

OPTIGRAPH

A unique system to
characterize and control the
ability of milk to coagulate



AUTOMATED ANALYTICAL SOLUTIONS FOR ENVIRONMENTAL & FOOD INDUSTRIES

→ Optigraph

Control your rennet and determine the ability of milk to coagulate



Simple, easy to use and repeatable, Optigraph is a unique instrument designed specifically to control the renneting ability of milk. Based on Near Infrared technology, and fully computerized, it makes this type of control much easier and reliable.

Widely used by dairy industries, both in Research as well as Quality control, **Optigraph allows you to better monitor your process** (milk standardisation, milk quality,...).

Developed in partnership with the **INRA (LGMPA / G. CORRIEU)** by Alliance Instruments, on the request of ARILAIT, who was looking for a new type of analyzer to replace the old and obsolete technology from the Formagraph. The selected solution is a simple system fully automated, and **dedicated to simultaneous control of coagulation of 10 milk samples: the Optigraph.**

Based on the measurement of Near Infrared signal, the **Optigraph** makes the calculation in real time of all the parameters required for the process: coagulation time, firmness evolution, optimum curd cutting time, organization speed.



ZERO MAINTENANCE

Optigraph has no moving parts.

TIME SAVING

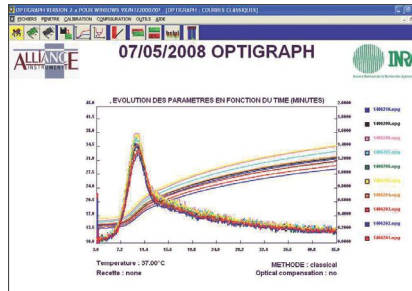
The Optigraph facilitates reading and gives **in real time** curves and results. You will not only save the use of consumables (thermic paper...) but be able to print and save all your results.

EASY CLEANING

The Optigraph as also been designed to **reduce the time of daily cleaning** of parts and to **keep stable and reliable results during its entire lifetime**. Just a simple cleaning of the cuvette after each analysis, and you can focus on your analysis, being sure that you will keep reliable and accurate results for years.



EASY SOFTWARE TO DRIVE THE INSTRUMENT AND GET YOUR RESULTS

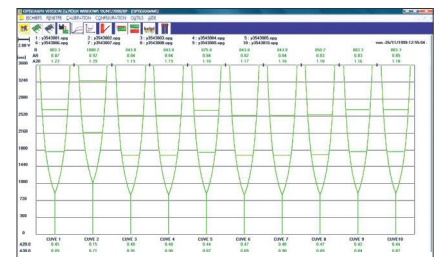
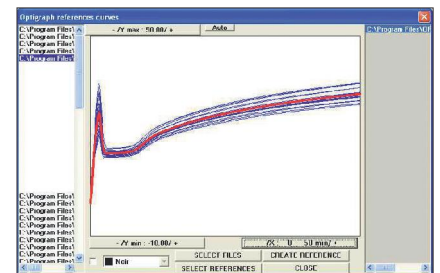
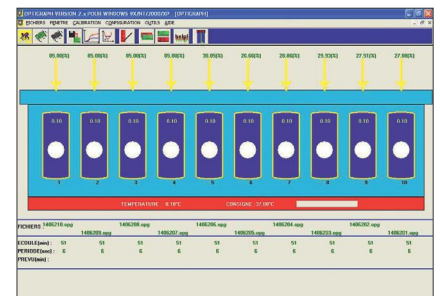


Using the Optigraph allows to quickly get all the information concerning the ability of the milk to coagulate.

Its user friendly software has been designed to ensure high quality and repeatable results:

- Automatic calibration before each test,
- Personalization of all feature points,
- Control of temperature from 25° up to 45°C,
- Graphical representation of data:
 - Classical curves (glass of Champagne)
 - All curves in one
 - Firmness evolution
 - Speed (1st derivative of signal),
- Storage of old data on hard disk to create a 'library' for traceability,
- Storage of the temperature measurement.

The software will give you different type of graphs allowing you to characterize each sample independant of the type of milk you are measuring (cow, goat, sheep, buffalo...). Also by saving the raw signal Optigraph enable you to print, export, or save all data you need to rework them as you like.



Individual source & detector for each channel



→ Optigraph

Technical specifications

Technology	Near Infra-red
Principle	Measurement of attenuation of an Optical signal through a sample during it's coagulation.
Patent	N° 96120 Under INRA licence
Capacity	10 samples simultaneously
Total Capacity	Up to 4 units driven by the same computer, up to 40 samples
Sample volume (milk)	10 x 15 ml
Weight	13,5 kg
Dimensions	51 x 39 x 11 cm (L x W x H)
Minimum Computer Setup	Windows 98 PC Pentium 350 MHz minimum



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