

Globulyser



THE ULTIMATE HOMOGENISATION DEGREE MEASUREMENT DEVICE, CUSTOM MADE FOR MILK AND MILK PRODUCTS

The Globulyser has been developed in-house, in close cooperation with the dairy industry. The aim was to create a very simple to handle “stand alone” instrument for determining the homogenization degree. Caused by the international character of the to-days dairy industry, the demand for high accuracy and technical reliability

is growing. Therefore we have chosen for an in practice proven principle, namely the use of an automated optical system for measuring transmission and forward reflection. With the help of modern programmable logic electronics and special fluid handling we build a modern, easy to handle, reliable and accurate instrument.

GLOBULYSER UNIQUE SELLING POINTS:

- Easy of operating
- Precision in measuring results
- Speed of the measurement
- Developed in cooperation with the dairy industry
- Possible integration with the lab's ICT environment

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Principle: the measurement principle is based on intensity of transmitted and forward scattered light due to the fat globules present in the milk or milk product. In the measurement cell these values are compared with the reference values of clean water. The difference of these values is used to calculate the mean size of the fat globules.

Products: homogenized milk and milk products without solid particles. Possible fat percentage of 1 to 10 percent, higher fat percentages allowable with suitable dilution of sample.

Analyses Speed: Depending on the kind of product and therefore the necessarily dilution made by the instrument, the analyses speed will be approximately between one and a few minutes per sample.

Measurement span: Between 0.20 μm and 3.0 μm mean particle size, comparable or better than particle size analyzers.

Precision: Between 2% and 4% of the reading, depending on the product quality.

Zero Control: Integrated automatic cleaning and zero control (reference measurement setting). Selectable before and after each measurement.

Data Handling: Measuring results together with identification. Date, time and measuring results on printer. Globulyser2PC software to gather measurement results and instrument settings into PC (excel sheet, CSV file).

Advantages:

- Low price high quality precision instrument
- Reduction of homogenizer revision costs
- Control of the precision of the homogenizing process
- Prevent quality claims of customers

- Measurement to prevent creaming off during long term storage
- Measurement is completely controlled by instrument: operator independent
- No special skills needed for operation of the Globulyser

