

DAIRY ANALYZER

For raw, quality or process control



LABORATORY ANALYZERS

Multi-parameter automated analysis



ANALYTICAL SOLUTIONS FOR MILK & DAIRY PRODUCTS



COAGULATION

Calculation of cheese making time

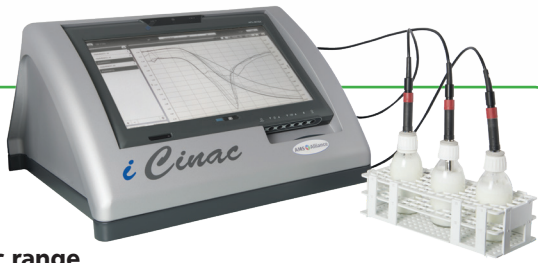


ACIDIFICATION PROCESS

Acidification kinetics of lactic bacteria
by continuous pH monitoring

AMS Alliance

DEDICATED COST-EFFECTIVE SOLUTIONS FOR MILK & DAIRY PRODUCTS



iCinac range

The only system dedicated to monitoring the acidification activity of lactic ferments by **continuous pH observation** in order to:

- Determine the acid forming characteristics specific to the phylum studied,
 - Evaluate and anticipate its impact on process development,
 - Examine the influence of various parameters on acid forming capacity,
 - Define adequate inocula.
- Use multi-parameter digital probes which **simultaneously observes the changes in pH, temperature and Redox potential**
 - Multi-channel (16 to 32) & integrated instrument with dedicated touch screen software
 - Meets the specifications of ISO26323 standard
 - **NEW! Wireless version:** a flexible, low cost, modular, removable, scalable and ready-to-use solution, easy to deploy to simplify the measurement, with remote probes.



ACIDIFICATION PROCESS



Optigraph: unique solution to control the rennet and determine the ability of milk to coagulate.

Based on the measurement of Near Infrared signal, the Optigraph makes the calculation in real time of all parameters required for the process: coagulation time, firmness evolution, optimum curd cutting time, organization speed.

COAGULATION TIME



NIR Dairy analyzer

- Robust bench-top or at-line analyzer
 - Superior accuracy, precision and stability
 - Flexible sample handling
 - Easy-to-use with touch-screen software
- Simultaneous analysis of several constituents: **Fat, Moisture, Protein, Total Solids and other parameters in under 30 seconds**
 - Three models:
 - **Dairy Powders analyzer:** ready-to-use with calibrations for non-fat dry and whole milk powders
 - **Dairy analyzer Package** adds calibrations for ice cream mix, salted and unsalted butter and cheese
 - **Whey Processing analyzer:** complete unit with calibrations for liquid whey along with various protein powders.

DAIRY ANALYZER



CFA & Discrete analyzers range

- 2 technologies: Continuous Flow (CFA) and Discrete
- Fully automated instruments
- Complete range from 120 to 600 tests/hour
- Multi-parameter & high flexibility instruments for routine or special chemistries
- Ready-to-use reagents for food analysis
- New user-friendly operating software
- Compliance with reference methods

MAIN PARAMETERS:

Collagen (hydroxyproline), Enzymatic sugars, Fat, Firmness, Fructose, Glucose, Moisture, Potassium, Proteins, Reducing sugars, Sodium, Sucrose, Total sugars...

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www.amsalliance.com

AMS France
 10, avenue Charles de Gaulle
 95740 Frepillon - FRANCE
 Tel. : (+33) 134 18 71 10
 Fax : (+33) 139 60 72 39
 E-mail: info.fr@amsalliance.com