

Turbidity Measurement Dairy Industry

Milk Receipt

Raw milk and other products such as quark or whey are delivered in tanker trucks, weighed at the entrance to the dairy or cheese factory and subjected to a quality and temperature test. During unloading, the product is passed through an air separator and coarse filter and finally quantified in tanks. Most processors have sufficient storage capacity of up to one day's production to ensure uninterrupted processing.

The raw milk tanks are sometimes equipped with cooling jackets to maintain the milk temperature at 4.5 ° C, as well as with agitators for a good mixing of the milk. Here it is important that not a product is conveyed into a wrong container. This can cause a great deal of damage.

The use of turbidimeters can quickly and efficiently prevent incorrect filling.



Milk receipt at DMK Zeven

Application Example



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Cleaning Monitoring



In milk intake, turbidity meters are installed in each inlet. Monitoring and control of milk intake is controlled by a PLC.

Products that are undeclared or incorrectly coupled to the process can be identified immediately using turbidity measurement technology. The process is then stopped. The damage is thus prevented!

