

Dairy Products, Creameries

milk processing: milk products, cream, curd, yogurt

measurements for fabrication of liquid and pasty products



evaluation unit HK1-M



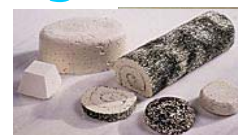
milk products



flow cell / sensors

total solids measurement for milk processing

HK1-M



latest digital microwave technique at 2,45 GHz.

wherever the watercontent in milk products is a relevant issue

The origin of every milk product is the milk. Independent if the milk is from cows, goats or sheep. With the value of the total solids (TS) all constituents (like protein, fat, lactose, mineral materials, trace elements, vitamins etc.) of the milk or of a milk product are summarised, except water.

Before the production starts, the milk has to be treated by heat and pasteurisation.

cream: From the rich part of the milk different products like cream or butter are fabricated. A big portion will be processed industrially.

butter: The cream is affected as long as the shells of the small fat bullets are mechanically destroyed and butter grains are emerged. Sour-, Standardbutter.

buttermilk: In the butter process the rich butter grains are mechanically kneaded and the rest of the cream constituents are fluxional refined.

consumption milk: Generic term for all kinds of milk in the stability levels *fresh milk, UHT milk, pasteurised milk* and the different fat content levels *skimmed milk 0,3%, defatted milk 1,5%, fresh full cream milk 3,8%*

evaporated milk: The water of the milk is revoked by evaporation.

cream cheese: Acidification of the milk with lactobacilli. In accordance to the consistency its divided in curd-, cream- and cottage cheese.

yogurt: The milk acidulates by lactobacilli and the milk protein coagulates. gerinnt. Heating until the required degree of oxygen is achieved. Belated fruit preparations. *Standard yogurt, preserved und stirred yogurt.*

milk soft drinks: Intermixtures of e.g. cocoa- and strawberry powder.

For the quality assurance of the intermediate product the measurement of the total solids is performed, before fruits and spices are added.

The measurement is effected by two inline sensors in a flow cell directly in the pipe. The TS-value is displayed by the evaluation unit HK1-M and is also available as 0/4-20mA analogue-signal-output.

Basic calibration at delivery, simple start-up with one-point calibration. Rugged industrial design. Maintenance free. Quick connection. RS232 / RS485. Softkeys. -20 bis +85°C.

Protection IP65

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25 years experience

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