



Optimize Cheese Yield with Rheonics CoaguTrack

Crafted by tradition,
Perfected by Automation



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

CONSISTENT

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

EFFICIENT

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

PROFITABLE

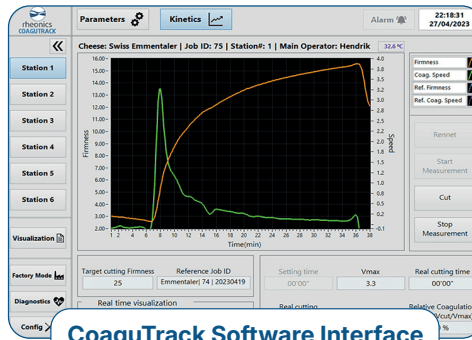
CoaguTrack helps optimize the cutting time, reduce product variability and eliminates scrap creating environmentally friendly and **sustainable** cheese making.

4

SUSTAINABLE



Inline Firmness Monitoring



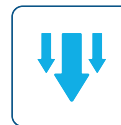
CoaguTrack Software Interface



Integrated Operator Console

Key Benefits

Eliminate the guesswork from dairy production. CoaguTrack automates coagulation monitoring so you can standardize your process, maximize yield, and guarantee consistent cheese quality in every batch.



Reduce Waste
and increase efficiency; operators report significantly higher throughput.



Higher Operator Trust
Eliminates manual measurement



Data-driven Decisions
Tracks and traces every job



Highest product consistency
Tighter firmness tracking enables cutting time optimization



Reduce Costs
Prevents cutting time errors and resulting rejected batches

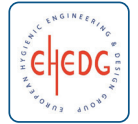
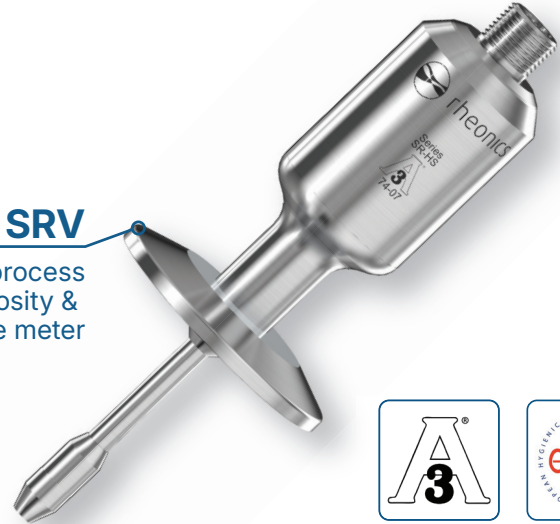
Type-SR sensor

Rheonics Type-SR sensors provide the highest precision, real-time viscosity and density (density available with the SRD variant) data, enabling automation of the most challenging food & beverage applications. Our comprehensive solution platform ensures perfect material consistency, transforming reactive measurements into proactive quality assurance.

Type-SR sensor

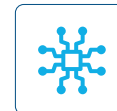
- **Repeatable measurements** in both Newtonian and non-Newtonian fluids.
- **Hermetically sealed**, available in 316L stainless steel and Hastelloy C22 wetted parts.
- Built in fluid temperature measurement.
- **EHEDG and 3-A** certified and CIP/SIP ready.

SRV
Inline process
viscosity &
temperature meter



CoaguTrack

Real-time cheese coagulation tracking & cutting time optimization



Fully automated cutting time decision



One location - control of multiple coagulation tanks



Possibility to connect to central data system



Cheese cutting monitoring and control in real-time



Size of a Small Coffee Machine

Total plant control. Link up to 4 sensors to one CoaguTrack unit.

How does it work?

CoaguTrack operates as an integrated system combining sensor hardware, control electronics, and advanced software analytics.



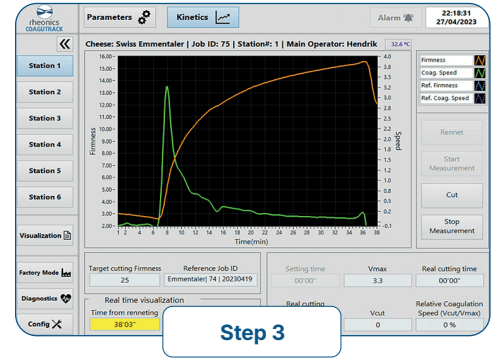
Step 1

An inline coagulation sensor continuously measures curd firmness inside the cheese vat.



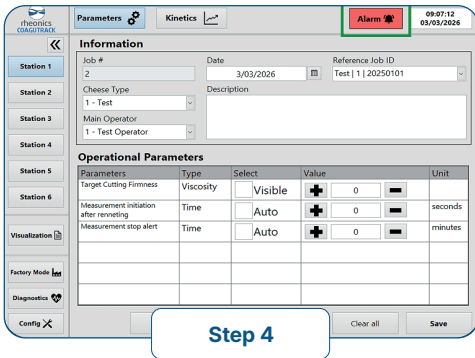
Step 2

Sensor data is transmitted to the CoaguTrack controller.



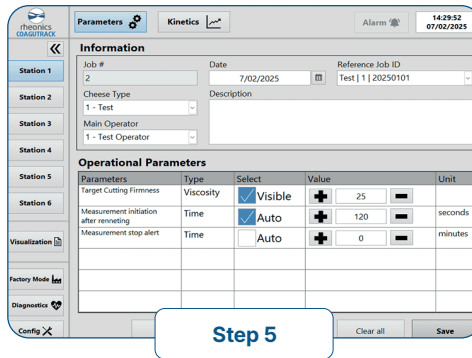
Step 3

Software analyzes coagulation kinetics in real time.



Step 4

When the target assigned by operator is reached, a cutting signal is generated.



Step 5

Process data is stored for traceability and repeat batch execution.



Scan & watch

Discover what's the secret behind cheese automation production.

Applications

CoaguTrack is highly versatile and optimized for a wide variety of cheese. Whether you are monitoring the precise coagulation of hard and soft cheeses or ensuring the perfect consistency in processed and fresh varieties, our sensors guarantee consistent quality and maximize yield across your entire production line.



Hard



Soft



Processed



Quark



Blue Cheese



Fresh Cheese



Pasta Filata

Certifications

Designed for critical applications, our probes can be supplied with major international approvals, ranging from hygienic and sanitary certifications (EHEDG, 3-A), to compliance standards (ISO, CE), and explosion protection for hazardous areas (ATEX, IECEx, JPEX, KCs).





rheonics

Ready to optimize your production and enhance quality?

Get in touch, we will love to hear about your applications and help you get real-time process insight!



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