

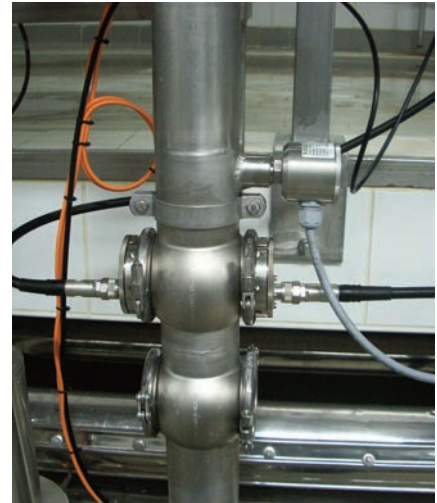


### Application Report: TS-measurement of cream cheese

The unique advantage of the microwave measurement system is the **direct measurement** in the process. The method evaluates the concentration of the whole cross section between the sensors, thus, the actual process is measured **representative** and with high accuracy.

The measurement is installed after the separator, centrifuge or ultra-filtration plant and **measures the dry matter** in the cream cheese end product with a high reliability. Thus the signal can be used as quality control or directly for controlling the separation process.

With the microwave measurement the separation process will get in a constant cycle. After installation of the microwave sensors and the Pt 100 in the pipe section, no additional maintenance of the measuring device is required. In addition, the installation of a **bypass has become superfluous** and process faults by blockage in a bypass are eliminated.



The contactless measurement consists of two flat sensors that are fitted in a pipe, a temperature sensor to compensate temperature fluctuations and the evaluation unit.

The measurement is based on laboratory samples, which are used to calibrate each several product, thus you will achieve a very high accuracy.

