FOSS

DairyScan™
For routine analysis of cheese

Cheese
Date: 3/16/2016   Time: 2:21:51 PM
Sample number

Fat [%] **27.3**
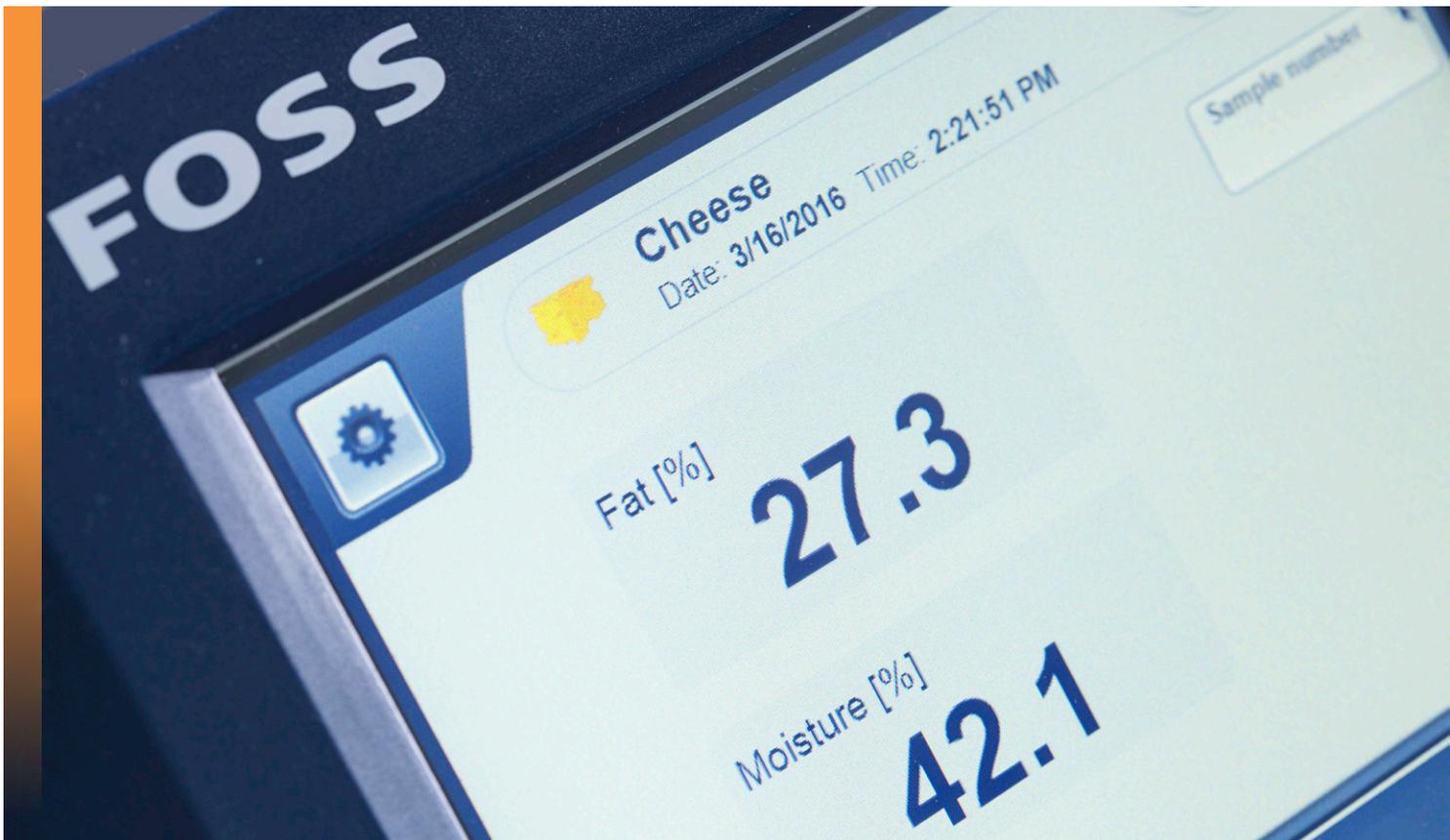
Moisture [%] **42.1**

The DairyScan™ is a robust analytical instrument for testing the fat and moisture content of cheese during production and at final product release. The small, handy and easy-to-use analyser is aimed especially at smaller cheese makers.

Sample	Parameters
Cheese	Fat and moisture

Dedicated Analytical Solutions

Faster alternative to traditional methods

A test with the DairyScan takes just 45 seconds. Busy producers can thus avoid time consuming traditional testing methods and get more information to help them spot out-of-spec production before it impacts their yield and product quality. No chemicals or disposables are involved in the test and there's no need for skilled lab technicians. The user just places the sample and pushes the start button.

Proven technology makes it easy to install and run

The DairyScan is supplied with ready-to-use calibrations for a quick installation and start-up. Building on a more sophisticated analyser called the FoodScan which is used by dairy producers around the world, the calibrations are based on a huge database of over 40,000 samples. This makes for a highly robust and stable calibration that can accommodate a wide variety of samples and ensures stable high performance analysis over time.

Robust construction coupled with ongoing FOSS local support makes it an easy-to-own solution.

DairyScan:

- Accurate and reliable analysis of cheese
- No chemicals or costs for consumables and no waiting for results from an external lab
- Results in less than 45 seconds
- Easy operation and low maintenance
- Internet connection facility for remote support and system updates by FOSS experts
- Ready-made global calibration for cheese products for quick start-up with no calibration costs


All result data is recorded for backup and traceability

DairyScan™

Technology

The DairyScan technology is based on Near Infrared Transmittance, NIT, which is an advantage when measuring in-homogeneous products like Cheese. The NIT-principle, where light is transmitted through the sample, is a major reason for the success of DairyScan™. The NIT-principle secures a higher accuracy of Cheese analysis, compared to methods, where the result is based on light reflected from the surface of the Cheese.

DairyScan is equipped with an artificial neural network (ANN) calibration making it a "plug & play" solution. It is ready to run immediately so there is no need to gather lots of samples as required for a typical PLS calibration. The ANN calibration covers nearly all types of cheese.

The calibration has a huge advantage compared to other calibration techniques. A very robust calibration can be developed, with no limit as to how many samples can be included in the calibration. With one ANN calibration, it is possible to cover many different cheeses. This means reduced calibration maintenance costs, as less reference analyses are required. The tests are non destructive so you can re-test the sample. You can test as often as you like with no additional cost. With a logical, user-friendly software interface, anyone working in the plant can operate the DairyScan.
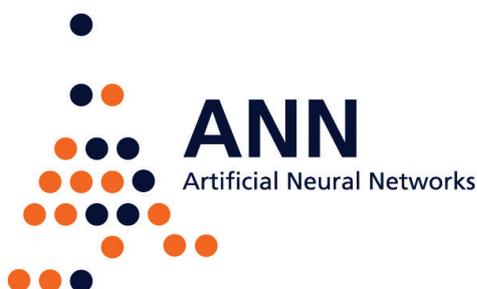
A Foss expert always at hand

Local, competent and certified, FOSS support staff keep your DairyScan solution running at peak performance for maximum productivity and payback. The support is provided in a range of proactive services including remote instrument surveillance software. This allows remote monitoring and maintenance of the DairyScan on-line so that you can focus on doing what you are best at while we keep an eye on the instrument.

How does it work?

1. Place sample

2. Press start

3. Check the results on the screen

Secure your investment with a FossCare™ Support Agreement

Let FOSS take care of you for a maximum return on your analytical investment. Get a four year warranty as part of the new FossCare Premium Preventive Maintenance Agreement or two years as part of any other FossCare agreement. In addition to the peace of mind afforded by the warranty period, the continual preventive maintenance pays off by keeping your analytical instruments working perfectly every day, year after year.

Why preventive maintenance?

As with any analytical solution, it is essential that your FOSS instrument receives regular maintenance to ensure optimal performance and extended lifetime. Avoiding expensive downtime is a matter of following factory standards and preventively replacing parts before they wear out. In turn, this helps ensure reliable and consistent results at the highest level.

Preventive and predictive maintenance combined with global support from 300 dedicated service, application, software and calibration specialists keeps your instrument running perfectly all year round.

4 YEAR WARRANTY
with all FossCare Premium Preventive Maintenance Agreements

Benefits of a FossCare™ Support Agreement:

- Extended Warranty (two or four years depending on the chosen agreement)
- Regular maintenance; the instrument is diagnosed, cleaned, adjusted, tested, fine tuned and recalibrated
- Minimal downtime from replacing components before they are worn out
- Consistent, accurate and reliable results you can always trust
- Preventative maintenance visits when it suits you (your business)
- 24/7 phone support - no need to worry about closing hours or PO
- Low, fixed service budget prevents unexpected expenses
- Discounts on additional services, spares, training, reagents, consumables and software upgrades

Contact your local Foss office for more information.

Specifications

Technical specifications	
Analysis time:	45 seconds for 15 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
Software package:	Mosaic software

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 × D × H):	230 x 390 x 420 mm
Environment:	Stationary, light industry

Standards and approvals

DairyScan™ is CE labeled and complies with the following directives:
- EMC (ElectroMagnetic Compatibility) Directive 2004/108/EC
- LVD (Low Voltage Directive) 2006/95/EC
- Packing and Waste Directive 94/62/EC
- RoHS (Restriction of Hazardous Substances) Directive 2002/95/EC

PC requirements for Mosaic software

- Windows
- Internet Explorer 7 or 8
- 2 GHz CPU speed (minimum)
- 1 GB RAM
- 4 GB free disk space
- SVGA at 1024*768, min. 16-bit colors. 1280x1024 recommended
- Internet connection