

Great taste comes with
great recipe and great quality





What it does for you

The **SpectraAnalyzer FOOD** – Food Analysis Instrument, is the ideal solution for routine analysis of major quality parameters during food production.

In modern food quality control operations, reliable and accurate food analysis solutions are necessary to provide customers with products of highest and – what is most important – consistent quality. In order to be most competitive in the world market, consistent high yields, **top food quality control and low production costs** are the objectives that need to be achieved.

Designed as a modular system, the SpectraAnalyzer FOOD solution presents the analytical results of these major quality parameters within 45 seconds:

- e.g. moisture, protein, fat, gluten and many others

There is no need to manually condition the sample and extra reagents do not have to be used so this analyzer solution provides **highly accurate quality control parameters** at no extra cost.

As a stand alone system the SpectraAnalyzer FOOD can be operated very easily and intuitively – even close to the production line. The rugged construction and unique optical sample/reference setup ensures reliable operation in environments with fluctuating temperatures, vibrations and dust.

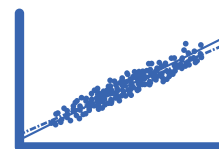
The SpectraAnalyzer FOOD analyzer comes with many ready to use calibrations and a powerful software package to facilitate calibration fine tuning, extensive and automated logging as well as database storage of the analytical results on the analyzer, within the factory' intranet and/or the internet.

Key features



Versatile sample presentation

with closed, open, viscous and slide cups for powders, pastes, slurries and liquids.



Many mathematical models

for all kind of products included for quick calibration models installation and start-up.



NIR sample / reference technology

like all SpectraAnalyzer instruments for high sensitive and long term stable measurements.



Touch user interface

and intrinsically mounted glass touch for straight forward hygienic instrument operation.



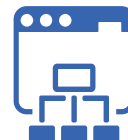
Compact design

optimised for bench top or at-line application.



User friendly

sample presentation and easy to operate.

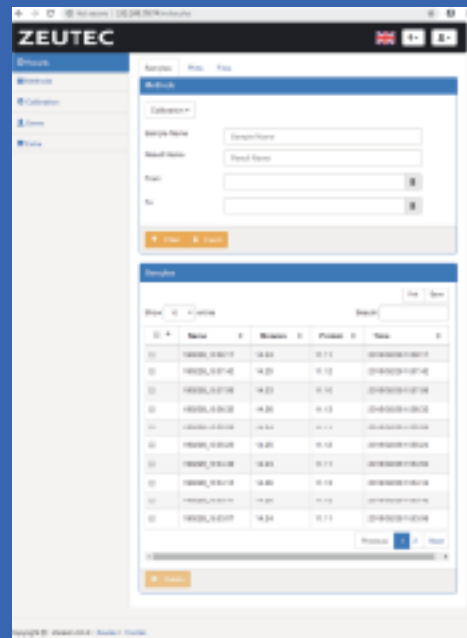


Web server connectivity

for direct instrument access via LAN and internet from anywhere, any time.

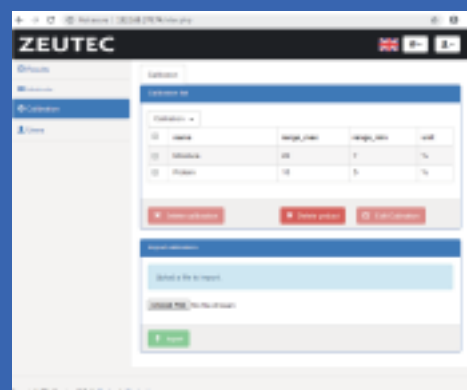
Online Electronic Lab Logbook

- Full sample and analytical results history
- Filter results by time or sample name
- Search for samples
- Export to Application Worx
- Copy, print or save (PDF / Excel) samples



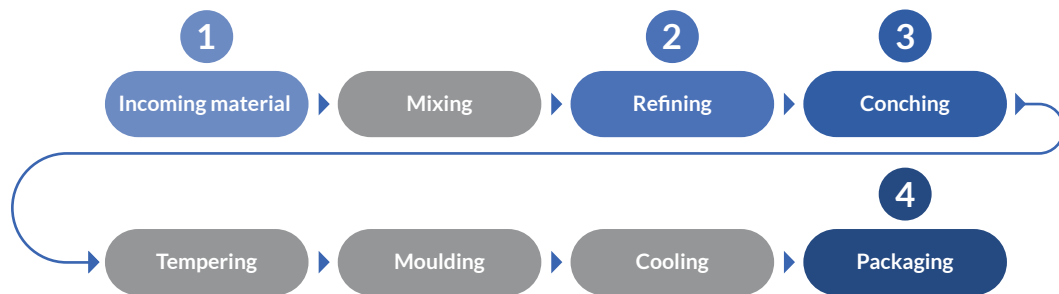
- Plot multiple properties as graph
- Select / deselect different properties

- Calibration management
- Import feature for new / updated calibrations



Production process flow diagrams

Chocolate production process



Incoming material **1**

Quality checks of cocoa liquor, cocoa butter, cocoa powder, skim milk powder and other ingredients (fat, milk solids) can be done quickly with the SpectraAnalyzer FOOD. This ensures the production of the desired quality in the final product.

Refining **2**

Particle size reduction to desired level is important for the final texture of chocolate. The SpectraAnalyzer FOOD is capable of particle size determination.

Conching **3**

Viscosity and fat content can be determined with the SpectraAnalyzer FOOD in almost no time.

Final product testing **4**

Fat, milk fat, protein, lactose, theobromine, total solids

Final product testing with the SpectraAnalyzer FOOD ensures good and consistent quality as per set standards.

Honey processing

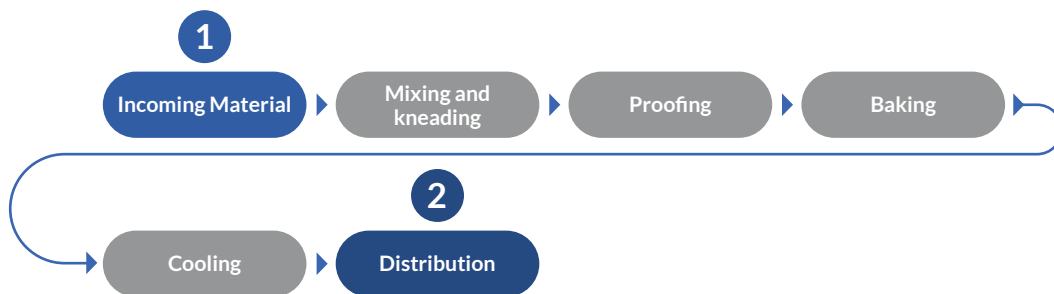


Final product testing 1 2

Moisture, sucrose, total reducing sugars, fructose, glucose, ash, acidity

The SpectraAnalyzer FOOD gives analysis results in almost no time and quality of the product can be maintained efficiently.

Croissant production



Incoming material 1

The SpectraAnalyzer FOOD presents analysis of incoming raw material (flour, butter, sugar) resulting in utilization of good quality ingredients.

Final product testing 2

Moisture, sucrose, total reducing sugars, fructose, glucose, ash, acidity

The SpectraAnalyzer FOOD gives analysis results in almost no time and quality of the product can be maintained efficiently.

Liquid eggs processing



Final product testing **1**

Fat, protein, dry matter, sterols in liquid whole eggs, egg yolk and egg albumin can be analysed with the SpectraAlyzer FOOD simultaneously in less than a minute. This ensures an end product of consistent quality.

Whole egg powder production



Incoming material **1**

Quality checks of liquid whole eggs (dry matter, fat, protein, sterols) can be done quickly with the SpectraAlyzer FOOD.

This ensures usage of good quality material as well as the production of end product with desired composition.

Final product testing **2**

Moisture content, fat, dry matter, protein, ash, water activity, peroxide value, color, sterol

Final product testing with the SpectraAlyzer FOOD ensures good and consistent quality as per set standards.

Technical data

Design

Spectral range 1400-2400 nm (optional 400 to 800nm with colour module)

Dual beam system, Sample / reference measurement

High signal to noise ratio > 150 000 : 1

Large expandable internal memory for calibrations, methods and history results

Auto-diagnostics

Graphical user interface, projected capacitive glass touch panel

Optional Accessories

Keyboard, Barcode Reader, Printer, Application worx (AWX)

Analytical Performance

Please refer to commodity specific performance data sheet

Specifications

Screen	TFT 800 x 480 pixel
Power requirements	min. 90 V AC (50 - 60 Hz), max. 260 V AC (50 - 60 Hz), 220 VA
Operating temperature	5 °C - 35 °C non-condensing
Interfaces	1 x front USB 2.0, 3 x USB 2.0, 2 x RS232, Ethernet, Audio out
Dimensions	Height: 310 mm / Width: 300 mm / Depth: 480 mm
Weight	17 kg

Order information

SpectraAnalyzer FOOD 110-A100-1

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