



## **All Beverages, All Parameters**

### **Inline analysis for all soft drinks, beers and other beverages**

The new inline Cobrix 5 beverage analyzer continuously measures °Brix, % Diet, carbon dioxide, alcohol, sugar inversion, original extract and additional parameters inline, directly in the production line. The inline version of Cobrix 5 is therefore suitable for the hygienic production of all beer types, wine, juices, FABs (alcopops) and soft drinks, including soft drinks with sugar inversion. It is constructed according to EHEDG guidelines and is cleaned by standard CIP routines.

Continuous measurement of product parameters with Cobrix 5 ensures the product quality is always right on target. If the measured values are outside preselected quality limits this immediately activates alarms. The result: less out-of-spec product and significant savings in syrup and CO<sub>2</sub>. For completely traceable line performance and product quality, Cobrix 5 in combination with the Davis 5 software automatically stores all quality-related data, including Cpk and Cp values.

For more information, see [www.anton-paar.com](http://www.anton-paar.com).

Cobrix 5: Beverage production under control

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Anton Paar GmbH was established in 1922 as a one-man locksmith's workshop. Today, over 1200 employees worldwide develop, produce and distribute high-quality measuring instruments for the determination of properties such as density, temperature and viscosity as well as high-precision mechanical parts and assemblies. Anton Paar has strong links with universities and research laboratories worldwide. The company is owned by the Santner Foundation, which invests in research in the field of science and technology as well as in the rehabilitation of drug addicts.