

## Business Case

### Dairy industry

# HOW SANITARY VISCOMETERS INSURE FRESH CHEESE EXCELLENCE

For the French leaders in dairy industry, the excellence is obtained by monitoring perfectly in real time the quality of the fresh cheese after the curd homogenization



## CHALLENGE

Fresh cheeses are produced thanks to curdled and drained milk with little other processing. The details of the recipes and the know-how of each producer, as well as the dry matter and fat contents and eventual flavoring ingredient make the difference between the numerous brands.

The manufacture of dairy products requires strict control of their dry matter content. The accuracy of this measurement avoids the overdosing of dry extract, the material saving allows regularity of the operation of the automatic packaging machines, the constant texture of the finished product and constant commercial quality for the consumers satisfaction.



### MIVI Viscometer key features:

- Sanitary or EHEDG certified design
- CIP / SIP
- Food contact materials
- Reliability

**For manufacturing efficiency  
and tasting pleasure**

## SOLUTION

Sofraser, inventor of the vibrating type at resonance frequency viscometer, had over a long period the know-how of food and beverage industry environments and set the application with its flagship product, MIVI.

Quickly after its invention and launching on the market, Sofraser sanitary process viscometer has been implemented in the food and beverage industry and especially in the manufacturing facilities of the dairy industry.

Since there is a known relationship between dry extract and viscosity for many products, Sofraser proposed to exploit this relationship using its industrial process viscometer MIVI.



## RESULT

Since 40 years, thanks to its robustness, reliability and sensitivity to the variations in texture and consistency of dairy products, the sensor continuously monitors in real time the specifications of the products.

Optimizing precisely the dry extract concentration in fresh cheese production allows important raw material savings, elimination of losses due to bad production together with a drastic reduction of customer claims.



### Manufacturing manager Cream cheese line

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Our company has been using Sofraser viscometers for over 40 years in our manufacturing facilities around the world and some of the first models installed are still in use. Sofraser viscometers always meet the current requirements of our processes and our experience has confirmed that their ease of installation and use remain unrivalled.

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**Decades  
of trouble free  
utilization**





### **Sofraser is highly reputed on:**

- Melted cheese
- Yogurt
- Ice Creams
- Sauces
- Concentrated milk
- Powder milk
- Starches
- Pastes
- Oils
- Flavors
- Fish & meat extracts

### **But also in:**

- Cosmetic
- Pharmaceutical
- Biotechnology
- Polymers & chemicals
- Coating
- Oil & Gas

We are serving demanding leaders on their industries, at an international scale, with on-line, at-line, in-line and in-tank innovative solutions that provide a unparalleled user-friendly experience.



## **CONTACT**

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