



**Brookfield Engineering
Warms Up Cheese Industry
with AST-100 Viscosity Controller**

Brookfield Engineering Laboratories, Inc, the world leader in viscosity measurement and control, has helped a well know German artisan cheese manufacturer automate hot cheese measurement and production control, leading to greater process efficiencies.

The cheese manufacturer installed Brookfield’s AST-100 Viscometer in a soft cheese production line making assorted varieties of cream cheese. After the ingredients are processed, mixed together and heated up to approximately 75°C, the process stream is brought to low pressure, allowing the cream to flow more efficiently to the filling station. Brookfield’s AST-100 is installed in the low-pressure stream immediately enabling measurement and correction of the final product in-line.

Benefits of AST-100 Viscometer

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| Improved product quality allowing in-line immediate process correction |
| Flawless instrument operation with no problems or downtime |
| More accurate in-line viscosity readings, reducing lab sample requirements |
| Easy and complete cleaning in-line |
| Perfect tool with multiple options for installation into other production lines and other process developments |
| Cost effective price providing immediate return on investment |

The Brookfield AST-100 Viscometer provides direct in-line measurement enabling better process control. The adaptability of the AST enabled a quick installation for increased automation providing greater process efficiencies.

For more information about Brookfield viscosity instruments
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VertMarkets - Food Online - Reprint Permission - May 12, 2010