

Real-time quality every batch, every time

In-line viscosity & density sensing that eliminates process blind spots delivering consistent taste, texture, and quality across every Food & Beverage production run.



TASTE

Precise viscosity control for a consistent mouthfeel



QUALITY

Continuous monitoring eliminates manual sampling in every batch.



FOOD 5.0

Automated adjustments for end-to-end quality assurance.

Available with
Hygienic Certifications



Products & Solutions



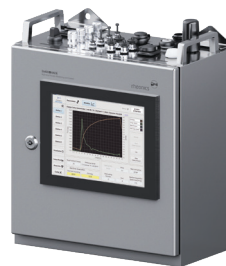
SRV

In-line process
viscosity &
temperature meter



SRD

In-line process
viscosity, density &
temperature meter



CoaguTrack

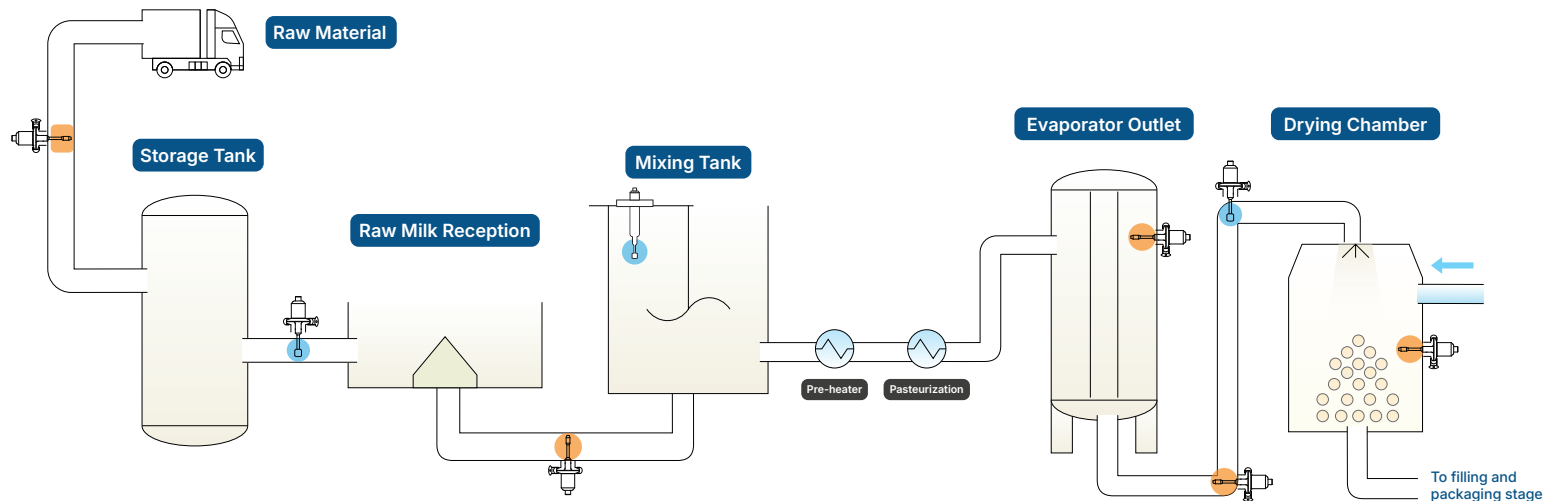
Cheese production
coagulation control
system



InkSight

Food packaging
process control system

Where the Type-SR sensors would be installed



Type-SR Sensor Probes



SRV Viscometer



SRD Density-Viscosity Meter

*Any of these sensors can be placed anywhere along the production line shown, if necessary

Comparison of measurement methods



Real- time In-line measurement

Coverage

Continuous inline measurement by providing instant results.

Hygiene

Hermetic design that guarantees total food safety.

Control

Proactive adjustment completely eliminates batch rework.



Manual Sampling

Blind spots often delay critical production decisions.

Opening sample ports creates contamination risks.

Reactive approach frequently leads to rejected batches.

Ready to optimize your production quality?
Let's discuss your application and optimize your production today!



<https://rheonics.com/request-for-quotation>



✉ info@rheonics.com

☎ +1 713 955 7305