Any type of milk and dairy product of any consistency can be rapidly analyzed to:

- Improve efficiency of laboratory operations.
- Check the identity and quality of raw materials while optimizing their usage.
- Optimize production by tightening targets and preventing out of spec product.
- Increase product quality and consistency with tighter control.
- Verify final product specifications and streamline compliance with regulatory guidelines.

**Typical Parameters Analyzed in Dairy Industry:**
- Fat
- Moisture
- Protein
- Total solids
- Lactose
- And more

FT-NIR Analyzers for QC in the Lab and Production

Bruker Optics’ FT-NIR analyzers for quality control in the lab and production are easy to use, reliable, and cost-effective. As they are all based on the same FT-NIR platform, users can choose the right analyzer for the job without having to compromise on precision and accuracy, ensuring data integrity today and in the future.

All Bruker Optics’ Dairy Analyzers are delivered with product-specific calibrations for rapid and successful implementation including but not limited to:

- Raw, skimmed, processed, and condensed milk
- Whey and whey concentrate
- Cream and whey cream
- Whey protein and lactose concentrate
- Permeates and retentates
- Skim, whole milk, and whey powders
- Cheese (soft, hard, sliced, processed, white cheese, curd, etc.)
- Butter
- Yogurt, desserts, and ice cream
- Milk drinks

Milk and Dairy

**FT-NIR Analyzers for QC in the Lab and Production**

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MIRA
A high-precision, cost-effective IR analyzer developed for the needs of today's dairy industry. The proven technology offers a simple way for the quality control of raw milk, processed or standardized milk, skim milk, whey, and cream.

**Stock #**
301-3000

**Key Benefits Include:**
- Ease of operation.
- High-precision and repeatability.
- Low-cost of ownership.
- Automatic cleaning/zeroing.
- Compliant with AOAC 972.16.

**Sample Types:**
- Raw milk (for payment)
- Standardized milk
- Skim milk
- Whey
- Cream

MPA II-D
A true single instrument solution for all of your dairy applications for process and quality control in your plant.

**Stock #**
301-3003
301-3004

**Description**
- All Sample Types
- Liquid Samples

**Key Benefits Include:**
- IDF 201 and ISO 21543 Compliant.
- Excellent precision by analyzing more than 20x larger raw milk sample volume (compared to FT-IR analyzers).
- Unique homogenizer efficiency check informs operator if homogenizer valve needs maintenance.
- Easy pumping of viscous samples like concentrates.
- Full software control with configurable sampling volumes and automated cleaning cycles.

**Sample Types:**
- Raw milk and processed milk
- Milk drinks and ice cream
- Cream and sour cream
- Yogurt and desserts
- Milk and whey powders
- Lactose and whey protein concentrate
- Hard and soft cheese
- Butter

TANGO
Offers an efficient and cost-effective analysis for material identification and quantification of constituents in a wide variety of application fields, including food, feed, and beverage.

**Stock #**
301-3001
301-3002

**Description**
- PC Required
- Touchscreen PC Included (shown)

**Key Benefits Include:**
- Easy to use touch screen operations.
- Small footprint.
- Robust and precise optics.
- Direct calibration transfer to and from all existing Bruker Optics.

**Sample Types:**
- Cream and sour cream
- Yogurt and desserts
- Milk and whey powders
- Lactose and whey protein concentrate
- Hard and soft cheese
- Butter