

Case Study #87: Cheese Company

Highlights

- Fast lab analysis with NIR testing
- Accurate sample moisture determination
- 35% decrease in out-of-spec product
- Set point change resulting in major savings

Laboratory Analyzer Turns Process Cheese Moisture into Big Money

Situation:

A process cheese plant was looking for new ways to maximize its product moisture percentage while still remaining within customer specifications. And with current lab procedures too slow and labor-intensive to allow process set point adjustments, the client was running out of ideas.

Improvement:

Offering specialty services in cheese manufacturing engineering, ESE recommended its Q5L laboratory analyzer to provide quick NIR testing and timely, accurate sample moisture determination straight from the production floor.

Result:

The Q5L laboratory analyzer provided accurate NIR testing results in just five seconds. All of the time saved in sample testing allowed the cheese plant to adjust its moisture set point by +0.2% and save over \$200,000 annually!

Additionally, the drastic cut in measurement time and labor contributed to a decrease in out-of-specification product from 40% to less than 5% in nearly three months. The client realized incredible ROI with the Q5L and added the total cost savings to find that the system paid for itself in a matter of weeks.

So Fast. So Easy. So Reliable.

See why so many dairy processors are turning to ESE's engineering consultants to meet their automation needs ... and how the Q5L laboratory analyzer can impact your day-to-day operations and significantly improve your plant efficiency. Contact us today and learn how the revolutionary Q5L can work for you.

8/16/07



Optimizing the Process.
Maximizing Your Profits.

tel: 800-236-4778
web: www.ese1.com
email: Q5@ese1.com

ESE
Engineering Solutions Experts