

"Beverage Day with Anton Paar"

Inline Beverage Analysis for continuous, accurate and safe measurements

by Dr. Miha Završnik
27th Aug 2019 | 09.00 – 16.00 hours
Gazelle Close, Anton Paar Building, Corporate Park South,
Old Pretoria Road, Midrand

About this workshop:

The quality control of parameters in Soft Drinks and Juices during the production is a must to guarantee consistent product quality, taste, shelf life and savings. We are organizing this workshop to provide a forum for sharing knowledge on various aspects of the online process analysis of soft drinks and juices to ensure in-spec production and complete traceability. The session will also include an overview of the Anton Paar instruments and solutions for your daily quality control tasks to complete your beverage analysis at the production line.

Who should attend:

The workshop will be useful for the operators, quality control managers and research personnel working in the soft drink industry and who are responsible to maintain the key properties of the final product.

We will provide you technical insights into the following topics during this workshop:

- Science behind measurements and derived parameters from more than 40 years of expertise in inline, at-line and laboratory beverage analysis
- Difference between monitoring and blending equipment
- Get flexibility with accuracy and repeatability in multi-parameter measurement for Soft drink and juices. Reality or myth?
- Integration of OEM and Anton Paar equipment

Speaker:



Dr. Miha Završnik

Product Management
Process Instrumentation
Anton Paar GmbH

This event follows a 'classroom model' that includes a balance of theoretical sessions and practical, hands-on lab sessions with the instruments available.

To know more:

Contact Ms. Peggy Mello at 010 443 0965/ 0959 or peggy.mello@anton-paar.com.

We look forward to welcoming you there.