

With DairyQuant GO and InSight Pro solutions from Q-Interline you can rest assure that your analytical solution will provide trustworthy results and high value throughout the lifetime of the analyzers

Value through Insight

since more than 20 years



By
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Q-Interline has been supplying analytical solutions for the dairy industry since 1996. Experience earned from many projects and close cooperation with leading dairy groups, has resulted in our portfolio of analytical solutions covering the value chain from raw milk to finished products. Our solutions enables the dairies to monitor and control the quality of their production.

Effective implementation

Investing in an analyzer solution is an investment into a long relationship not only comprising an instrument delivery. Our new project concept covers a technical and an organizational project, which secures an efficient installation and implementation and at the same time prepares the organization to own and operate the analyzer solution. The project concept will enable the customer to operate the analyzer concept to its full potential as fast as possible and secure short return on the investment.

DairyQuant GO – developed for analysis of key components such as fat, protein, dry matter and lactose in all kinds of liquid dairy products.

High value throughout analyzer lifetime

All DairyQuant and InSight Pro solutions from Q-Interline are ready for automatic instrument control that continuously monitors hardware, application and calibrations. Release resources for important tasks since automatic instrument control will alert you if your attention is required. When utilizing automatic instrument control, you can rest assure that your analytical solution will provide trustworthy results and high value throughout the lifetime of the analyzer.

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InSight Pro

– for online process control

InSight Pro is a new concept of online analyzers from Q-Interline. InSight Pro will analyze powder, butter and spreads, cheeses and liquid dairy products, for important parameters such as protein, fat and dry matter. In addition to standard parameters, low signal components such as salt can also be analyzed.

Production sites in the dairy industry face constant demands to optimize the production and increase raw material utilization to remain competitive. They must minimize off-spec production and rework while producing within specifications and regulatory limits. InSight Pro delivers important intelligence of the process stability and enables operators and the production management to make solid decisions based on this. We call this value through InSight.

Results of the analysis is presented on a touch screen monitor at the production line where the results are to be



InSight Pro online for analysis of butter.

used. The results are displayed with the InSight View user interface and ensure that status of the process is continuously provided to the operator.

InSight Pro can be equipped with various cells and probes that are optimized for the dairy products to be analyzed. Up to two measuring points can be connected to the same InSight Pro analyzer, providing greater flexibility and more attractive economy over one-point analyzer systems.

DairyQuant GO

- analysis of all liquid dairy products

DairyQuant GO is the first major innovation for analysis of liquid dairy products in the industry for several decades. It has been developed for analysis of key components such as fat, protein, dry matter and lactose in all kinds of liquid dairy products. DairyQuant GO is used for analysis of WPC and other types of concentrates, ice cream mix, cocoa milk,

samples with additives and added sugar and much more as well as standard products such as whey, milk and cream.

Simple sample handling for the laboratory and the process

The unique feature of DairyQuant GO is that the sample is not pumped into the instrument. No liquid at all is pumped into the instrument! Instead, the sample is analyzed using the patented disposable Pivette™. You can analyze a concentrate sample followed by a low-fat milk sample, or any other combination of samples without compromising analytical results. After each analysis, the Pivette™ is disposed, and the DairyQuant GO is ready for the next analysis – without any cleaning, zeroing and waiting time.

Focus your resources on important things, since DairyQuant GO does not require your attention on a daily basis. Traditional systems require annual service, chemical for zero, cleaning and standardization and in general high level of maintenance to operate at optimal performance. This is completely eliminated with DairyQuant GO.

DairyQuant GO is the newest addition to the powerful DairyQuant family of FT-NIR analyzers from Q-Interline. It also comprises DairyQuant solutions for analysis of powders, butter and spreads, cheeses and much more.

