



NIR ANALYSIS OF MILK AND DAIRY PRODUCTS WITHIN 1 MINUTE

using InfraLUM FT-12 FT-NIR analyzer

Parameters:

- | | |
|-------------------------|------------------------|
| ■ Fat | ■ Solids-non-fat (SNF) |
| ■ Protein | ■ Sugar |
| ■ Moisture / Dry matter | ■ Lactose |
| ■ Titratable acidity | ■ Casein |

MAIN PARAMETERS MEASURED

Lumex Instruments developed a number of calibrations for quality control of milk and milk products. Together with InfraLUM FT-12 NIR series it makes a universal solution for dairy industry delivering simultaneous determination of multiple chemical and physical parameters in one minute with no sample preparation and reagents used.

Product	Parameters	Product	Parameters
Milk (raw, pasteurized, ultrapasteurized, skimmed)	Fat	Cottage cheese, curds	Fat
	Protein		Protein
	Dry matter		Moisture
	Solids-non-fat (SNF)		Lactose
	Density		Sugar
	Freezing point		Titrateable acidity (lactic acid)
	Lactose	Butter	Fat
Cream, sour cream	Casein		Moisture
	Fat		Solids-non-fat (SNF)
	Protein	Cheese (soft, semi-hard, hard, processed)	Fat
Whole milk powder	Moisture		Moisture
	Fat		Protein
Yogurt	Protein		Milk whey
	Moisture	Protein	
	Fat	Ice cream powder mix	Dry matter
	Protein		Fat
	Sugar		Protein
	Cheese mix		Moisture
		Dry matter	Lactose
Sugar			
Titrateable acidity (lactic acid)			
Protein			
Fat			

EXTREMELY SIMPLE ANALYSIS PROCEDURE

- No reagents or consumables required
- No special requirements for personnel qualification
- The use of special disposable bags eliminates frequent cell cleaning
- The instrument comes with basic calibrations
- Open calibration models (extending of existing calibrations is possible)
- Automatic instrument testing is performed

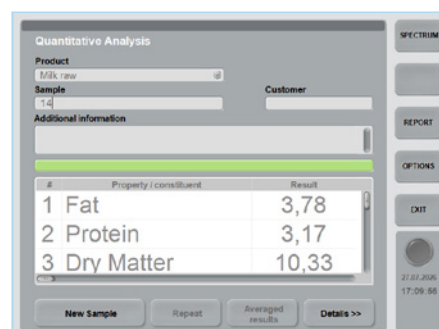
ANALYSIS STEPS



1. Fill the sample cell with the sample or fill the special disposable (plastic) bag and put it in the dedicated cell.



2. Insert the cell into the instrument, choose the analyzed product in the menu, and start the measurement.



3. Results for all parameters simultaneously obtained in 1 minute.



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The information and specifications in this publication are subject to change without notice.

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