

**BENTLEY**  
INSTRUMENTS

**DAIRYSPEC FTIR ANALYZER**

RAPID AND ACCURATE DETERMINATION OF  
MILK PRODUCTS CHEMICAL COMPOSITION

SPECTRA STANDARDISATION IN REAL TIME WITHOUT REAGENT  
FOR OPTIMAL CALIBRATIONS TRANSFERABILITY AND STABILITY

FLAVORED MILK

PASTEURIZED MILK

YOGURT

RAW MILK

UHT MILK

RETENTATE

PERMEATE

WHEY

CREAM

ICE CREAM



**FTIR ANALYZER**

- Up to 64 parameters simultaneously (Fat, Protein, DM, Lactose, Casein,...)
- Spectra standardization in real time without reagent
- Integrated quality control protocol
- Sample preheating system
- Up to 300 samples/hour
- Support & remote control
- Customizable software interface
- Centralized database

**SPECTRA STANDARDISATION IN REAL TIME  
WITHOUT REAGENT (PATENTED)**

**CALIBRATION DEVELOPMENT ON REQUEST**

**THE ULTIMATE SOLUTION FOR THE OPTIMAL VALORISATION OF DAIRY PRODUCTS  
FAST RETURN ON INVESTMENT**

The DairySpec FT uses FTIR spectroscopy for extremely accurate and reliable milk and dairy products chemical composition determination. Analyzing up to 64 parameters simultaneously, the DairySpec FT is the optimal solution for the quality control of raw and processed materials.

The spectra are standardized in real time to optimize calibrations transferability, stability and qualitative analysis (adulteration). Direct access to spectra for the development of new calibrations.

[www.bentleyinstruments.eu](http://www.bentleyinstruments.eu)



# DAIRYSPEC FTIR ANALYZER



The DairySpec FT embeds a robust, extremely reliable and accurate industrial FTIR interferometer, especially to best meet current and future dairy industry needs.

The instrument can be coupled to a conveyor system to reach a maximal speed of 300 samples/hour depending on your needs.

The DairySpec FT can be combined to a SomaCount FC to provide a complete analysis of milk chemical and somatic cells composition simultaneously. This automated system has been engineered for dairy laboratories and processing facilities that require highly reliable and accurate instrumentation. Ranging in speeds from 100 up to 300 samples/hour, this system provides efficiency, faster analysis and flexibility to increase testing speed as sample volume



Associating the DairySpec FT to the Agiflex 270, the samples preparation is fully standardized. Agiflex 270 is a compact device designed to homogenize all types of containers such as sample trays, racks, flasks and tubes. Adjustable rotation speed from 17 up to 52 rpm.

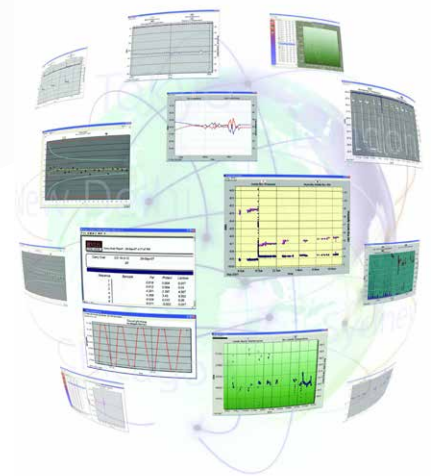


## OPTIMAL SOLUTION FOR LABORATORY, MILK RECEPTION & PROCESS TESTING

### *World Class Service & Support*

Delivering a rapid and superior level of customer support is a top priority at Bentley Instruments.

Our experienced team provides on site installation, training and service as well as phone and internet support to help you maintain the highest level of productivity.



### **ABOUT BENTLEY INSTRUMENTS...**

For more than 35 years, Bentley Instruments specializes in the design and development of analytical solutions for the optimal valorization of milk and dairy products (cream, serum, retentate, yoghurt, ice cream, ...). Our solutions allow you to ensure optimal and rapid quality control in order to perfect your manufacturing process or herds management.

 [www.bentleyinstruments.eu](http://www.bentleyinstruments.eu)

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