Food & Dairy

Food & Dairy Case Studies



Case Study #16
High Temperature pH Control for Sugar Extraction and Refining – Evaporation and Boiling Processes

- High Temperature Evaporation and Boiling Processes for pure sugar recrystallization
- High and Ultra High Temperature Resistant inline process pH sensors
- Excellent accuracy over repeated temperature cycling from batch process

- Specially engineered custom high temperature conductive polymer reference
- Minimum cleaning and calibration through non-porous solid state reference technology and rugged thick-wall hemispherical hysteresis resistant pH glass

Download to Read More Features:
Food & Dairy Case Study #16 PDF



Case Study #20
Rugged, Low-Cost Solution for Conductivity Measurement in Steam Sterilizable and Clean in Place (CIP) Food, Beverage & Dairy Applications

Longer service life with 316SS body

- Electropolished finish reduces coating
- Drop-in replacement for toroidals
- USDA 3A & FDA compliant; steam sterilizable and chemical CIP compatible for food, beverage, and dairy
- Precise temperature measurement & compensation with Pt100/ Pt1000 RTD
- 3TX-CON transmitter supports sensors with cable lengths up to 100 feet (30 m)

Download to Read More Features:

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