

Smart analysis enables agile dairy production

Global dairy industry developments and consumer trends have increased demands for agile product development and safe quality products produced in a sustainable way. Next generation analytical technology offers new ways to manage varying supply and changing consumer demands in a profitable way.

FOSS announces the MilkoScan™ FT3, a smart-enabled dairy analyser for instant multi-parameter testing of a wide range of liquid and semi-solid dairy products at low cost and with unprecedented consistency of results.

One solution covers many jobs

The MilkoScan FT3 can test a broad range of samples including chocolate milk, drinking yoghurt, WPC and more for a variety of parameters such as fat, protein, total solids, freezing point and many more. With its smart flow system, it can recognize and auto-adjust to each sample and delivers results within as little as 30 seconds depending on sample type. This leads to immediate gains in production through the rapid availability of critical quality data for uninterrupted operations and rapid decision making.

The comprehensive targeted and untargeted adulteration screening options available with the MilkoScan FT3 are regarded as the most advanced currently available. Direct freezing point measurement of milk and cream is also provided.

Peak performance, everytime, everywhere

The number of analytical instruments deployed in dairies is growing in step with industry consolidation and globalization. The digital connectivity features built into the MilkoScan™ FT3 help to keep all instruments measuring the same. For instance, it is simple to manage a population of instruments in a network set-up where a master instrument keeps the other networked instruments updated with new calibration models.

Another game-changer delivered by the MilkoScan FT3 is a patented form of instrument standardization. The instrument automatically checks its performance every two hours so that any signs of drift in results is spotted immediately. This avoids reference analysis checks required with earlier generation instruments. It saves time, work and chemical reagents and avoids worries about compliance with operating procedures.

Exceptional uptime made simple

Avoiding unplanned downtime is essential for ensuring safe products and production efficiency. With its built-in ID chips, the MilkoScan FT3 monitors vital instrument components and a self-diagnostic system provides problem-solving hints that enable quick resolution. With online support, operators need never feel alone with instrument operation while the FOSS SmartCare program available with the MilkoScan FT3 provides the most comprehensive digital and onsite service offerings.

“The MilkoScan FT3 is not just another MilkoScan,” said FOSS CEO, Kim Vejlbj Hansen. “It adds a whole new and exciting smart-enabled aspect to the FOSS MilkoScan story by providing the ideal solution for today’s dynamic dairy industry.”

About FOSS

FOSS contributes to the sustainable use of our planet's agricultural resources and thus to the nutrition and health of the people of the world. We make it our business to build analytical solutions that add value by improving food quality and optimising production, from raw material to finished product.

Our analyses turn measurement into information. Information, which businesses use to run intelligent data-driven productions with less waste and bigger yields. We help food and agricultural producers scale their business faster and smarter. That's what we call analytics beyond measure.

Nils Foss founded the family-owned company in Hillerød in 1956. We are a global company and our products and services are sold all around the world. FOSS employs around 1,500 highly qualified people worldwide.

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