

Optical Sensors for Food Process Monitoring and Control

FluorLite-LX[™] Sensor

Measures Protein in Dairy Permeates

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FEATURES

- Measures protein from 0.01 to 0.30%
- Compensates for Solids to 10%
- No Plant Calibration Needed
- Standard 4-20 mA Output

The FluorLite-LX delivers the following:

- 1. Measures the fluorescence of the amino acid tryptophan, a component of dairy proteins, and relates this to protein content. Ignores non-protein nitrogen.
- 2. Calibration ranges of 0.10, 0.20, or 0.30% and automatically corrects for permeate solids which typically varies from 1 to 10%.
- 3. Corrects the fluorescent measurement for temperature and reduces the effect of air bubbles in the process stream.
- 4. Delivers a 4-20 mA output signal proportional to tryptophan-containing protein.



Fig. 1. Optical Configuration of the FluorLite-LX[™]

FluorLite-LX[™] Technical Specifications

- Standard Compliance:
- Product Contact O-Rings
- Sensor housing
- Optical Window
- UVLED wavelength
- Cable
- Operating Temperature Limits
- Connections
- Power Supply
- Output Signal
- Serial Number

NEMA 4X (watertight, corrosion resistant) 3A Sanitary Standard 46-04; EC 1935/2004 Viton 316 SS Sapphire and Grade 2 Titanium 280 nm M12, watertight, IP 68 Rated Fluorescent measurement 5 - 60°C; Sensor 100°C 2" Tri-Clamp

Isolated +24 VDC, 500 mA max., grounded 4-20mA proportional to tryptophan-containing protein S/N and date etched onto SS (420-20201231)



Fig. 2. FluorLite-LX sensor dimensions and suggested installation orientation. Requires isolated +24VDC power and one 4-20 mA analog input. Measurement validation is conducted through the PLC.

FluorLite-LX Sensor Measurement Permeate Measurement Performance Test: Tryptophan-containing protein (0.002 to 0.1%) and Solids (0.1 to 9.5%) % Data: 2022 02 23 LX Calibration Mixture Calculation 0.10 Predicted Protein, N= 34 0.08 SEP = 0.003% 0.06 0.04 0.02 0.00 0 0.02 0.04 0.06 0.08 0.1 Sample Protein Concentration, %

Fig. 3. FluorLite-LX measurement of protein in whey permeate with varying protein and solids concentrations.



Fig. 4. Response of the FluorLite-LX sensor in whey processing.

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