



## Curd vs Whey real-time control

### Application Description

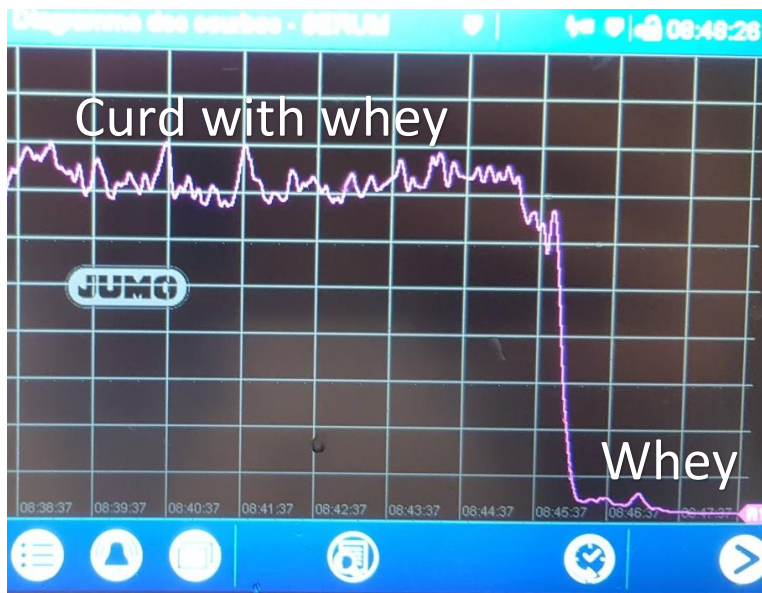
Whey and Curd are transferred to the press to form the cheese, when the VAT is drained the whey without curd must be detected.

### Milktronics Solution

The Satron VOA measures in real-time the ratio of Curd in Whey, and sends a 4...20mA signal to HMI (Human Machine Interface). The ratio is calculated by the VOA when the dilution is too high, that means the VAT has been drained. If flushing water is added then the VOA will detect it also. This will improve the process by controlling the interface.



### Process Drawing example and trends



### Sensor Features

- Fast acting electronics offer quick response
- Relying on turbidity measurement over timers to control the water usage and cream recovery.
- Any calibration range possible with push buttons on Display or HART communicator or laptop.
- Extended history
- Long life LED auto compensated
- no display or integrated display or remote display.
- Any process fittings available

