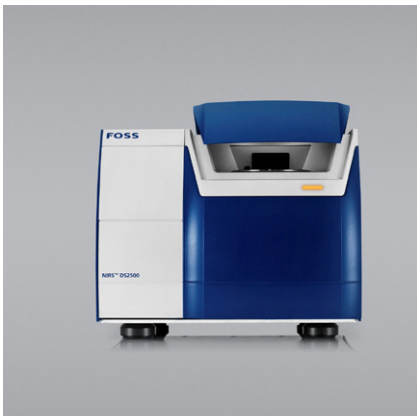


FOSS

DAIRY SOLUTIONS

THE COMPLETE PRODUCT RANGE

ANALYTICS BEYOND MEASURE



PRODUCT RANGE

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 type

Raw & processed milk, cream and whey.

Parameters

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

MilkoScan™ FT1



is a versatile FTIR milk analyser dedicated to liquid dairy production. It allows you to control and standardise liquid dairy products while simultaneously screening for abnormalities.

Sample type

Milk, cream, whey, concentrated whey, ice cream, desserts, fermented products and concentrated milk

Parameters

Fat, protein, lactose/reduced lactose, total solids, SnF, FPD, total acidity, density, FFA, citric acids, casein, urea, sucrose, glucose, fructose and galactose. Targeted and untargeted adulteration screening.

MilkoScan™ FT2



is a versatile FTIR milk analyser dedicated to liquid dairy production. It allows you to control and standardise liquid dairy products while simultaneously screening for abnormalities. An enhanced conductivity module for raw milk testing and improved viscosity control makes it ideal for fermented products.

Sample type

Milk, cream, whey, concentrated whey, ice cream, desserts, fermented products and concentrated milk.

Parameters

Fat, protein, lactose/reduced lactose, total solids, SnF, FPD, total acidity, density, FFA, citric acids, casein, urea, sucrose, glucose and fructose. Targeted and untargeted adulteration screening.



MilkoStream™ FT

is the world's first truly in-line FTIR analyser testing five key components of liquid milk directly in the dairy process line without bypass or manual sampling. Controlling the standardisation process requires rapid, frequent and accurate analysis. The more accurate results, the more precise the standardisation, helping you to reduce variation between tanks and vats and ensure immediate payback.

Sample type

Cheese and powder milk.

Parameters

Fat, protein, lactose, total solids and solids non fat.



FoodScan™ 2 Dairy

is a major step forward in NIR transmission technology. Time to result is less than 25 seconds and with three subs cans, an even larger share of the sample is measured making you less dependent on sample preparation. The FoodScan™ 2 is pre-calibrated with unique ANN calibrations that have received national approvals for the measurement of key quality parameters.

Sample type

Cheese, butter, spreads, fermented and cultured 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.



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.



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 type

Raw cow milk and buffalo milk.

Parameters

Bacteria count and somatic cell count.



ProFoss™

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 applications in dairy production where it enables targets to be met more closely with significant cost savings.

Sample type

Butter, fresh cheese, mozzarella, WPC/MPC, dairy powders and cream.

Parameters

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

REFERENCE ANALYSIS



Kjeltec™ Systems

The Kjeltec™ 8000 series consists of three models: 8100, 8200, and 8400, for simple and safe distillations with different levels of automation. The Kjeltec 8400, in combination with 8420 or 8460 auto sampler and Tecator AutoLift digestors, provides the ultimate in automated Kjeldahl analysis. Approved by AOAC and ISO.

Sample type

Any type of dairy product.

Parameters

Nitrogen, protein, non protein nitrogen (NPN) and volatiles (SO₂, TVBN and more).



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 type

Any type of dairy product.

Parameters

Crude fat, total fat and extractable matter.



Tecator™ Digestion Systems

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

Sample type

Any type of dairy product.

Parameters

Kjeldahl digestions, Chemical Oxygen Demand and other reflux chemistries and Trace metal analysis by AAS or ICP instruments.

FOSS

FOSS
Foss Allé 1
DK-3400 Hilleroed
Denmark

Tel.: +45 7010 3370

info@fossanalytics.com
www.fossanalytics.com

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