

DAIRY PLANT AUTOMATION

Fresh Cheese Process Optimization

Automatic milk standardization - high precision standardization ensuring high quality and efficiency in dairy production

TAILORED FOR YOUR DAIRY

Looking to maximize efficiency and profitability in your fresh cheese production?

Au2mate, in collaboration with FOSS, offers an innovative solution tailored for dairies who demand precision and sustainability.

Whether you're producing fresh cheese with a centrifuge or a filtration plant, our advanced software and integration technology deliver real-time control, reduced variability, and consistent quality.

With a proven track record, Au2mate has delivered centrifuge control systems for several major OEMs in the dairy industry, as well as numerous upgrades and retrofits for end users directly.

As a certified partner of all major automation brands, Au2mate brings extensive experience in retrofitting systems. Our partnership with FOSS Analytics ensures a high level of support, along with direct access to valuable insights and assistance from analytical specialists in the field.

CHALLENGES

Fresh cheese production presents significant challenges:

- Manual Sampling: Delays in adjustments, leading to errors (0.05% to 0.10%).
- Sample temperature can result in low repeatability due to evaporation of moisture in sample,
- Lack of Real-Time Data: Inability to react instantly to process changes.
- Increased Sampling Requirements: Recipe and raw material variations demand frequent intervention.
- Undetected Process Malfunctions: Issues cannot be addressed immediately.

Consequences:

- Increased process variation.
- Higher security margins, reducing yield and profit.
- Inefficient resource utilization and lost opportunities for optimization.



AU2MATES INNOVATIVE SOLUTION

Tailored for Fresh Cheese Production

Au2mate's solution, developed with FOSS, integrates the ProFoss 2 in-line sensor into your system, whether it's centrifuge- or filtration-based, to enable precise, real-time monitoring and control.

HOW IT WORKS

- Real-Time Reaction: Monitor and adjust Total Solids (TS) or Protein content instantaneously.
- Enhanced Detection: Detect variations as small as 0.03% for TS or Protein.
- Closed-Loop Control: Reduce process variation by up to 50% for superior consistency.

For filtration plants, the application parallels WPC/MPC optimization:

- Utilize ProFoss 2 in the retentate outlet for precise flux control.
- Achieve outstanding process stability, ensuring high-quality output with minimized waste.

KEY BENEFITS FOR DAIRY PRODUCERS

- Boost Profitability: Move production targets closer to specifications, maximizing yield and profit.
- Reduce Variability: Achieve <0.10% process variation for unparalleled consistency and quality.
- Sustainability at Scale: Minimize waste and energy consumption, ensuring environmentally responsible production.
- Flexibility Across Systems: Seamlessly adapt to separator or filtration setups, empowering diverse production needs.

