

FOSS North America

At FOSS North America, we are proud to provide analytical solutions for quality and process control to the Food and Agriculture industries. FOSS offers instrument solutions for online, at-line, and laboratory analysis of raw ingredients, in-process, and final product verification.

FOSS has partnered with dairy and milk testing laboratories around the world for more than 30 years, and were the first to introduce many new technologies to the dairy industry, such as the MilkoTester. Over the years, we have invested heavily on creating and improving technology to help optimize dairy production. Our focus is on controlling the quality assurance areas at all stages along the value chain. FOSS has solutions for dairy herd improvement, to payment of raw milk, to the production line, where standardization is vital for product control and profitability, and finally, verification of end-product quality. We offer a complete range of dedicated solutions, which determine the hygienic and chemical quality of raw milk and dairy products

Profitable dairy processing

At the dairy, the frequency of analysis and accuracy of the methods, often determines how close a production may be to target, hence profitability.

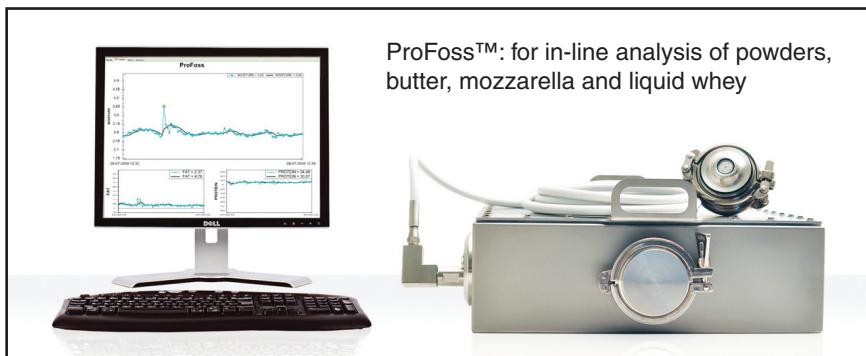
Platform, at-line and lab analysis

FOSS offers a number of user-friendly, rapid analyzers which can be applied in-line, at-line, or in the lab for analysis of composition in raw materials, intermediate products, as well as finished products. Our brand names include: MilkoScan™, FoodScan™, InfraXact™, ProcesScan™ FT, and ProFoss™ just to name a few. We have calibrations for determining the primary constituents in complex liquids, fermented products, cheese, yogurt, butter, ice cream, powders, and more. Constituents include protein, total solids, moisture, lactose, fat, and ash, as well as specific sugars, lactic acid, urea, free fatty acids, etc., in some products.

MilkoScan™ FT2: for analysis of milk, cream, yogurt, whey, ice cream and other dairy products



ProFoss™: for in-line analysis of powders, butter, mozzarella and liquid whey



FoodScan™: for butter, cheese and yogurt analysis

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