

MARKETING INFORMATION

Applications in the FOOD sector

*Milk Department***PROCESSED MILK, YOGURT AND DESSERT**

In plants for the production of milk and milk products, the chemical-physical analyses carried out by continuous "ON LINE" analyzers are aimed at the automatic regulation of the parameters analyzed. In the last few years, we have developed various "ON LINE" analyzers, that concern different points of the production process of the dairy sector.

A plant for the processing and preparation of milk products can be represented as shown in the figure below.

PROCESSES INVOLVED:***Milk delivered***

For checking the milk delivered to the factory, different analyses are carried out, one of which is checking the dilution; this can be done using a **LR-01** laboratory refractometer having a scale in % RS (dry residue).

Concentration

The milk not meant for direct consumption is subjected to high concentration, depending on the needs..

■ **Highly concentrated milk**, which, after adding sugar, is meant for baby food or as an ingredient in different food products. In this case, it is possible to install a **UR20** refractometer for the automatic regulation of added sugar; the amount is expressed in **brix degrees**.

Slightly concentrated milk, meant for the production of yogurt or dessert. In this case, it is possible to install a **UR20** refractometer for the automatic regulation of the concentration plant; the measurement is in % **RS**.

Dessert

In a plant for the preparation of desserts, containing concentrated milk (or yogurt) flavoring and sugar are added. To check the quantity of sugar added the **UR20** refractometer is installed, with the measurement expressed in **brix degrees**.

Yogurt with fruit

In a sterile mixing plant, fruit puree is added to the yogurt. To check the quantity of fruit, it is possible to install a **UR20** refractometer which expresses the value measured in **brix degrees**.

