



The SCIO Cheese Analyzer

Perfect cheese. Every single time.

A good cheese producer delivers quality cheese. An excellent one delivers outstanding cheese every single time.



But how do you ensure consistent quality when:



Identifying the moisture, fat, and protein content can take hours if not days.



Determining the right moisture levels in your cheese calls for time-consuming manual labor.



The composition in your milk can fluctuate depending on seasonality and other factors.

The time for guesswork is over. Get it right with minimal waste.

SCIO offers an accurate & easy-to-use material sensing device tailored specifically for cheese makers, allowing you to run a high-quality analysis of fat, moisture and protein content in a matter of seconds.



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What's in it for you:

Full quality control using instant, non-destructive testing, so you can make informed manufacturing decisions on the go.

Fast & accurate results - available through a digital cloud connection for easy access around the clock.

Agile decision-making during all stages of production, so you can:

- ✓ Modify the cutting and setting times as needed during the pre-brine stage.
- ✓ Determine curing time according to the desired moisture level.
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- ✓ Ensure your final product meets specifications in full.
- ✓ Apply your learning to future batches for a more productive and consistent manufacturing process.

The SCIO Cheese Analyzer can be used on hard, semi-hard, soft, and fresh cheeses

Supported moisture range:
30%-85%

Supported fat range:
5%-40%

Supported protein range:
5%-30%

How does the SCIO Cheese Analyzer work?

1.

Press the rubber shade against your cheese

2.

Scan as many times as needed

3.

Click "Analyze" to get results on the spot

Stay informed - Anytime, anywhere



Accessibility with a swipe



Comparative analysis



Comprehensive data



Hassle-free

Welcome to the future of cheese quality assessment.

Contact us today to learn more about the SCIO Dairy Analyzer or schedule a demo



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