Risk assessment: Downtimes due to milk foam **FOOD**

What happens if milk foam causes wrong level measurement?

A dairy produces rice milk in a permanent process with 2000 l of milk per hour. Previous measuring systems could not distinguish properly between milk-rice mixture and foam in the feed tank.

Consequences:

- The supply of milk and rice could not be precisely controlled
- The level in the reserve tank repeatedly dropped to zero
- The plant shut down in the middle of the production process to protect the pumps
- The product remaining in the process overheated and became unusable

The experienced damage

The rice milk production stopped in the middle of the process.

» The entire run of product which was still in the process was lost, meaning the **loss of several thousand liters of rice milk**

» The **plant had to be cleaned** completely

» During the downtime of the plant for cleaning no production was possible, meaning the **loss of several hours of production time**

The solution

Precise, foam-independent level measurement with the NSL-F potentiometric level sensor

» Ideal for demanding applications with foam, pasty or highly adhesive media

» For vessels from 50 mm to 3000 mm height and process temperatures up to 140 °C

» Many options for individual adaptation