

FOSS



The MilkoScan™ FT2
**Continuous success in dairy
production**

Dedicated Analytical Solutions



Change pays

The MilkoScan™ FT2 prepares the ground for your next logical step in dairy analysis, one that will allow you to access new business opportunities while improving established routines.

The improvement in accuracy over existing solutions such as the MilkoScan™ FT120 allows you to make dramatic savings on raw materials in production. A robust enclosure allows you to move analysis out of the lab and get fast results close to the production line. Unprecedented instrument stability means reduced costs in calibration and significant reductions in maintenance work. And the powerful Foss Integrator software keeps a record of everything that goes on so that you will never be without an answer to growing demands for product documentation.

The MilkoScan FT2 builds on the success of the groundbreaking MilkoScan FT120 analyser to offer you new levels of efficiency and accuracy. Your views were an essential part of this development.

We talked to people like you: dairy producers, industry experts, QA managers, lab managers and staff on the production floor. The MilkoScan FT2 is a product of your demands for improved dairy production combined with over fifty years of experience of developing innovative analysis technology. The result is a future-proof instrument that lets you optimise your dairy production.

Make the move to MilkoScan FT2 and discover the advantages to be gained at the forefront of dairy analysis.

You made it happen

What can I measure with MilkoScan™ FT2?

The MilkoScan™ FT2 measures a wide range of constituents (fat, protein, sugars etc.) in:

- Milk
- Cream
- Sweetened condensed milk
- Concentrated milk
- Milkshake
- Ice cream mix
- Yoghurt
- Fermented products
- Dairy based desserts
- Whey
- Whey protein concentrate
- Quark

Join a world of continuous improvement

With the MilkoScan™ FT2 you can get on with your business without worrying about maintenance, support or software updates.



Immediate savings on calibration

A dairy analysis instrument has never been so versatile. You can significantly reduce time spent on calibration work. Plus, ready-made calibrations allow for the simultaneous analysis of major parameters in most raw, intermediate and finished dairy products get you up and running quickly.

Continuous calibration

You can use any existing MilkoScan™ FT120 data can be used in conjunction with WinISI™ calibration software.



Higher uptime

Instrument stability and robustness ensures reliable performance over time. If attention is required, the revolutionary modular design makes it simple to trouble-shoot problems and replace defective modules.

Reduce the workload

Less dilution, less time, less labour - the robust pump system saves dilution steps for viscous products. This also makes it easier for anyone working in production to make measurements.

Standardise closer to limits

Get more from your production. Compared to the MilkoScan™ FT120, measurement accuracy for main components in milk such as fat, protein and lactose has been improved by up to 20%, for instance from 1 % CV to 0.8 % CV.

Improved accuracy equals improved control in production and reduced costs on raw materials. Analysis of freezing point depression has also been improved to help you improve milk quality.

Save time on analysis

Stop running backwards and forwards to the laboratory for your results. We've made the MilkoScan™ FT2 so robust that you can move analysis closer to the production line without compromising the reliability of results. A suspended measuring box avoids any worries about vibration. It also has a splash proof and dust proof enclosure.

Calibration development

MilkoScan™ FT120 data and calibration development software can be used for calibration development software.

You always know what's going on

Powerful new facilities in the Foss Integrator software platform allow you to improve control through traceable measurements and answer growing demands for documentation of results. You can set user levels according to the level of operator so that everyone can make valid measurements.



Save on accuracy

Let's take an example: you are standardising fat and protein in milk for powder at 3.5 %.

Using the analysis facilities you have today, for example with the MilkoScan™ FT120, the target could be 3.573 %. With the MilkoScan™ FT2 you can set your new target to 3.559 %. That's a saving of fat and protein of 0.014 % which equals 0.14 g per litre processed.

If your plant produces milk powder from 300 tons per day you can make a daily saving of 42 kg of protein and 42 kg of fat, or 12.600 kg per year of each component at approximately 100.000 EUR.

Reduced cost of ownership

A durable design reduces average annual running costs by up to 30% compared to the MilkoScan™ FT120, for instance:

- A diode laser instead of a laser lamp ensures a longer lifetime
- A completely new pump design eliminates the need for frequent exchange of pump motor and variseals
- Back flush with hot cleaning liquid directed through the cuvette ensures improved cleaning efficiency and hence a longer cuvette lifetime
- Transistor control instead of resistors extends the lifetime of the sample pre-heater



FOSS and the dairy industry

For decades FOSS has helped dairies and milk testing laboratories to keep pace with their analysis demands. For instance, FOSS dedicated analytical solutions have proven significant for dairy-herd-improvement, raw milk testing, standardisation in dairy production and verification of end-product quality.

Today, trends such as increasingly sophisticated consumer tastes and the relentless pressure for profit improvement make FOSS dedicated analytical solutions more relevant than ever. They provide convenience, speed and labour savings, while delivering high analytical capacity and low cost per sample.

Common issues such as the need for analytical results with minimal operational concerns about calibration,

usability and instrument uptime are constantly kept in mind in the design of any FOSS solution. Results for key measurement parameters are delivered in a simple, reliable and timely way – helping dairies to improve both quality and profit in virtually every aspect of dairy production.

Solutions include compositional analysis, somatic cell count, hygienic quality of raw milk and compositional and microbiological testing of finished products such as cheese and yoghurt. Instruments are specifically designed for use in the laboratory, at the production line or for continuous process monitoring, for example, with some instruments available either as a laboratory model or as an at-line production model designed to withstand the production environments.

FOSS

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