



WE CRAFT ASSURANCE

INSPECTION & TEST SOLUTIONS FOR DAIRY FOODS & BYPRODUCTS





WE CRAFT ASSURANCE. For Our Partners, For Their Customers.

Founded in 2015 and comprised of nine strong product brands, KPM Analytics is a global leader in analytical instrumentation, inspection systems, and machinery, that enable companies to effectively manage product quality and brand value. Through long partnerships with global blue-chip companies in the industry, we focus on serving craftspeople in the food, agriculture, and environmental sectors, offering a comprehensive range of products and services to analyze critical parameters in their processes and solve their unique challenges. As a partner, we provide key metrics and intelligence to reduce waste and costs, increase energy efficiency, improve quality, and help companies protect their brands.

OUR PURPOSE

We provide premium quality assurance equipment for food producers, environmental researchers, industrial manufacturers, and others through expert craftsmanship and intimate knowledge of their business needs.

OUR VISION

Our partners all over the world will grow stronger from our driven, dedicated, and caring approach to solving their challenges, enabling KPM to become the global industry leader.

OUR MISSION

We provide the best solutions to help our partners control their product quality, scale capacity, and protect their brands.

NINE STRONG BRANDS SPANNING OVER 100 YEARS IN QUALITY ASSURANCE

1920



1979



1983



1988

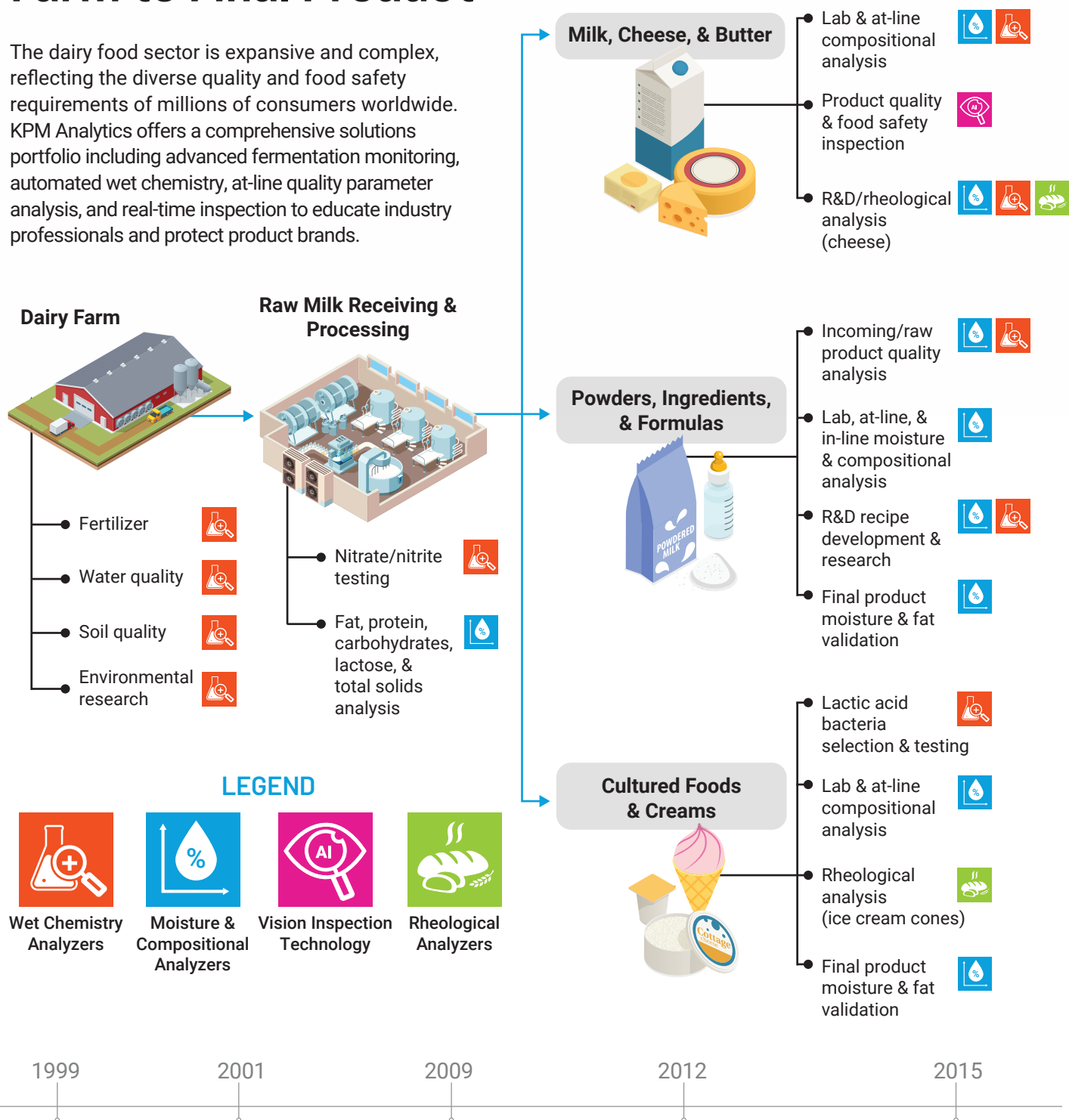


1996



KPM Analytics Supports the Dairy Industry from Farm to Final Product

The dairy food sector is expansive and complex, reflecting the diverse quality and food safety requirements of millions of consumers worldwide. KPM Analytics offers a comprehensive solutions portfolio including advanced fermentation monitoring, automated wet chemistry, at-line quality parameter analysis, and real-time inspection to educate industry professionals and protect product brands.



SMARTVISIONWORKS



Dairy Product Development & Research Solutions



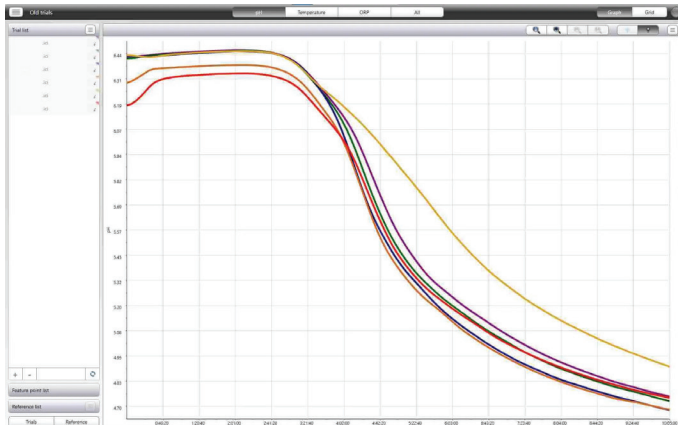
LACTIC ACID BACTERIA (L.A.B.) FERMENTATION MONITORING

The iCinac Series is a first-of-its-kind solution designed for acidification activity of L.A.B., as well as simultaneous monitoring of pH, temperature, and Oxidation Reduction Potential (ORP). iCinac has helped many cultured dairy and food product researchers identify ideal fermentation starters for consistent products.

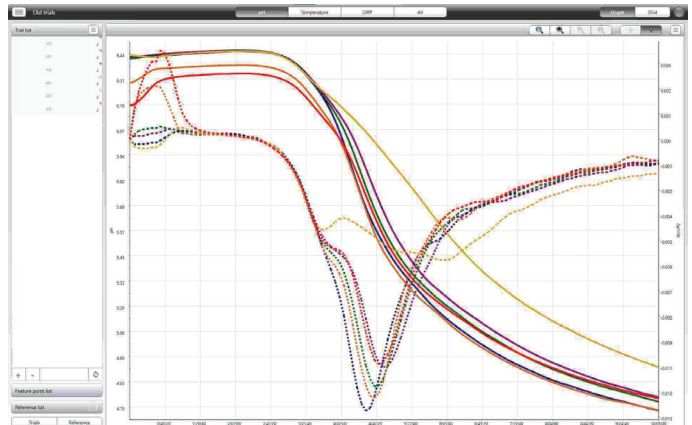
- Meets ISO 26323 | IDF 213, the industry standard for determining dairy cultures' acidification activity by continuous pH measurement.
- Scalable – up to 32 analysis channels with a wired version and 16 with a wireless version.
- Easy to use software performs multivariate analysis to extract key characteristics associated with fermentation kinetics.



iCinac wired (left) and iCinac wireless (right).



Example pH curve.



Example dpH curve.

AUTOMATED NITRATE & NITRITE ANALYSIS

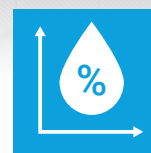
Nitrate and nitrite testing is essential for all milk products – raw, pasteurized, treated, and powdered – to ensure consumer safety. **The NexaFlo® Segmented Flow Analyzer Series** allows for simple nitrate and nitrite extraction in accordance with ISO 14673-01 / IDF (International Dairy Federation) 189-1:2004 standards to significantly improve analysis speed without sacrificing accuracy.

- Run up to 120 samples/hour with autosampler.
- Reagent containment system prevents solvent vapor accumulation, supporting a safer testing environment.
- High modularity; integrated or combined instruments up to 14 channels, multiple flow cells, micro or macro flow.



NexaFlo® Segmented Flow Analyzer

Lab & At-Line Compositional Analysis



EXTENDED RANGE NIR ANALYSIS FOR COMPLEX DAIRY PRODUCTS

The **SpectraStar™ XT-R NIR Analyzer** offers outstanding accuracy and reliability for rapid compositional analysis of solid, slurry, or liquid dairy product samples.

- Analyze product moisture content, fat, protein, and other complex parameters in as little as 30 seconds.
- Liquid sampling accessory simplifies product analysis of various viscosities
- Available with **KPMLink®**, a cloud-based software suite to support real-time product and calibration distribution with capability to review test results of all instruments connected to the network.

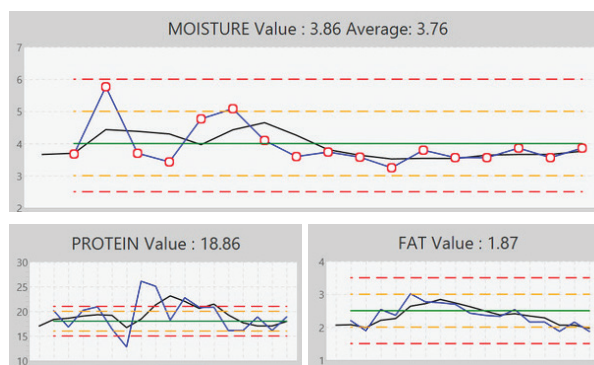


Liquid sampling accessory

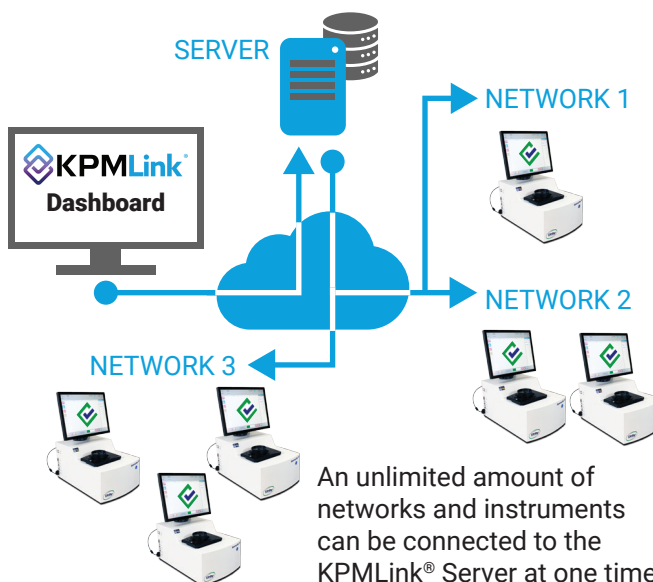
READY-TO-USE DAIRY PRODUCT CALIBRATIONS

SUBSTANCE	CONSTITUENTS
Butter Milk Powder	Moisture, Fat, Protein
Cheddar Cheese	Solids, Fat, Salt, pH
Cheese - Various	Moisture, Fat, Salt, pH
Cheese Mix Europe	Moisture, Fat, Protein, Total Solids, Salt, Acidity, pH
Cheese Powder	Moisture, Fat
Cottage Cheese	Moisture, Fat, Protein, Acidity
Cream	Fat
Dairy Powders	Moisture, Protein, Fat, FFA, Ash, Lactose
Greek Yogurt	Protein, Fat, Total Solids
Ice Cream Mix	Solids, Fat
Infant Formula Powder	Moisture, Protein, Fat
Liquid Milk	Fat, Protein, Carbohydrates, Lactose, Total Solids
Liquid Whey	Protein, Solids, Fat
Mayonnaise	Moisture, Fat, pH, Salt, Acidity
MPC 56	Moisture, Fat, Protein
MPC 70	Moisture, Fat, Protein
Processed Cheese	Moisture, Fat, Salt, pH
Quark	Moisture, Fat, Protein, Acidity
Salted Butter	Solids, Fat, Salt
Skim Milk Chocolate	Fat
Skim Milk Powder	Moisture, Protein, Fat, Lactose
Sweet Whey	Moisture, Protein, Fat
Sweetened Condensed Milk	Fat, Solids, Sucrose, Protein
Unsalted Butter	Solids, Fat
Various Cheeses	Moisture, Fat, pH, Salt, Protein
Whey Liquid	Fat, True Protein, Total Protein, Lactose, Total Solids
Whey Powder	Moisture, Protein, Fat, Lactose, Ash, NaCl, Acidity
Whole Milk Powder	Moisture, Protein, Fat, Lactose
WPC	Moisture, Protein, Fat, Ash
WPC Powder	Moisture, Fat, Protein, Ash

SpectraStar™ XT system



Example SpectraStar™ XT data: Whey powder analysis.



An unlimited amount of networks and instruments can be connected to the KPMLink® Server at one time.

Available with **KPMLink® Cloud-Based Software Suite** for global instrument management.

Inspection & Test Solutions for Dairy Foods & Byproducts

Process & Food Safety Control

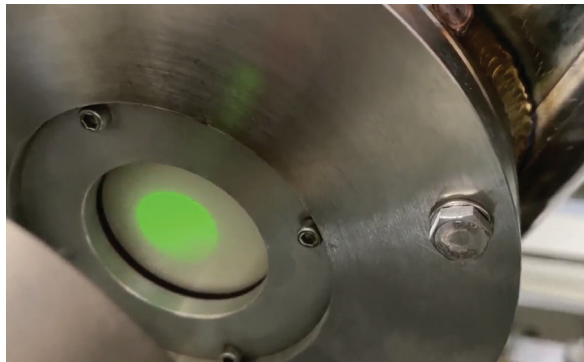
ONLINE MOISTURE & FAT ANALYSIS OF DAIRY POWDERS & SEASONINGS

The **MCT Online NIR Sensor Series** is designed for environmental conditions in food and snack food manufacturing, including for measuring moisture content of free-flowing powders.

- Moisture accuracy +/- 0.1%. Fat accuracy +/- 0.2%.
- IP67-rated sensor enclosure and digital display for reliable analysis.
- Integrate into free-falling chutes to measure product using a snorkel sampler accessory, or looking-in via a sapphire viewing window.



IP67-rated digital display.



MCT sensor analyzing milk powder from a sapphire viewing window.



MCT Series Food-Grade NIR Sensor equipped with snorkel sampler accessory.

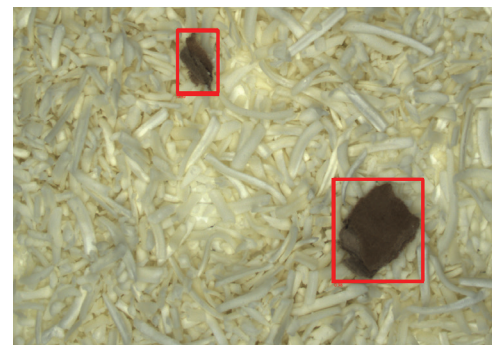
FOREIGN MATERIAL DETECTION & QUALITY INSPECTION

Foreign materials are the leading cause of recalls in food processing. Shredded or grated cheese facility are especially at risk from sources such as packaging fragments, equipment wear & tear, and occasional employee inattentiveness. **The SiftAI® FM Foreign Material Detection System and the P-Series In-Line Quality Inspection System**, both powered by AI, detects defective products and traditionally challenging foreign materials that often go missed by manual inspection or other inspection system types (X-ray, metal detectors, etc.). They help companies maintain cheese quality and brand reputation. Common foreign material AI models for cheese processing include:

- Plastic
- Paper
- Rubber
- Wood
- Films
- Cardboard
- Glass, and more



Colored plastic



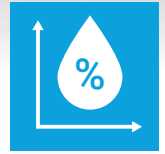
Cardboard



SiftAI® FM Foreign Material Detection Camera



Other Novel Applications



NEONATAL MILK CONSTITUENT ANALYSIS

KPM Analytics has worked with research institutions to develop unique custom **SpectraStar™ XT NIR calibrations** to analyze quality constituents for all types of milk varieties.

Product file		Product file description			
#	Property	PROTEIN	FAT	Lactose	CARBOHY...
1	PROTEIN	PLS	PLS	PLS	PLS
2	FAT	PLS	PLS	PLS	PLS
3	Lactose	PLS	PLS	PLS	PLS
4	CARBOHYDRATE	PLS	PLS	PLS	PLS
Parameter		PROTEIN	FAT	Lactose	CARBOHY...
Equation type		PLS	PLS	PLS	PLS
Number of samples to keep		506	423	150	436
Number of samples rejected		11	47	4	41
Number of factors		10	8	10	10
Mean of reference data		0.630	0.850	5.600	5.420
Maximum of reference data		1.214	3.257	6.851	7.143
SD of reference data		2.940	7.730	8.250	8.650
SEC		0.373	1.100	0.610	0.794
RSQ		0.113	0.225	0.194	0.272
RSQV		0.909	0.958	0.899	0.866
SECY		0.130	0.241	0.244	0.296
RSQY		0.644	0.948	0.809	0.833
SDY		1.000	0.000	1.000	1.000
NDY		0.195	0.120	0.369	0.200
ExpRND		1.156	0.574	2.311	1.210



Example neonatal milk analysis with the SpectraStar™ XT (displaying protein, fat, lactose, and carbohydrates).

RHEOLOGICAL ANALYSIS OF CHEESE & RELATED PRODUCTS

Consumers have high expectations from their cheese products. Take mozzarella for example: When used as a topping on a pizza or formed into a snack, its melt-ability, stretchiness, and mouthfeel are important to the eating experience. Rheological analysis tools traditionally used for the flour & baking industry, such as **Alveograph Test Instruments** and the **Mixolab Series**, have helped uncover valuable insights to improve recipe formulations or advance research.

Mixolab 300 is uniquely equipped with settings to analyze different types of flour-based doughs and batters associated with doughs to streamline quality testing and recipe R&D, including:

- Ice cream cones
- Cake batter
- Wafer batter
- Waffle batter



Mixolab 300 Universal Rheological Analyzer



Mixolab 300 used for mozzarella cheese melting tests.



Liquid batter entering the Mixolab 300 for analysis.

Committed to Keeping Your Operation Seamless, from Start to Finish

At KPM Analytics, our focus is to provide your organization with end-to-end support through our highly skilled customer service teams and worldwide network of distributor partners. Each instrument and application are matched with specific support offerings to get the most out of your investment, including:



Field Service Commissioning & Training

KPM's team of qualified service engineers offer professional guidance and expertise to ensure a seamless process.



Annual Calibration & Preventive Maintenance

KPM offers various annual services (in field & depot) to ensure equipment is running at factory standards.



Remote Commissioning

For some instruments, remote commissioning provides a simpler, cost-effective method to ready your KPM technology for use.



Depot Repair at Global Service Centers

For issues that cannot be addressed on-site or remotely, our worldwide Depot network is available to quickly inspect, repair, and return your equipment in a timely manner.



Remote Support & Troubleshooting

To minimize downtime, remote support from KPM is available to help companies quickly correct issues and save costs.



Training Collateral

From "Best Practice" recommendations to quick startup and maintenance guides, KPM provides customers with the tools they need to succeed.



Working with KPM means you have a partner for the life of your equipment and beyond. Let's discuss how we can help you solve production challenges and protect your brand value.

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