

Controlling moisture in dairy manufacturing

According to Ben Faa, general manager, Callidan Instruments, using online analysis technology to control moisture offers significant yield and quality benefits for the dairy manufacturing industry.

Moisture is a key process parameter in the manufacture of many dairy foods, especially processed cheese, butter and cheddar blocks.

“Measuring moisture content in real time and using this information to make manual or automatic process adjustments can result in significant improvements in yield and product quality,” said Mr Faa.

“Incorrect and out-of-date moisture information results in clogging of machinery, incorrect dosing or dispersing of moisture, increased plant down-time and reject material, product non-conformance and payment penalties.”

Building on its expertise in the mining sector, Callidan Instruments has developed a suite of online moisture analysers specifically for the dairy industry.

Recently a major Australian processed cheese manufacturer installed a MoistScan MA-700 In-Pipe Analyser to improve yield and quality. The analyser accurately measures moisture in the casting line and through a feedback control loop adjusts steam injection to the cooker.

Another Australian company recently installed a MoistScan MA-600 on its cheddar block line. The finished cheese block is analysed for moisture content to ensure that it meets the maximum moisture content specifications of the buyer.

In the UK, a butter manufacture has purchased a MoistScan MA700 In Pipe Analyser and has implemented real time control of its water pump to the butter churn. When the moisture level falls out of set tolerance levels the water pump is automatically ramped up or down. ■

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MoistScan MA600 measures moisture in cheddar blocks for quality control purposes at an Australasian plant.



MoistScan MA700 in an Australasian processed cheese factory controlling steam injection cookers for quality and yield maximization.



In-pipe
Moisture
Analyser

Real Time Process Control for the Dairy Industry

- Improve Yield
- Improve Quality
- Reduce Labour

Processed Cheeses – Butters – Powders – Cheddar Blocks



The global leader in on-line moisture analysis & control

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