

APPLICATION INFORMATION SHEET

Moisture Measurement on Milk Products

Diary farms and the milk-processing plants are often faced with the problem of measuring the percentage of the dry mass content of milk products on-line. This problem is encountered, for example, with sour cream, soft cheese, cottage cheese and similar products. So far the dry mass content produced was controlled by analyzing random samples in the laboratory. But these samples do not represent the product flow to be analyzed completely. The greatest drawback is that the result of the laboratory analysis is available only after a certain time. This method does not allow for a satisfactory control of the production process.

On-line measurement of the moisture content or the dry mass content, respectively, is now possible with the new on-line microwave flow-through measuring cell, the LB 455. The pick-up consists of a continuous smooth product pipe with the nominal width NW 50, pressure stage PN 10. This product pipe is passed through a microwave waveguide which is exactly adapted to the microwave frequency used. The installation length is 160 mm. Adaptation is no problem, since the product pipe is equipped on both ends with milk thread swivel nuts.

