

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
- Protein
- Lactose
- Moisture
- Total solids
- And more



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



Nelson-Jameson, Inc.
2400 East Fifth Street
Marshfield, WI 54449

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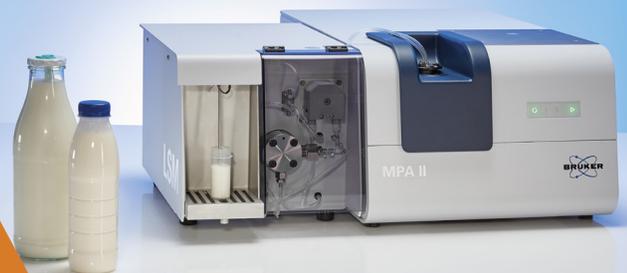
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Milk and Dairy

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.



1-800-826-8302 • nelsonjameson.com • sales@nelsonjameson.com

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

Description

All Sample Types

301-3004

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

Description

PC Required

301-3002

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

