

DairyScan™

For routine analysis of cheese



ANALYTICS BEYOND MEASURE

DairyScan™ gives you fast and accurate fat and moisture testing within your cheese production. Ideal for smaller dairies wanting to improve quality and optimise production.

Faster and cheaper alternative to traditional methods

Fat & Moisture results delivered in 45 seconds for in-process and finished cheese testing. Avoid time consuming traditional testing methods to spot out-of-spec production before it impacts yield and product quality. No need for chemicals or disposables enables you to keep costs down.

Easy to install and run

Ready to use, industry leading calibrations based on over 40,000 samples. User friendly interface and software makes it easy to use from day one – just place sample and push start.

FOSS your global partner in profitable dairying

DairyScan is based on the renowned FoodScan™ technology which is considered the gold standard in analysis of solid and semi solid dairy products. As the worldwide leader in analytical solutions we have provided more than 5000 instruments to the global dairy industry.

Sample type

Cheese

Parameters

Global ANN calibrations: Fat and moisture

Technology

Near Infrared (NIR) transmittance technology

Specifications

Technical specifications	
Analysis time	30 seconds for 10 sub-samples
Self test	Approximately 10 minutes at room temperature
Measurement mode	Transmittance
Wavelength range	850 - 1050 nm
Detector	Silicon linear array
IP Class	42

Installation requirements	
Power supply	100-240 V AC, 100 VA, 50-60 Hz, Class 1, with protective earth
Ambient temperature	5 - 35 °C
Storage temperature	-20 °C to 70 °C
Ambient humidity	< 93% RH, cyclic up to 100% RH
Weight	11.4 kg
Dimensions (w x h x d)	230 x 420 x 390 mm
Environment	Stationary, light industry

Instrument management	
Networking software	FossManager™