



FT-NIR SPECTROMETER

MOVE-T

Next Level Liquid Dairy Analysis

Innovation with Integrity

PRECISION IN EVERY DROP

Enhance your quality control with advanced FT-NIR technology for analyzing milk and liquid dairy products.

Discover the MOVE-T: Your Compact Solution for Dairy Analysis

FT-NIR technology is renowned for its rapid, non-destructive testing, ensuring precise and repeatable analysis of fat, protein, lactose, and total solids in dairy products.

The new MOVE-T analyzer extends these benefits to a wide range of dairy needs, from raw milk to liquid finished products, intermediates, and premixes.

Key Features:

- **Advanced FT-NIR Technology:** For precise and reliable analysis.
- **Wearless Quartz Flow Cell:** Offers maintenance-free durability.
- **2-in-1 Sample Handling:** Facilitates efficient sample processing.
- **Automated Cleaning:** Consistent, dependable results every time.

Why Bruker?

Bruker's FT-NIR technology provides rapid, precise analysis of key dairy components, ideal for real-time quality control. Our instruments, operating in the near-infrared region, deliver results in seconds, not hours.

Solutions include:

- **TANGO:** Compact, easy-to-use analyzer for routine quality control of solids.
- **MPA III Dairy Analyzer:** Comprehensive analysis for both liquid and solid samples.
- **MATRIX-F II and BEAM:** Designed for continuous monitoring and online process control.

Our portfolio helps dairy producers maintain high quality standards, enhancing efficiency and reliability in both lab and online quality control processes.



Applications & Calibration Methods

Extend the capabilities of the MOVE-T analyzer with our versatile calibration packages for various applications. These packages are designed for accurate analysis of a wide range of products, from raw milk to various derivatives and finished products. They include robust calibration methods for analyzing key parameters such as total solids, fat, protein, and lactose, with additional parameters depending on the product.

Our calibration methods are adaptable and can be locally enhanced to meet your specific needs. All method developments and validation procedures adhere to the stringent ISO 21543 IDF 201:2020 guidelines, ensuring maximum reliability.

Furthermore, our team of experts continuously updates these methods to incorporate the latest advancements in technology, providing you with cutting-edge tools for precise and efficient analysis. This ensures that your MOVE-T analyzer remains at the forefront of industry standards, delivering consistent and reliable results every time.

Raw Milk



Processed Milk



Plant-Based Liquid Products



Fermented Milk Products



Cream Based Products



Condensed and Evaporated Milk



Whey and Protein Products



Milk Drinks and Premixes



Liquid Ice Cream



INNOVATIVE 2-IN-1 SYSTEM

The 2-in-1 system of the MOVE-T is designed to streamline your workflow. It allows for automated, product dependent handling, enhancing efficiency and precision in your processes. The dual system can switch software controlled between a powerful homogenizer and a peristaltic pump for sample treatment and transport, depending on the product. Unlike conventional FT-IR milk analyzers, the MOVE-T excels in processing even the most viscous liquid dairy products with ease.

The MOVE-T offers unparalleled flexibility, ensuring consistent sample preparation and reducing manual intervention. Whether you need homogenization or straightforward pumping, the MOVE-T adapts seamlessly to your needs, ensuring optimal results every time.



Why homogenize Raw Milk before Analysis?

The homogenization of raw milk results in the breakdown of fat globules into smaller, uniformly distributed particles, preventing the formation of a cream layer on top. This process ensures the milk sample is consistent, which is essential for accurate and reproducible analysis results.

Furthermore, homogenized milk is more stable, reducing the likelihood of separation during analysis, which helps in obtaining reliable measurements.

When to use the Peristaltic Pump

Unlike raw milk, other types of milk and liquid dairy products do not require homogenization for analysis. The measurement cell with 1.000 μ m path length accommodates even for viscous samples like cream and ice cream premixes or liquid products with additives or crystal sugar.

Using the peristaltic pump only, without the homogenization step, will also extend maintenance intervals as well as the overall homogenizer's lifespan.



Peristaltic Pump

THE POWERHOUSE FOR YOUR QC



Wearless Quartz Flow Cell

The MOVE-T Analyzer features a state-of-the-art OH-free quartz flow cell with a 1000µm pathlength, ensuring consistent performance over time. Due to its large pathlength, it can accommodate any pumpable sample, even of higher viscosity or containing particles, making it versatile for various applications.

The flow cell's bottom-to-top filling design enables optimized sample flow and minimizes carryover, enhancing accuracy and reliability.

Easy and flexible Handling

The MOVE-T milk analyzer features a moving arm that is adjustable in both height and angle, allowing flexible sampling from a variety of sample containers. Whether you are using milk standards, various sample containers or finished product containers, including cartons, the MOVE-T can accommodate them all.

The advanced level sensor continuously monitors the sample level to prevent air from being drawn into the system. This proactive feature ensures the instrument remains operational at all times, thereby enabling uninterrupted quality control (QC) processes.



Automated Cleaning Routines

The MOVE-T's automated cleaning significantly enhances both efficiency and system integrity.

Basic cleaning before product changes is crucial as it prevents cross-contamination and carry-over, thereby ensuring accurate results. Intensive cleaning goes a step further by thoroughly removing proteins, carbohydrates, and fats, ensuring accurate measurements by preventing any build-up that could interfere with the analyzer's performance.

These automated routines not only reduce manual labor and downtime but also maintain high standards of integrity and operational efficiency. This ensures that the MOVE-T analyzer operates at optimum performance and enjoys longer maintenance intervals.



ISO Compliant with FT-NIR

We know that reliable analyzers are essential to the dairy industry. This is why all our method development and validation procedures with the MOVE-T and other dairy analyzers based on FT-NIR spectroscopy are according to the ISO 21543 IDF 201:2020 guidelines, giving you peace of mind.

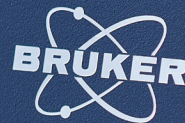
Moreover, Bruker Optics itself is ISO certified. The company holds certifications for ISO 9001, ISO 13485, ISO 14001, and ISO 50001, ensuring that their products meet high standards of quality, environmental management, and energy management.





The MOVE-T at a glance:

- Liquid sampling module with fully software-controlled sampling and cleaning cycles
- Dual pump system with optional homogenization for raw milk
- Quartz flow cell with no cuvette wear
- Visible tubing for easy inspection



MOVE-T

Bruker Optics is continually improving its products and reserves the right to change specifications without notice.
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**Bruker Optics is ISO 9001, ISO 13485,
ISO 14001 and ISO 50001 certified.**

MOVE-T
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