture, % Fat Content, and % Protein in the Milk Powder that they use for the Final Product.

BENEFITS:

COST SAVINGS By controlling the constituents in the Milk Powder the customer controls the costs of a Primary Component, Milk Powder.

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 and an improvement in Production Efficiencies.

By using the HK NIR System to Measure and Control the makeup of the Milk Powder, the Consistency and Quality of the Final Product is improved. This reduces the Variability of the Final Product and increases the Quality.

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

MEASURING RANGE The Measuring Range of each constituent will vary as the type of Product varies.

HK EQUIPMENT: HK4-2 WITH BELT/VESSEL MEASUREMENT WINDOW

MILK POWDER ON A TRANSPORT BELT

