

ProFoss™ 2

In-line process analysis in the dairy industry



ANALYTICS BEYOND MEASURE

ProFoss™ 2 increases profit in dairy production with continuous analysis, directly in the process line without bypass.

Streamline your dairy production with in-line analysis

Get complete control of your production with a continuous flow of "real time" results of the product composition. Optimise the use of raw materials, run production consistently, get closer to target specifications and make timely adjustments to your butter, fresh cheese or cultured dairy products.

Increase your profits from day one

Profit opportunities are waiting to be found in your dairy process. For instance, more accurate control of the total solids or moisture and SNF content can increase earnings significantly. At the same time, improved product consistency can provide new pricing options, reduce rework and help to optimise the mass-balance.

Improve your business with accurate control

The continuous flow of results provides full traceability, alerts if products are out of spec and enables you to deliver a consistent high product quality that meets the demands of your customers.

Sample types

Butter, fresh cheese, mozzarella, Greek yogurt, quark, whey and milk protein concentrates

Parameters

Moisture, SNF, fat, salt, total solids, protein and calculated parameters such as P/TS

Technology

High resolution NIR technology with a lateral transmittance interface connected directly to the process line

Installation

Outlet of butter churn, after the evaporator, after ultrafiltration or diafiltration, after the cooker stretcher or fresh cheese separator