

When you measure Milk Flow...



History-

Milk is both a common food and an important aspect in a wide range of non-food applications, including cosmetics. Measurement is a critical function throughout the manufacturing process, from collecting of milk from the dairy till the processing of the finished product. To assure product quality and repeatability, accurate measurement is critical for sales volume calculations, inventory control, and precise process control.

Milk Flow Measurement

At the time of receiving milk in small dairies, accurate flow measurement is essential. Outside tankers provide milk to the factory in varied capacities. Flow Meters are necessary at this time to determine how much milk is collected by each tanker in line with weight and measurement rules. This can also save time when unloading the tanker by reducing measurement time.

The collected milk is stored in tanks. After being collected in a tank, the milk can be transported to a large-scale dairy plant through tankers. A milk flow meter is necessary in this operation to determine how much milk is taken from the storage tanks for delivery.

Milk flow meter for a milking system is also a requirement while collecting milk from the cows in an automated dairy.

When it comes to milk automation, there are a variety of processes that demand a different volume of milk. Some processes necessitate the use of chilled milk. As a result, a flow meter is utilised to transport milk from one tanker to the chilling area according to the process.

The milk is also pasteurised in these plants where there is need to measure milk flow at inlet & outlet of the process.

Variety of food industries that produce milk products such as chocolates, health drinks, yogurt, milk shakes, ghee, paneer, curd, cream, cheese, butter also need milk flow measurement in the manufacturing process.

Manas offers Milk Flow Meter SG Sroat, for accurate flow measurement of milk in dairy industry.

Some of the advantages of Manas [Milk Flow Meter](#) is as follows:

- It is particularly designed for Food and Drug Industries.
- Manas Milk Flow Meters are Model approved with Weights and Measures certification and seal.
- With accurate flow measurement at various strategic locations, Manas flow meters can increase your plant profitability.
- Food grade materials, such as stainless-steel PTFE liners are used in these flow meters
- Milk meter price is also one of the concerns of buyers. Manas milk meters are affordable for the dairy industry.

Water Flow Meter in Dairy Industry-

Milk is processed and turned into a variety of by-products at dairy plants, including cheese, cream, buttermilk, curd, and so on. Some of these conversion processes require precise amount and temperature of hot water used for these processes. A flow meter is employed to convey the proper amount of hot water to this specific procedure. If the necessary temperature or amount of hot water is not delivered, the end product, may be rejected because of poor quality.

Manas makes [Electromagnetic Flow Meters](#) which are widely used for accurate measurement of water flow in dairy industry.

Some of the advantages of Manas [Electromagnetic Flow Meters](#) are as follows:

- Manas Electromagnetic flow meters are manufactured using various types of liners, depending on applications.
- Full stainless-steel body with PTFE liner is used for all Dairy product flow meters.
- PTFE liner being used, meter can handle fluid temperatures up to 150⁰ C.
- Electromagnetic flow meters do not have any moving parts and are suitable for use at high temperatures or under vacuum conditions with proper care.

For more information for Manas Milk Flow Meter and Manas Electromagnetic Flow Meter, please visit <https://manasmicro.com> or reach us at digimark@manasmicro.com

