FOSS

DAIRY SOLUTIONS

THE COMPLETE PRODUCT RANGE

ANALYTICS BEYOND MEASURE

PRODUCT RANGE

MilkoScan™ FT3

The MilkoScan™ FT3 offers a new, intelligent approach to dairy analysis including the power to test a wide variety of liquid and semi-solid dairy and similar plant-based products at a low cost of ownership, with exceptional uptime and unprecedented consistency of results.

Sample types

Compositional analysis of liquid and semi-solid dairy products such as milk, cream, whey, yoghurt, creme fraiche, milk and whey concentrates incl. WPC, chocolate milk and similar plant-based products.

Parameters

Global calibrations: Fat, protein, lactose incl. low lactose products, total solids, solids non fat, freezing point, titratable acidity, density, free fatty acids, citric acids, casein, urea, sucrose, glucose, fructose and galactose. Targeted and untargeted adulteration screening.

ProcesScan™ 2

ProcesScan™ 2 is a fully automated, on-line FTIR solution for standardization of milk and liquid dairy products with superior accuracy and speed. Bringing FTIR technology directly into the production line gives dairy processors an accurate picture of what is going on inside the process. Fast, accurate and continuous measurement of milk composition parameters allows process adjustments to be made in real-time for optimal process control.

Sample types

Milk and liquid dairy products.

Parameters

Protein, fat, protein, total solids, solids non fat (SNF), and lactose.

BacSomatic™

BacSomatic™ is the first-ever integrated bacteria and somatic cell tester. It offers full automation for minimal reagent handling and consistent test results. BacSomatic is easy to use and a fast alternative to manual assay, providing instant, simultaneous results for bacteria count and somatic cell count within 9.5 minutes and 15 samples/hour (1.5 minutes and 40 samples/hour for somatic cell count alone). FDA/NCIMS and EURL/Microval approved.

Sample types

Raw cow milk, buffalo milk and goat milk.

Parameters

Bacteria count and somatic cell count.

FoodScan™ 2 Dairy

FoodScan™ 2 is a major step forward in NIR transmission technology. Time to result is extremely fast and with three subscans, an even larger share of the sample is measured making you less dependent on sample preparation. The FoodScan 2 is pre-calibrated with unique and robust, global calibrations that have received national approvals for the measurement of key quality parameters.

Sample types

Cheese, butter, spreads, fermented and cultured products and similar plant-based products.

Parameters

Global ANN calibrations: fat, moisture, protein, salt, solids non fat (calculated) and total solids.
PLS calibrations: saturated fatty acids in cheese, pH in fermented products.
Other functionalities: CIE L*a*b standard colour.

ProFoss™ 2

ProFoss™ 2 is an in-line NIR analyser that monitors multiple quality parameters such as moisture, protein, total solids and fat in dairy products. Simple to install directly in the production line, it has a number of dairy applications that enable production targets to be met more closely with significant cost savings. It leverages the latest development in digital technologies to seamlessly interface with FoodScan™ 2 to deliver peak performance.

Sample types

Butter, fresh cheese, Greek yogurt, mozzarella, WPC/MPC and cream.

Parameters

Fat, protein, moisture, total solids, solids non fat, protein-total solids ratio and salt (indirect measurement).

ProFoss™ Dairy Powders

ProFoss™ is an in-line NIR analyser that monitors multiple quality parameters such as moisture, protein, total solids and fat in dairy powders. Simple to install directly in the production line, it enables targets to be met more closely with significant cost savings. It leverages the latest development in digital technologies to seamlessly interface with NIRS™ DS3 to deliver peak performance.

Sample types

Dairy powders.

Parameters

Fat, protein, moisture, total solids, solids non fat and protein-total solids ratio.

NIRS™ DS3 Dairy Powder Analyser

The NIRS™ DS3 provides NIR analysis of dairy powders with exceptional accuracy and in compliance with IDF 201 guidelines. Designed for use in the laboratory or at the production line, making it ideal for routine production control and monitoring of final product quality.

Sample types

Direct measurements of dairy powders. Analysis of other solid and semi-solid dairy products such as ice-cream mix.

Parameters

FOSS global calibrations include: Fat, protein, moisture, ash, lactose and acidity.

MilkoScan™ Mars

MilkoScan™ Mars is an easy to run and cost effective milk analyser. In just one minute, powerful FTIR analytical technology enables analysis of up to 6 parameters from a single sample as well as detection of deliberate or accidental adulteration of the milk supply.

Sample types

Raw and processed milk, cream and whey.

Parameters

Fat, protein, lactose, total solids, solids non fat and freezing point (milk only). Targeted and untargeted adulteration screening.

DairyScan™

DairyScan™ gives you fast and accurate fat and moisture testing within your cheese production. Ideal for smaller dairies wanting to improve quality and optimise production. Ready to use, industry leading calibrations based on over 40,000 samples and a user friendly interface and software makes it easy to use from day one.

Sample type

Cheese.

Parameters

Fat and moisture.

REFERENCE ANALYSIS

Kjeltec™ 9

The Kjeltec™ 9 series consists of two models, the Kjeltec 9 Analyser and the Kjeltec 9 Distillator, for safe and accurate distillation with different levels of automation. In combination with a Kjeltec 9 AutoSampler, the Kjeltec 9 Analyser provides fully automated Kjeldahl analysis with advanced digital capabilities. Take advantage of fast turnaround time, improved data handling and less risk of human error. Kjeltec 9 is verified against official standards such as AOAC and ISO.

Sample types
Any type of dairy product.

Parameters
Nitrogen, protein and non-protein nitrogen (NPN).

Soxtec™ Systems

FOSS Soxtec™ systems offer fast and safe fat analysis with varying levels of automation. The Soxtec™ 8000 range, consisting of an extraction unit, a hydrolysis unit, and a single filter that is common to both units, allows you to perform acid hydrolysis and Soxhlet analysis in one integrated action.

Sample types
Any type of dairy product.

Parameters
Crude fat, total fat and extractable matter.

Digestion Systems

FOSS Digestion systems, with integrated programmable controllers, provide economical and efficient digestion for Kjeldahl analysis. The Digestion system is based on a digestion block and tube rack with a capacity for either eight, twenty or forty tubes.

Sample types
Any type of dairy product.

Parameters
Kjeldahl digestion, Chemical Oxygen Demand and other reflux chemistries and trace metal analysis by AAS or ICP instruments.

FOSS

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