

Application report light

Turbidity for Soy Sauce Filtration Monitoring

SIGRIST product

- TurBiScat

Industry

- Food industry

Typical application

- The turbidity of soy sauce is determined for assessing quality and monitoring the filtration process.
- The measuring point is after the filter.
- Measuring range 0–4000 NTU
- Scattered light 90°/25°

Use

- For seasoning and refining foods

Additional information

The traditional brewing process of soy sauce includes various steps. First steamed soy beans are mixed with roasted and ground wheat. By adding micro-organisms, a dry mash results. Now water and salt is added and the mixture is stored in tanks for fermentation. After a period of maturing (about 6 months), the raw soy sauce can be pressed from the mixture. It is then filtered and pasteurized.



TurBiScat on Varivent® with SICON

