



## CoaguSens™

### Higher cheese yields through data-driven optimization of coagulation

- Precise real-time measuring of curd firmness
- Define ideal cutting time
- Integrates with production systems to automatically cut at the perfect time. Every time.

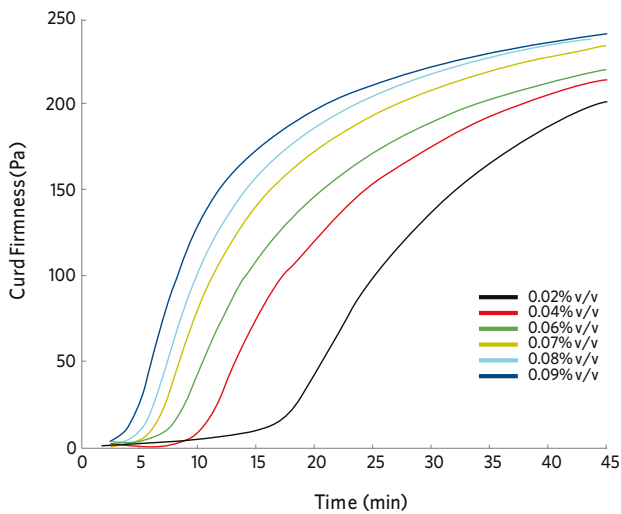
Contact your local Chr. Hansen representative to learn more or go to [www.chr-hansen.com](http://www.chr-hansen.com)

**CHR HANSEN**

*Improving food & health*

## Measure the difference.

Precise curd firmness at different coagulant dosage levels

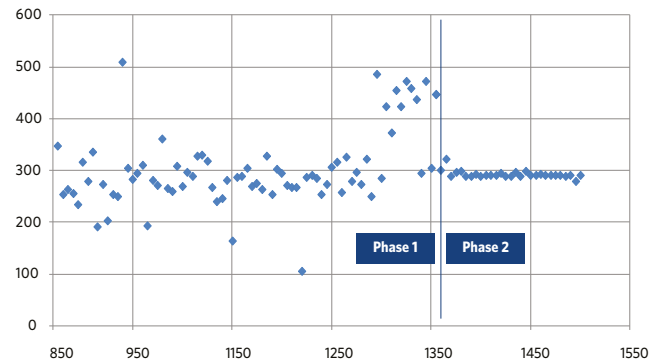


### Benefits

- ✓ Maps coagulation process, enabling cutting at the same firmness
- ✓ Data captured and processed by CoaguSens™ helps you reduce variation significantly leading to a higher retention of solids
- ✓ Real-time data also means better service helping us help you in identifying issues and maximizing yield

## How CoaguSens™ works?

Optimize curd products with stabilized cutting firmness



### Hear it from our customers:

*"We use CoaguSens™ every day in production to control the critical step of curd's cutting. This precision equipment allowed us to optimize our recipes and to improve the solids retention rate. Our investment in CoaguSens™ has been largely paid back owing to its impact on our production."*

Pierre Tremblay  
Technical Director  
Laiterie Chalifoux Inc.  
Qc, Canada

## Curd control comes on **three different platforms**

### Lab scale

- ElastoSens™ X3
  - ✓ Benchtop instrument for 3 concurrent samples

### Production scale

- CoaguSens™ Standalone
  - ✓ Process instrument, measuring curd firmness
  - ✓ Alerts cheese maker about optimal cutting time
- CoaguSens™ Connect
  - ✓ Process instrument, measuring curd firmness
  - ✓ Allows interaction through PLC with process equipment to automatically start cutting process



### Our Portfolio

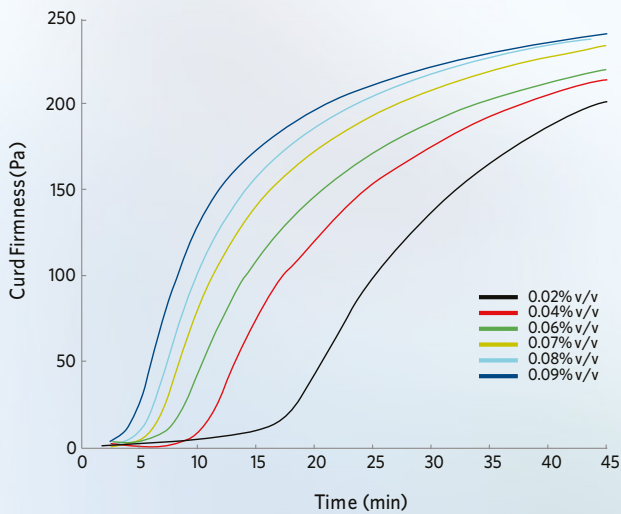
- 717675 CoaguSens™ Standalone
- 717676 CoaguSens™ Connect
- 717677 ElastoSens™ X3
- 717678 CoaguSens™ Sample Holder

### Coagulant Solutions

Looking for a coagulant to pair with **CoaguSens™**?  
Learn more about our recommended **CHY-MAX® M** at [www.chr-hansen.com](http://www.chr-hansen.com).

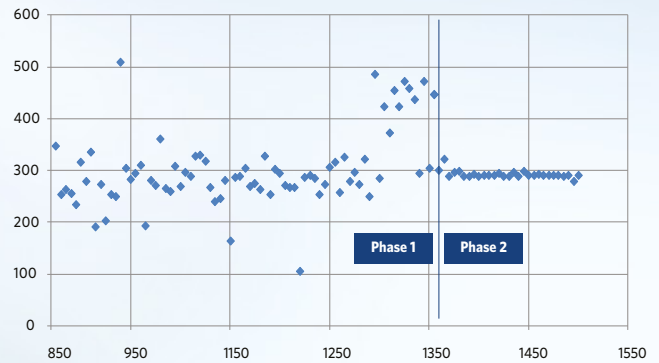
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