

Case Study #80: Whey Production

Highlights

- Accurate whey measurements in seconds
- Real-time liquid adjustments
- Quick determination of product set point
- Huge cutback in amount of rework

Whey Protein Reaches Set Point during Production Process

Situation:

A whey production plant was losing valuable time and money when it was constantly re-working product after it came out of the dryer.

The client was experiencing up to 24-hour wait periods for sample results to ensure the product was meeting the desired set point. Production capacity was being limited by this time-consuming process as well as an extensive amount of in-process inventory and constant need for product rework.

Improvement:

ESE's engineering consultants were confident in the Q5

analyzer series' unique ability to test whey liquids and powders for multiple constituents such as protein and moisture. The team suggested using the Q5L analyzer to save the client a considerable chunk of time and speed up the testing process.

Result:

The Q5L laboratory analyzer provided accurate whey measurements in as fast as five seconds. This allowed the whey producer to make real-time adjustments to the liquid product before it came out of the dryer. It also led to a major cutback in product rework and less interruption to production flow.

**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.

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*Optimizing the Process.
Maximizing Your Profits.*

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