

Bring the Accuracy of the Lab to the Automation of the Production Line



Point-of-Production Sample

Eliminate trips to the lab with the Brewster's point-of-production sampling. Test your raw or finished product for standardization adjustments.

On Line Standardization

Automate analysis and standardization adjustments with ease. Improve consistency of fluid milk and yield of cheese production with the Brewster Dairy Analyzer.

Laser Patented Technology -The key to the Brewster's patented light scattering method is its' ability to discriminate between component particle sizes. Since homogenized fat and casein micelles are unique in their respective size ranges, the Brewster differentiates their concentrations without interference from other milk components.

Brewster LF for Milk Processing

Fat Measurement -Tight control of the fat content in milk assures the most profitable use of raw milk possible. The Brewster provides a typical overall control improvement of 0.04%, resulting in a savings of \$300 per 500,000 pounds of milk, assuming a fat cost of \$1.50 per pound.

Brewster LFC for Cheese Making

Casein & Fat Measurement, C/F Ratio Analysis -For the cheese maker, adding casein measurement and control provides additional benefit. Simultaneous fat and casein analysis improves the accuracy of the C/F (casein-to-fat) ratio versus an estimated C/F ratio using a protein measurement. Accurate C/F control improves FDB (fat dry basis) consistency and optimizes cheese yield (per the Van Slyke formula). For a C/F ratio error of 0.037, the loss per hundred pounds of standardized milk is \$0.236. In a plant processing 1 million lbs. milk per day, the loss totals \$2,360 per day.

Product Highlights

Systems Integration – Seamlessly integrate via Ethernet to network resources and SCADA applications.

Integrated Display – Eliminates the need for a dedicated operating PC.

Auto-rinse – Automated rinse provides cleaning of the instrument, reducing the potential for operator error.

Easy to Maintain – All common maintenance tasks can be completed by your technician. A common cleaning agent maintains a low cost of analysis and eliminates hazardous waste disposal.

Casein versus Protein – Research shows that casein as a percentage of protein in milk changes based on many factors including herd, geography and seasonal variations. Production based on a direct casein measurement ensures higher accuracy and profitability.

Analytical Range:

Fat	0% - 10% against Rose Gottlieb
Casein	0% - 8% against Kjeldahl

Accuracy:

Fat	< 0.03 against Rose Gottlieb
Casein	< 0.05 against Kjeldahl

Technical Overview:

Sample Volume	Typically 10 to 15 ml
Sample Time	45 seconds
Sample Temperature	40 degrees Celsius
Data handling	Ethernet
Power Supply	110/220 Volts, 50/60 Hz
Power Consumption	0.5 k Watts (Maximum)

US Patents: 6,407,813; 6,795,183

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