

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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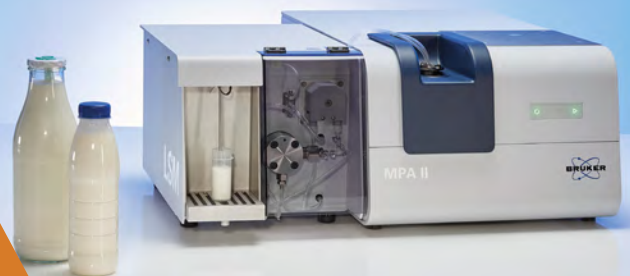
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Milk and Dairy

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

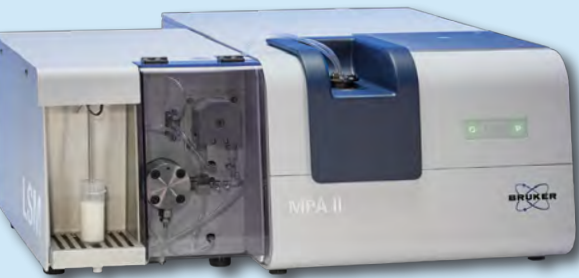
All Sample Types

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

