Supplier Capabilities Spotlight

Page & Pedersen

Measure it and Manage it!

If your goals are consistent quality, optimal productivity and reliable profitability, start here! Real-time information for critical control points from Reception to Production gives you greater transparency, facilitating heightened effectiveness in process control management and gains in profitability! Test when you need to and where you need to!

Milk Reception:

Safeguard quality of incoming milk

- Added Water Test (QuickCheck Cryoscopes - recognized freezing-point method) for milk and cream
- Somatic Cell Counts (LactiCyte HD/ SCC - automated microscopy based on image cytometry)
- Composition Profile (LactiCheck RapiRead - complete profiles in just 40 seconds!)



Quickcheck Cryoscope

Production:

Maintain consistent quality with no offflavors; ensure optimal shelf-life

- Milk Composition Test (LactiCheck): At-line: streamlines product changeovers
- Whey Composition Test (LactiWhey):
 Confirm the fat and protein are on target

QC/QA Final Product:

Confirm consistency and shelf life

- Moisture Analysis (P2MA): Confirm correct moisture profiles in cultured products
- Milk Composition Test (LactiCheck, Model LC-3X): -Nail down fat levels to record conformity with regulatory requirements [skim milk, low-fat milk, etc.]

Our customers are located all over the globe. Many use our robust, reliable analytical tools to help realize recognition in the world's top competitions.

As a privately owned American enterprise, celebrating our 20th anniversary, we stand behind our products and provide exceptional support and service.

Check us out on-line at pagepedersen. com or give us a call (508)435-5966.

LactiCyte[™] HD somatic Cell Counter





Automated Microscope for Somatic Cell Count

- ✓ Rapid method (Test time < 1 minute)</p>
- ✓ Accommodates raw & preserved milk
- ✓ Cow, Goat, Sheep & Buffalo
- ✓ Wide range (0.1 to 10,000,000 SCC/mL.)
- ✓ Wide screen, printout and USB Interface

LactiWhey WHEY ANALYZER





Multi-parameter

- ✓ Fat
- ✓ Protein
- ✓ SNF & Total Solids
- ✓ Density
- ✓ Salts & Minerals
- ✓ Lactose
- **√** pH

Rapid Method

√ 60 seconds

Versatile

- ✓ Cow, Goat & Sheep
- ✓ Lab, Quality Control or Production
- √ 3 channels for whey from various cheeses



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