Diode Array 7200 NIR Analyzer

A Quality Control Revolution

DA 7200 NIR Analyzer

- 6-second analysis

- Grains, slurries, powders and more

- No sample preparation

- Top accuracy

- Excellent transferability

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Perten INSTRUMENTS

Why NIR?

- Rapid

- Repeatable

- Easy

- Multiple parameters simultaneously

DA 7200 NIR Analyzer

Grain
Flour
Food
Feed

- Diode array NIR technology
- Internal PC, Windows XP
- Touch screen operation
- Pour-and-place operation
- Open dish analysis

Rapid results

- No grinding
- Pour and place
- 6-second analysis
- No cleaning

- The same presentation for wheat and flour
- Rapid results makes it possible to detect problems immediately
- Quick analysis provides significant savings on labour

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Perten INSTRUMENTS

Excellent Accuracy

- Large sample area analyzed
- No moving parts in optics
- Full spectrum analysis
- Self-test before every analysis
- Easy handling means no user errors

- Excellent accuracy ensures correct results every day

Low cost of ownership

- No moving parts in optics ensures low maintenance
- 2-year lamp life
- User-exchangeable lamp included in delivery

- Low cost of ownership gives higher economic return

Versatility

Analyze all forms of product with little instrument change over and clean-up required

Powders, Pellets, Meals, Grains, etc.

Slurries, Mashes, Meats, Pastes

Small sample volumes

Clear liquids

DA 7200 for Breakfast Cereals

Production of Breakfast Cereals and Pasta in Järna, Sweden.

DA 7200 for Breakfast Cereals

Moisture content is critical for storage and crispiness. Acceptable range is 2.7 – 3.7 %.
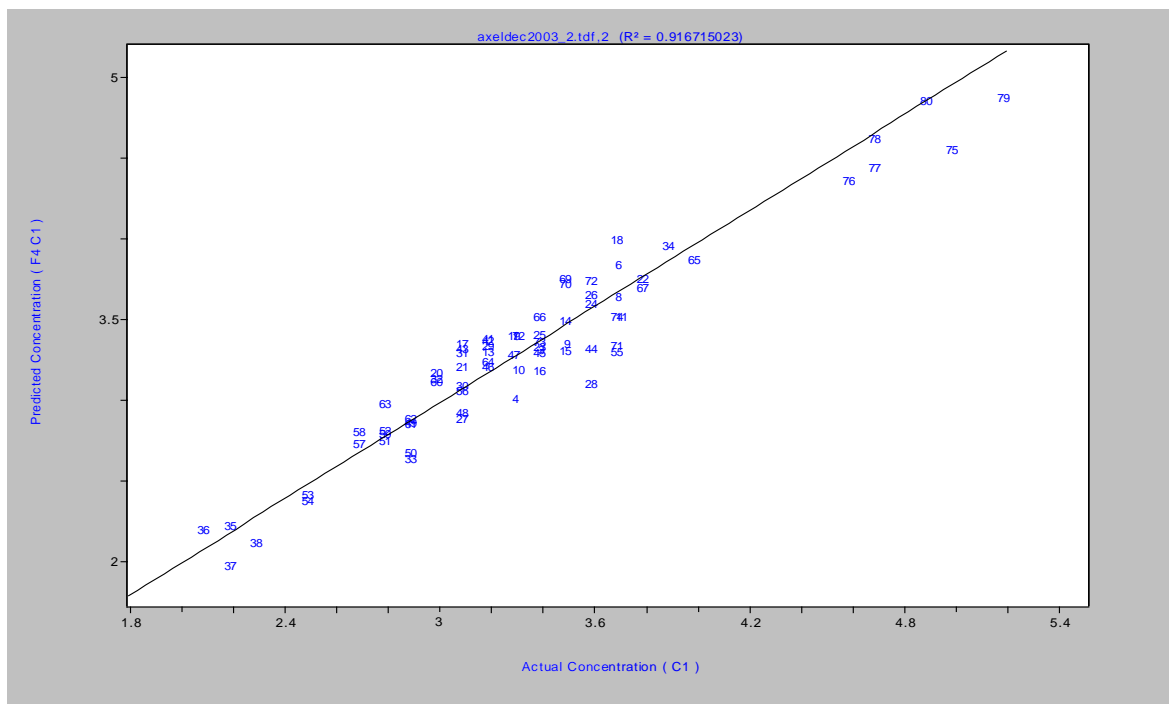
Rapid moisture meters are not accurate enough and oven measurement is too slow.

DA 7200 for Breakfast Cereals

Moisture

Range	SEP	R²	Samples
2.1 – 5.2	0.13	0,92	78

Introducing
The All New Flour Analyzer,
Inframatic 9140

Added features - Added performance

- Automated sample presentation

- Sample temperature measurement

- Logger for events and data

- Remote administration management via modem connection
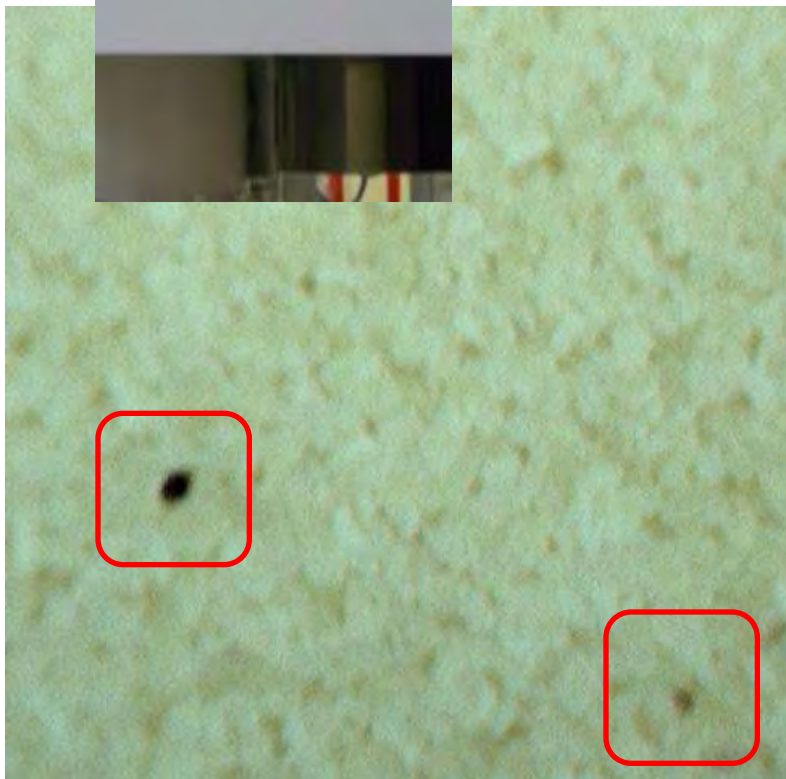
- Bar code reader option

Perten On-line System
In co-operation with Bühler

- Integrated with Bühler milling equipment

- Integrated with Bühler control system for automatic regulation of ash and protein

- Includes camera for image analysis

Grain
Flour
Food
Feed

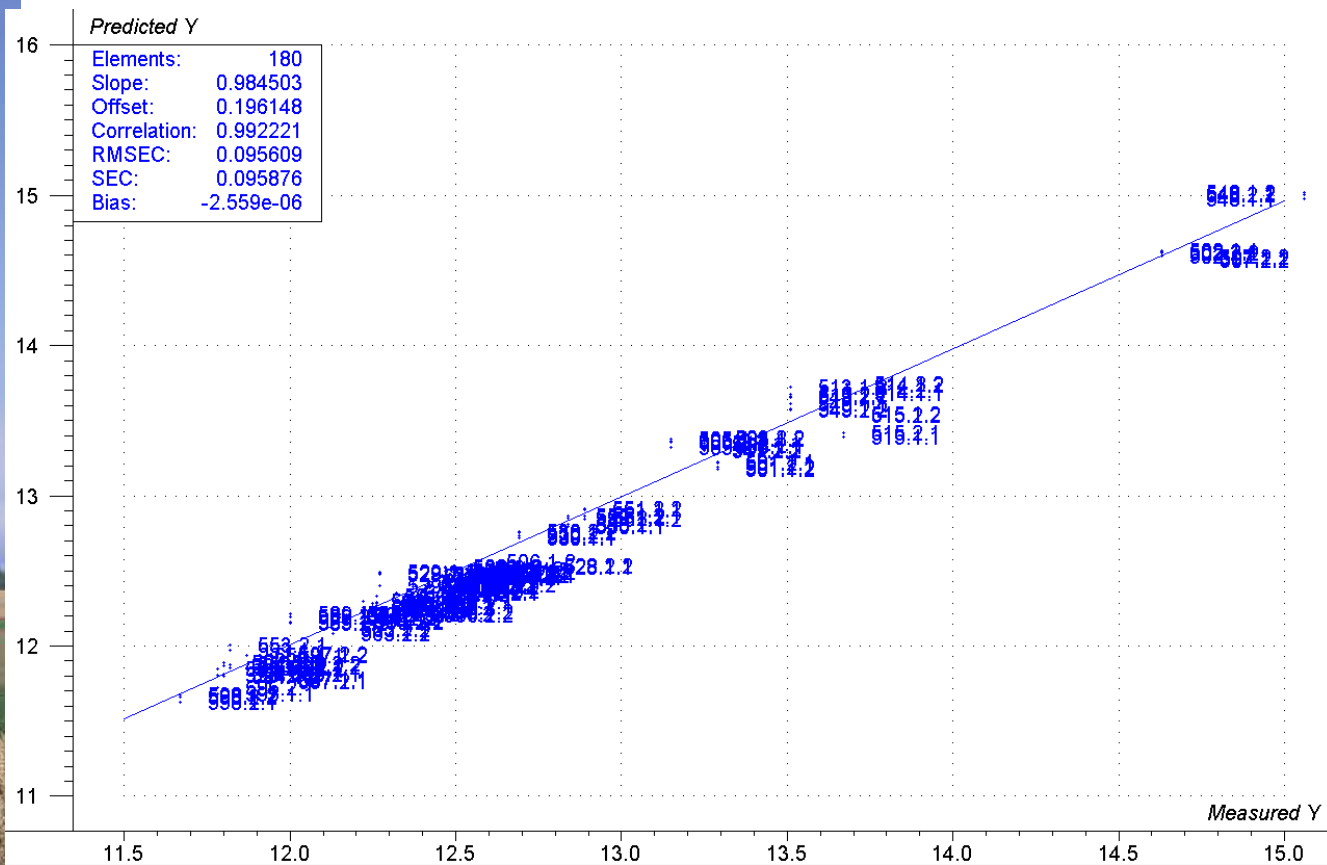NEWPORT SCIENTIFIC

Perten INSTRUMENTS

Perten DA On-line Camera

- The On-line system is equipped with a 640*480 pixels RGB colour camera

Can be used for:
  – Semolina speck count
  – Colour measurement

Results - Protein

Rapid Visco Analyser

## "a heating and cooling viscometer especially configured for the food and starch industries"

RVA Basics

- Rapid heating & cooling rotational viscometer
- Test profiles
  - Temp:time and speed:time matrix drives the RVA.
- Viscosity measurement
  - Measure torque on motor as viscosity increases. Results in cP (centiPoise).
- Easy to use by automated testing.
  - Sample prepared in the instrument.
- PC data storage and handling.
  - Stand alone model available.
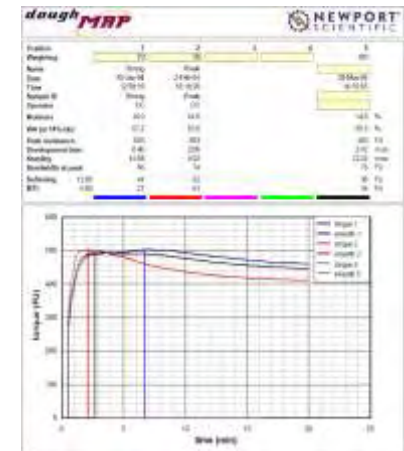- ISO 9000 conformance.

Running a test
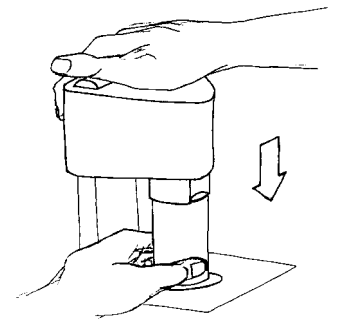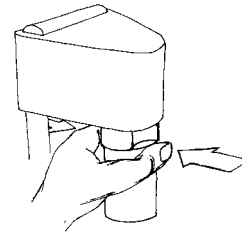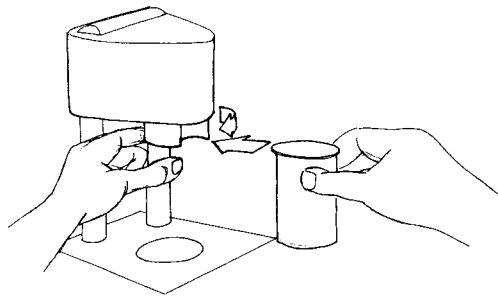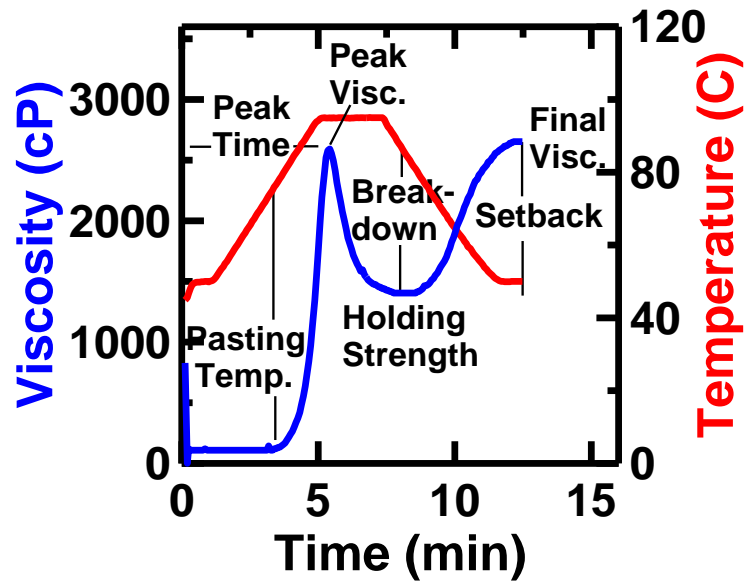
RVA Applications

- Assess the quality of starch in flours

- Comparison of different flours

- Assess residual amylase in flour

- Quality control

- Food

  - thicken, bind, carry flavour, stabilise, add bulk, improve texture, replace fat

doughLAB Range

- doughLAB
  - AACC 54-21 standard, z-arm mixing, 63 rpm, 30°C
  - same results as Farinograph test
  - flexible speed/temperature for more information, non-standard tests and to emulate bakery conditions
  - 50g or 300g dL or Farinograph bowls
- micro-doughLAB
  - 4g bowl
- doughMAP blended reference file software

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