PRODUCT DATA SHEET

Optiset® 4.1 Coagulation Detection System

Overview

OptiSet® 4.1 is a coagulation detection system designed to monitor the cheese-making process within a vat and identify the precise moment of curd formation. The system enables consistent cut timing, improving yield, product consistency, and overall process control.

Product Capabilities

- Real-time detection of coagulation within a cheese vat
- Supports consistent cut timing across batches
- Reduces variability in finished product
- Provides data for process monitoring and analysis
- Integrates with vat control systems

Key Features

- Detects the precise instance of coagulation within the vat
- No calibration required for operation
- Recipe-based control for multiple cheese types
- Early and late coagulation alarm notifications
- Automatic or manual cut initiation based on system input
- Data logging for process tracking and review
- Integration with plant SCADA systems

Technical Specifications

System Functionality

- In-vat coagulation monitoring using installed probe(s)
- Continuous data collection during cheese production
- Real-time feedback to control system

Control & Data

- Recipe-driven operation for repeatable processes
- Data logging available for each vat installation
- Integration with plant-level SCADA systems

Performance Impact (Typical)

- Reduction in whey fat loss: ~5% (typical)
- Improved consistency in moisture and finished product

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