COAGU**TRACK**

rheonics

Realtime cheese coagulation tracking and cutting time optimization

CoaguTrack® measures and tracks renneted milk consistency with unparalleled resolution and stability, enabling tight and consistent determination of cutting point on every batch. Its accuracy and reproducibility allow rapid and automatic setup of stored kinetics and endpoint data for repeat batches.

Development of curd firmness is the single most important variable for batch-to-batch consistency in cheese manufacturing. CoaguTrack accurately and reproducibly tracks **curd consistency**, and signals an objective endpoint for cutting time.

Efficiency starts with setting up a job. Being able to nail the proper firmness for all tanks or vats without cut-and-try tinkering means fastest turnover, without compromising end product quality.

Consistency tracking with accurate firmness measurement improves end-product quality; it helps prevent expensive errors and rejected batches, and improves **profitability.**

CoaguTrack helps optimize the cutting time, reduce product variability and eliminates scrap creating environmentally friendly and **sustainable** cheese making.

Inline firmness monitoring
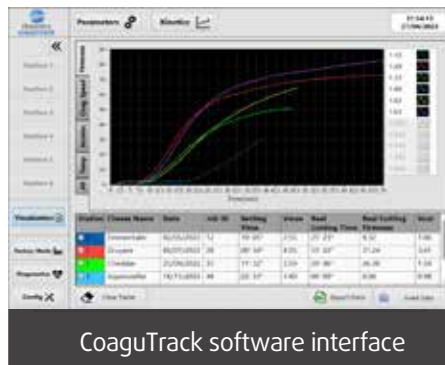
CoaguTrack software interface

Integrated operator console

Highest product consistency
Tighter firmness tracking enables cutting time optimization

More efficient operations
Makes curd consistency a direct control of end product quality

Reduced production costs
Prevents cutting time errors and resultant rejected batches

Easy scalability
Saves and loads Jobs for repeat batches

SRV Flush Tri-Clamp

Reduce Wastage & Increase Throughput
Operators report higher throughput

Higher Operator Trust
Eliminates manual measurement

Completely Automate
Full cheese making automation by eliminating subjective judgment and human error

Data-driven Decisions
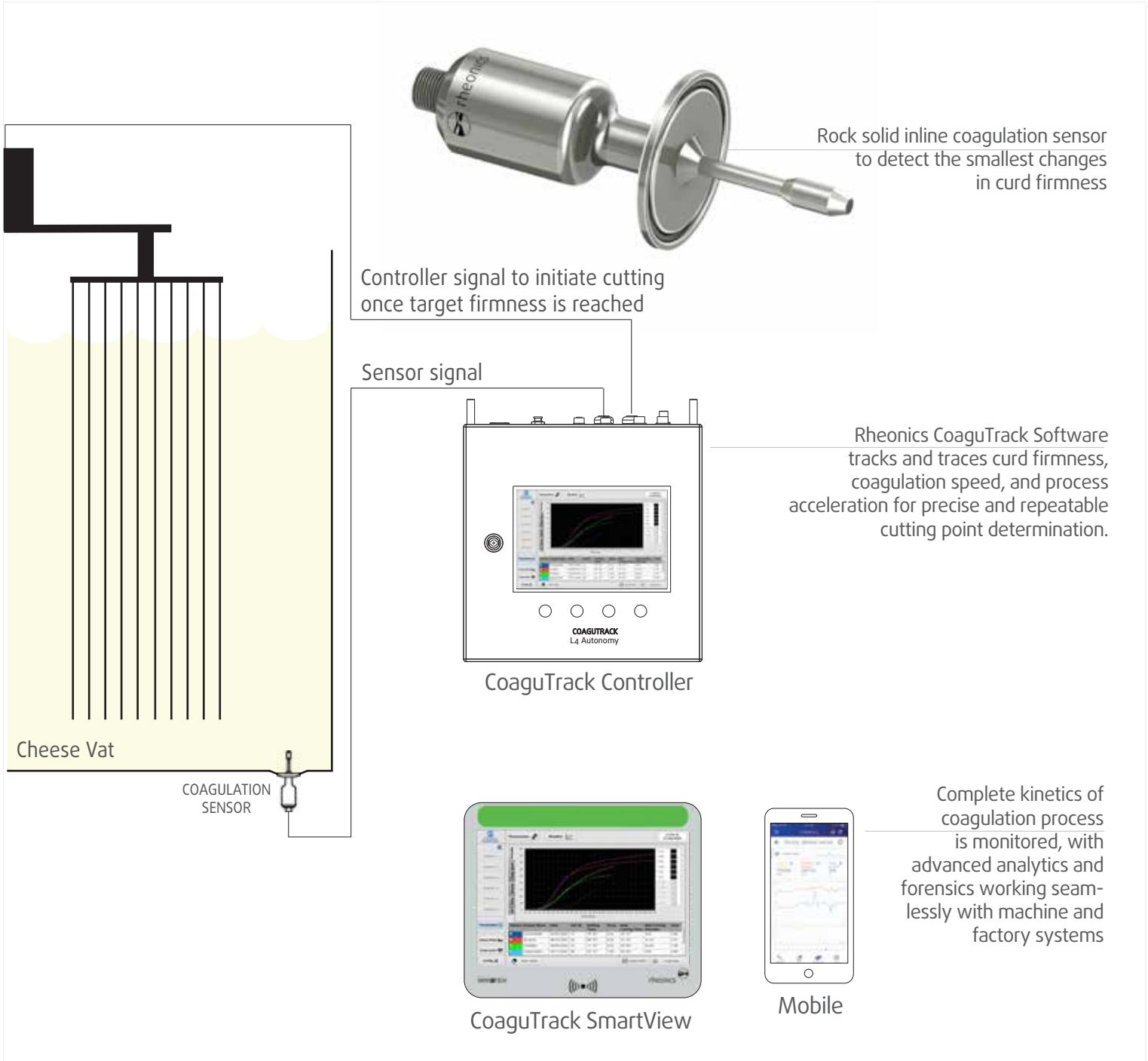Tracks and traces every job

COAGU**TRACK**
Cheese coagulation monitoring

Automatic cutting point determination	Level 5 autonomy

Rock solid inline coagulation sensor to detect the smallest changes in curd firmness

Controller signal to initiate cutting once target firmness is reached

Sensor signal

Cheese Vat

COAGULATION SENSOR

CoaguTrack Controller

Rheonics CoaguTrack Software tracks and traces curd firmness, coagulation speed, and process acceleration for precise and repeatable cutting point determination.

Complete kinetics of coagulation process is monitored, with advanced analytics and forensics working seamlessly with machine and factory systems

CoaguTrack SmartView

Mobile

Add-Ons

Custom Time Method	Cutting Estimation	Automate Cutting	Thermal Monitoring

COAGU**TRACK**
Cheese coagulation monitoring

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Cheese coagulation tracking
and cutting time optimization

Operating modes
of the system

b

Operator focused design

a

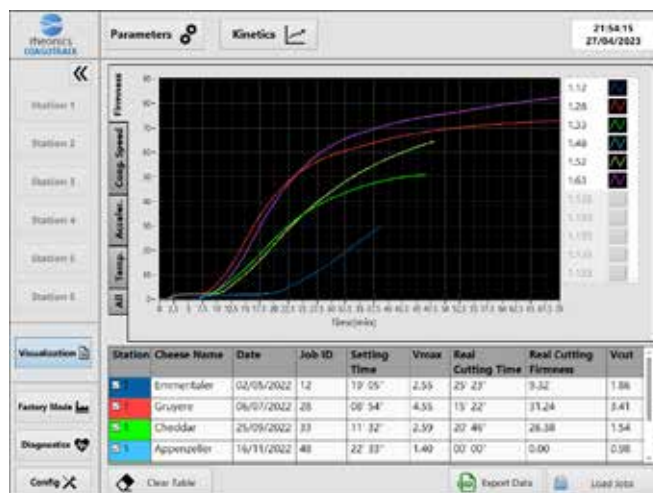Two basic operating modes: Create new job or load a previous job.

Create a new job by selecting a station, job descriptions, operator, cheese type and, if desired, a reference job upon which the new job will be based. Operational parameters are entered, including target cutting firmness, alarm to indicate cutting point has been reached, delay time between renneting and measurement start.

In "Kinetics" interface, coagulation tracking is started by pressing the Rennet or Start Measurement buttons, the latest is to avoid the rennet delay. When measurement starts, the graph displays the time history of firmness, speed, acceleration, temperature, as well as the firmness target value for curd cutting.

c
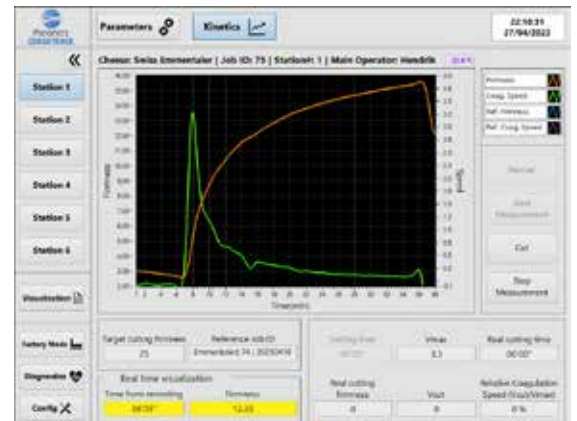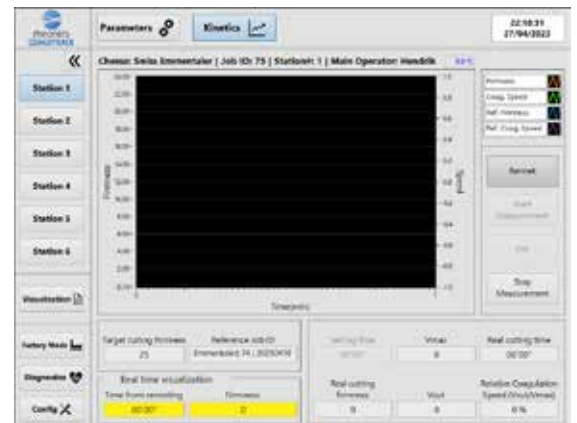
The firmness setpoints, cheese type, and other job details are stored in a job configuration file that can be exported as CSV files. Saved jobs can be loaded into the system to produce repeat batches. Running repeat batches becomes much simpler, eliminating trial and error, cutting time errors, and overall setup time.

COAGU**TRACK**
Cheese coagulation monitoring

CoaguTrack has at its core a technologically superior, best-in-class coagulation sensor, the Rheonics SRV coagulation sensor. It uses patented and proprietary, ultra-stable resonator technology that adds up to the industry's most robust, repeatable and accurate sensor. The Rheonics SRV sensor is factory calibrated to NIST standards, requiring no re-calibration during its lifetime.

Small form factor and easy installation
Fits in the palm of your hand; robust and zero maintenance

All 316L stainless steel wetted parts
Hermetically sealed housing, no gaps or moving parts

Accurate, repeatable, reproducible
Newtonian, non-Newtonian, single- and multi-phase fluids

Wide range
Covers entire range of milk and curd consistencies

Built-in fluid temperature measurement
For fast, reliable temperature monitoring

CE   EHEDG   ISO

Focus on cheese quality instead of measurement skills!

Achieve exceptional batch-to-batch consistency, dramatically reduce setup time, and optimize process turnaround time through reliable, automatic cutting time control.

- Robust, **maintenance free** coagulation monitoring sensor eliminates need for re-calibration
- Agile firmness tracking **reduces cutting-point errors** by providing objective endpoint
- Simple, **intuitive graphical interface**
- Tighter, more **accurate cutting time** and end product consistency control
- **Reduce setup time**
- Complete automation for **improved productivity and efficiency**
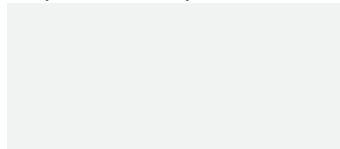
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