Trade In. Upgrade. Save.

No matter what dairy analyzer you currently use, whether it's a Bruker instrument or another system you may qualify for a **trade-in discount** when upgrading to Bruker's latest Dairy Analyzer solutions.

Quality You Can Trust Across Your Dairy Process

Exclusive Trade-In Savings on Trusted Dairy Solutions

Bruker's Dairy Analyzers set a new standard for routine quality control of both liquid and solid dairy products. From incoming raw materials to in-process testing and final product release, Bruker delivers fast, accurate, and reproducible results across the entire dairy production chain.

Supporting Your Dairy Process from Intake to Packaging

- Raw and standardized milk, liquid milk products
- Cream and condensed milk (including sweetened products)
- Yogurt, ice cream, and dairy desserts
- Hard and soft cheese, butter, and spreads
- Whey, lactose, and whey protein concentrates
- Milk and Whey Powders
- Raw milk qualification and standardization control
- Fermentation and cultured product monitoring
- Cheese, curd, and butter production control
- Whey protein processing and spray dryer moisture control
- Food packaging analysis - raw materials to root cause analysis
- At-line, in-line, and on-line dairy process monitoring

Application Guidance: FT-NIR, Raman or FT-IR?

Application	FT-NIR	Raman	FT-IR
Testing Raw milk	✓		
Liquid Dairy Analysis	✓		
Solid & Semisolid Product Testing	✓		
Process Control (in-line/on-line)	✓	✓	
Packaging Material Verification			✓
Packaging Failure Analysis			✓
Foreign Object Identification			✓

Whether you're testing liquids or solids, in the lab, at-line, in-line or on-line, Bruker is your trusted dairy partner with solutions to maximize quality and efficiency.

Trade in any brand and upgrade your testing capabilities today.

Dairy Solutions Portfolio

MOVE-T

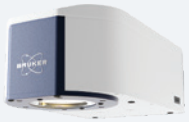
Compact FT-NIR benchtop system dedicated to liquid analysis from raw milk to liquid finished products, intermediates, and premixes.

MPA III Dairy Analyzer

The workhorse in dairy analysis for liquid and solid samples for the complete product range from raw milk to dairy products. Ideal for both routine testing and advanced method development.

TANGO II

A robust, user-friendly FT-NIR spectrometer for solid and semi-solid dairy products optimized for routine analysis in both laboratory and at-line environments.



BEAM

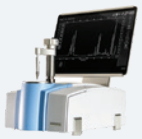
Dedicated single-point FT-NIR spectrometer for real-time, on-the-spot process analysis of solids and semi-solids in demanding production environments.

MATRIX-F II

FT-NIR analyzer for continuous in-line/on-line monitoring at up to 6 points, enabling real-time control and optimization in key steps like standardization, drying, and blending.

Process Guardian™

Raman technology offers unparalleled sensitivity for complex dairy matrices, reducing errors and enhancing process reliability across up to 8 production lines with external multiplexer.



ALPHA II

A compact, high-performance FT-IR spectrometer for rapid identification and verification of packaging materials, additives, and foreign object identification.

LUMOS II

A fully automated FT-IR microscope for packaging analysis on multilayer films, inclusions, and micro-contaminants like microplastics, supporting root cause analysis and supplier qualification.

Ready to Upgrade?

Let's Discuss Your Trade In Options.

Contact Us

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Bruker Optics is ISO 9001, ISO 13485, ISO 14001 and ISO 50001 certified.

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