



Streamlining Dairy Acidification Testing

Acidification starters are one of the most challenging processes for dairy and fermented foods, as slight deviations can result in heavy financial losses due to the effect on the product quality. There is no way to visually determine the acidity level of dairy products, which means manual efforts are required to collect a milk sample and analyze with a test kit, or in a lab setting. This can become a time-consuming and costly effort, with many outside variables – including human error – that can affect the process.

MAJOR YOGURT PRODUCER DISCOVERS ICINAC

One dairy quality lab began a search for alternatives to conduct dairy acidity tests with greater ease and efficiency. To their surprise, they only found one verifiable solution: the iCinac system. The iCinac is currently the only system on the market dedicated

to monitoring acidification activity of lactic elements, which simultaneously observes changes in pH, temperature, and redox potential of one or several samples at a time. The appropriate inocula can be defined and controlled by characterizing the acid formation of a specific phylum and knowing the specific test parameters' influence.



Challenges with Conventional Methods to Test Dairy Acidity Levels

- Time Consuming
- Costly
- Greater Risk of Human Error

iCinac Benefits

- Simultaneous monitoring of pH, temperature, and other parameters
- Flexible and scalable
(up to 32 wired channels;
16 wireless channels)
- Easy to use



HOW THE ICINAC MADE AN INSTANT IMPACT

The iCinac paid back in several ways, including:

- Allowing the QC engineers to find the most efficient acidification starter for manufacturing needs
- Providing the operators with a greater command of the consistency from each batch of starters
- Helping to verify whether their process is well controlled

Many large companies around the world have already standardized their milk acidification testing with the iCinac platform at the core of their process. Additionally, the iCinac meets ISO 26323|IDF 213 – the industry standard for determining dairy cultures' acidification activity by continuous pH measurement.