The value of milk standardisation

Milk standardisation has been used in the dairy industry for many years to optimise the use of costly components in the milk as well as to obtain consistent product. Dairy manufacture can save hundreds of thousands of Euros per year by standardising the milk by means of an accurate analyser.

1 Read the text and comment.



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Some components in milk are far more costly than others and optimal use of the component enables better profitability. Standardisation ensures that the costly components are used in the most optimal way and not being excessive in the final product. Better profitability depends directly on limiting the use of expensive components. Frequent and accurate analysis of the product allows dairy production to be driven as close as possible to the target levels, so analytical tool has a very important role in ensuring consistency and profitability. In modern milk manufacturing plants with a wide product range standardisation is usually combined with separation of the raw milk. Particularly, fat standardisation is used to control the fat content in various milk types. The more accurate the standardisation can be made, the better use of the costly fat. Here's an example: a producer is making 3% whole milk, a milk intake on 300 tons milk per day. By accurate measurement he can move his production target by 0.03% fat. This doesn't sound like a lot but, it amounts up to 90 thousand euros per year, if you replace the 0.03% fat with skimmed milk so, as you can see, a fast and accurate analyser can make a big impact on the dairies profit.



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