Supplier Capabilities Spotlight

Perten Instruments, Inc.

Dairy Ingredient and Product Analyzers

Perten provides instruments that help reduce production costs while maximizing quality and consistency.

Test Incoming Materials

Avoid costly shut downs and cleanups. Prevent poor performing and sub-standard ingredients from entering your process through monitoring both compositional and functional properties.



USDA Approved Design for In-process **Monitoring**

Use our USDA approved near-infrared process (NIR) instruments to provide continuous realtime control. The instru-



ments and results are readily integrated into process control systems for automated or manual adjustment. Connect to butter churns and control butter fat to <.20% of target while monitoring salt levels. Mount on dryers for moisture optimization. Additional applications include process monitoring of yogurt and process cheese. At-line sanitary design instruments are also available.

Focus on Product Quality

Monitor all out going products to ensure specifications are met. Manage costs and improve customer satisfaction.

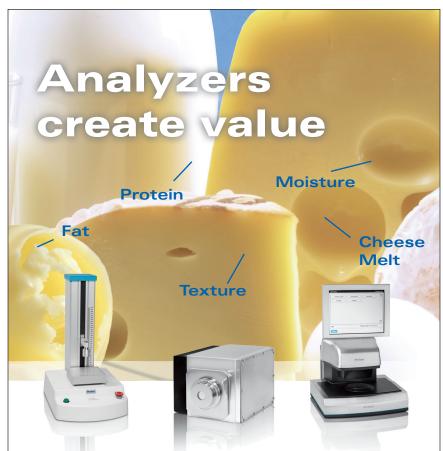
NIR Compositional Analysis

We provide NIR instruments for fast and accurate measurements such as moisture, protein, fat, lactose and others. These instruments analyze anything from cream, butter, cheese, yogurt to dairy powders. Whether you need a lab instrument, at-line, or process instrument, Perten will strive to exceed your expectations.

Texture and Functionality Analyzers

The TVT texture analyzer and Rapid Visco Analyser (RVA) provide analysis capabilities for texture, sensory and other functional characteristics, and monitoring extrusion processes. Use these instruments to ensure incoming materials will process properly and to deliver a consistence product to your customers.

Contact us to discuss your dairy analysis needs. 1-217-585-9440 info@perten.com www.perten.com



- Improve quality & operational results
- Performance & texture analyzers
- USDA Approved Process & At-line NIR instruments

Read more at www.perten.com/dairy



Analysis with Value