

NEXT LEVEL EFFICIENCY

**Increase Yields, Improve Machine Uptime, Reduce Operator Intervention, Improve Product Consistency, Reduce losses.**

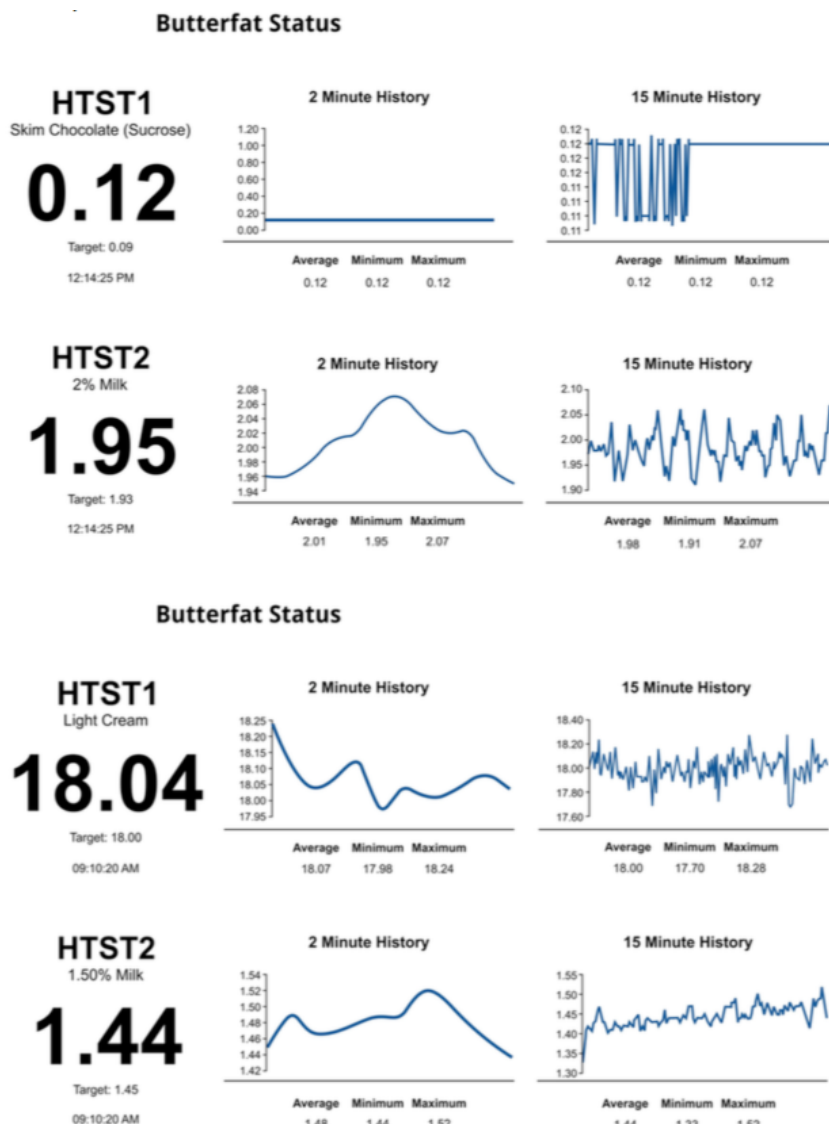
Continuous monitoring of milk fat concentration across a range of product can be challenging, with expensive equipment that needs regular recalibration.

The Quadbeam Sensor's outstanding repeatability due to the use of the four beam ratio-metric technology, allows milk plants to get a continuous output that is a reflection of their lab based equipment at a lower cost.

A US based Fluid Milk Plant was relying on regular lab checks to monitor their milk fat concentration. By calibrating their Quadbeam sensors against their lab analyser they were able to get a continuous repeatable and accurate output of what was happening in their production.

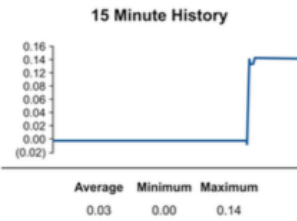
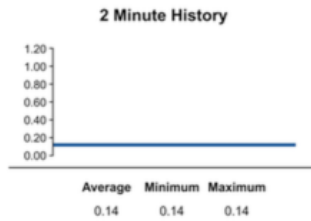
In this case both S20 and S10 sensors were used.

Below see screen shots from production of different products. The plant was able to quickly identify areas for improvement in production control and now have a continuous window into their production.

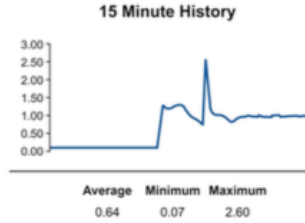
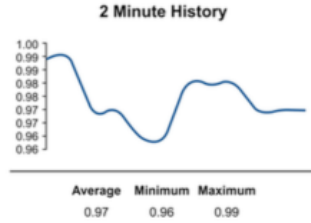


### Butterfat Status

**HTST1**  
Skim Chocolate (Sucrose)  
**0.14**  
Target: 0.09  
09:40:00 AM

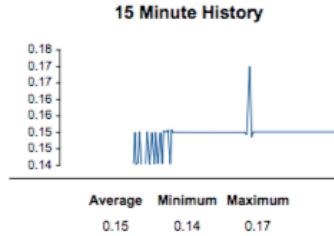
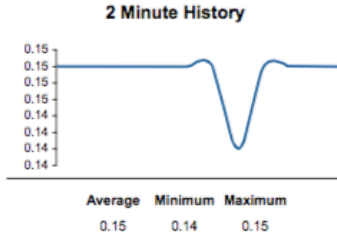


**HTST2**  
1% Milk  
**0.97**  
Target: 0.95  
09:40:00 AM



### Butterfat Status

**HTST1**  
Skim Chocolate (Sucrose)  
**0.15**  
Target: 0.09  
10:02:10 AM



**HTST2**  
Raw Batching  
**0.07**  
Target: 0.07  
10:02:10 AM

