



Bühler
PastaSense™.

Automatic and continual monitoring of raw material and pasta.

PastaSense™ is a quality monitoring system that continually records raw material and pasta characteristics in-line along the entire production process. Compared to infrequent, manual sampling, this solution allows for a quicker detection of quality deviations.

PastaSense™ monitors all relevant characteristics with impact on product quality, such as:

- protein, ash, moisture, dark spots and color of raw materials
- pasta moisture
- color of long-cut pasta

The system is completed by a digital dashboard and report function.

Benefits.

- Consistent product quality
- Minimized waste
- Reduced analytical workload
- Optimized processes
- Improved product traceability

Consistent product quality.

Product quality is always under control. Every three seconds, PastaSense™ automatically measures the main parameters such as color, protein, ash and moisture content. Sensors can be positioned at the raw material feeding, as well as along the entire drying process (pre-drying, drying, stabilization, cooling).

Minimized waste.

Instead of infrequent manual checks, PastaSense™ continuously monitors all key parameters. In case of quality deviations, reaction times are shortened and production waste can be minimized thanks to an automatic alert function.

Reduced analytical workload.

Production personnel can reduce repetitive routine operations like manual sampling and product analysis, and focus on higher added-value activities.

Optimized processes.

PastaSense™ features a digital dashboard, which visualizes historic and current quality parameters. It compares different production lines and time periods for benchmarking and performance optimizations.

Quicker decisions about product quality.

Constant quality at increased production efficiency.



Sensor measuring moisture of short-goods pasta.

Improved product traceability.

The report function easily summarizes all measured characteristics from each production lot. Thus, traceability is enhanced and decisions about product releases can be taken in very little time.

The dashboard and report function are both available on an unlimited number of devices and can be accessed remotely.

Additional benefits:

- Hardware is not affected by dust, temperature and vibrations
- Flexible installation to fit the focus of each manufacturer
- Installation possibilities: Directly at raw material dosing, the pre-dryer, dryer and/or the cooler.

Watch how PastaSense™ helps you produce constant quality at increased production efficiency:



Contact.

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