

CEM Corporation

Producing high quality dairy products is important, but can also be challenging. Having dependable test results and easy-to-use equipment keeps product quality on track and the entire plant operating smoothly.

When it comes to process control analysis, the most important parameters for optimizing production processes and controlling cost formulations are speed and accuracy. However, any time a system is versatile enough to test multiple product types, savings in training time, lab space, and user error are amplified. CEM understands these needs and works to make them part of every system manufactured. With almost 40 years of experience and an install base of more than 50,000 systems around the world, backed by renowned applications support and customer service, CEM excels in understanding the technology and needs for successful process control.

We have taken all of that knowledge and applied it to the revolutionary new **SMART 6™ Moisture / Solids Analyzer**. The SMART 6 has combined speed, accuracy, and versatility into a single system that can do it all, revolutionizing moisture and solids process control.

For the first time, a test that is both rapid and direct is available for any product on a single system. Direct testing provides the most accurate result possible through revolutionary **iPower®** technology, an innovative new process that uses dual electromagnetic heating frequencies. iPower allows the SMART 6 to be the first system to test every sample throughout the entire production process, from liquid milks and slurries to more viscous cultured products, even powders and other low moisture products. No other technology can match the unparalleled speed and precision of iPower for such a broad spectrum of products.

One Touch Technology® takes things a step further, offering a library of optimized CEM methods requiring little to



no method development, along with the breakthrough new **iDri™** technology. iDri is an advanced analysis that can further reduce test times, with results in only 60 to 90 seconds for any sample, less than half of the previously possible test times using other direct analysis technologies. Coupled with an easy-to-use touchscreen interface, LIMS network connectivity, and built-in data storage, graphing, and statistical analysis, the SMART 6 is an intuitive

analyzer for a lab, or even the production floor, with full IP65 protection.

Pair the SMART 6 with a Trac™ Analysis system to test both moisture/solids and fat. For protein analysis, the Sprint® Protein Analyzer provides a rapid, direct, and green protein test that will not be fooled by additives or adulterants.

Never before has a moisture analyzer been able to offer so much, with the ability to have the fastest testing and most accurate data for any sample type. The SMART 6 is changing the world of process and quality control.

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