

Case Study #60: Milk Sample Analysis



Highlights

- Tighter silo fat control
- Reduced production delays
- Faster lab turn-around with in-line analysis
- High-level automation to eliminate manual adjustments

In-Line Integration Solves Problem with Slow Silo Standardization

Situation:

A fluid milk plant was struggling with an ongoing problem of slow lab turnaround on samples needed to ensure proper fat content in storage silos. The time-consuming testing caused frequent delays in production and required extra time to adjust silo fat content.

Improvement:

After evaluating the current production controls, ESE's plant engineering experts determined that adding the Q5i in-line analyzer for butterfat monitoring would result in tighter silo fat percentage control. It would also eliminate production delays and costly manual fixes.

Result:

ESE's team of plant engineers integrated the Q5i in-line analyzer into the client's production process and added control safeguards to ensure consistent performance and protection from upset conditions.

This high-level automation assures that each silo will have the proper fat content without the delays and headaches of slow lab testing and manual adjustments.

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 Q5i in-line analyzer can impact your day-to-day operations and significantly improve your plant efficiency. Contact us today and learn how the revolutionary Q5i can work for you.

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Maximizing Your Profits.*

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