

Measuring & Characterising Dairy

Wednesday 12th August

Anton Paar UK, 950 Capability Green, Luton, LU1 3LU

Join Anton Paar for a FREE one-day Dairy Analysis and Characterisation Workshop, delivered in person by our application and product specialists. Combining short technical presentations with hands-on laboratory demonstrations, the event is designed for quality, R&D, production and technical teams working with dairy products and dairy alternatives. Places are limited to 30-40 attendees, with lunch and refreshments provided.

The workshop will explore the analytical techniques used to improve product quality, optimise processes and support formulation decisions across raw materials, product development, production and quality control.

Topics will include FTIR and Raman spectroscopy, density and refractive index, microwave digestion, online process analytics, viscosity, rheology, particle size, powder rheology and tribology. Attendees will gain practical insight into texture, stability, powder performance and sensory attributes, and leave with a clearer understanding of how analytical data can support better decisions and more consistent products.

WHY ATTEND? - KEY TAKEAWAYS:

- Explore analytical techniques for dairy quality control, formulation and troubleshooting across powders, liquids and dairy alternatives
- Use FTIR and Raman spectroscopy for powder identity, authenticity and fingerprinting
- Perform rapid concentration and batch consistency checks using density and refractive index
- Understand the impact of microwave digestion on mineral and trace element analysis
- Improve process visibility with online and inline analytics
- Relate viscosity and rheology to texture, stability and filling behaviour
- Assess the effect of particle size on texture, solubility and mouthfeel
- Evaluate powder flowability, cohesion and wall friction for handling and packaging
- Gain objective insights into the creaminess, astringency and mouth-coating properties of your dairy products using tribology
- See practical laboratory demonstrations and measurement workflows

WHO SHOULD ATTEND:

- Quality control, quality assurance and laboratory teams in dairy and food manufacturing
- R&D and product development teams working with dairy products and dairy alternatives
- Process, production and technical teams involved in optimisation and troubleshooting
- Ingredient suppliers, powder processors and contract manufacturers
- Application specialists and technical managers linking measurements to product

Timetable



09.30	Registration, Coffee, Welcome & Introduction to the Day
10.00	FTIR / Raman for Dairy Powder Identity & Authenticity
10.30	Density Measurement in Dairy Quality Control
10.55	Coffee Break
11.10	Microwave Digestion for Dairy Analysis
11.35	Refractive Index for Concentration & Purity Checks
12.00	Laboratory Practical Session
12.45	Lunch & Networking
13.15	Viscosity & Rheology in Dairy Products
13.50	Particle Size and Distribution in Dairy Systems
14.20	Laboratory Practical Session
15.05	Coffee Break
15.20	Powder Rheology for Dairy Powders
15.45	Tribology and Mouthfeel in Dairy Products
16.15	Laboratory Practical Session
17.00	Workshop Ends - safe travels!

Meet the Team



Joseph Hodges

Joseph Hodges is the Product Manager for Rheology & Particle Characterisation for UK & Ireland. Joseph has a degree in Biomedical Sciences from the University of Southampton and has 7 years' experience assisting research & manufacturing institutions, adopting physical characterisation methods on rheometers and developing their material characterisation strategies throughout the UK, US, Europe and Southeast Asia. In his current role he is responsible for supporting application development and technical enquiries within the UK & Ireland.



Ron Savin

Ron Savin is an Instrumentation Engineer with experience in the water and chemical industries. He has been with Anton Paar for over 20 years, working with customers from academia to petrochemical refineries. Ron covers the East of England for our laboratory instrumentation range and is also an application specialist for viscosity and petroleum instrumentation across the UK.



Steve Singh

Steve Singh is the Product Manager for ASC. Steve Singh has worked in the field of analytical and synthetic chemistry for over 30 years. He joined Anton Paar in 2004 as the Product Manager for the Chemical Analysis Technology division, now called Analytical and Synthetic Chemistry (ASC). Along with ASC, Steve is also responsible for FTIR and Raman spectroscopy.



Book Your Place

Spaces are limited to ensure an optimal delegate-to-tutor ratio for hands-on learning. To reserve your place, please scan the QR code below or click here to register. Alternatively, please email info.gb@anton-paar.com.



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