

PRODUCTS FOR THE FOOD & FEED INDUSTRY

COLOUR READERS

SIMPLE, INTUITIVE, HANDHELD OPERATION

The CR-400 Chroma Meter is a handheld, portable measurement instrument designed to evaluate the colour of objects, particularly with smoother surface conditions or minimal colour variation. Also available, the CR-410 has a 50mm measuring area for non-homogeneous samples. The perfect solution for colour inspections of food applications within quality control, quality assurance, and R&D from Konica Minolta.



KJELDAHL NITROGEN ANALYZER

UNMATCHED COLORIMETRIC TITRATION

VELP Scientifica analyzer for the determination of ammoniacal nitrogen, protein determination, nitrogen content, nitric nitrogen, phenols, volatile acids, cyanides and alcohol content. Classical colorimetric titration is combined with unique technology such as automatic LED calibration and automatic end-point colour to ensure that the results are always correct, and performance is stable over time.



FEATURED SUPPLIERS



NIR FOOD ANALYZER

FAST, ACCURATE FOOD TESTING

The Series 3000 Food Analyzer is a Near Infrared (NIR) spectrometer from NEXT Instruments designed to measure protein, fat, water, sugar, alcohol and other compounds in foods. The key to this analyzer is the sample draw that provides a means of analyzing a wide range of materials including granules, powders, liquids, slurries, emulsions, films and solids. NIR measurement is a convenient, low cost alternative to chemical analysis.



BENCHTOP SPECTROPHOTOMER

THE STANDARD IN MEASURING COLOUR

Finally, high-accuracy and ease of use in a compact, top-port spectrophotometer! The CM-5, professional-grade all-in-one benchtop measurement instrument is designed to evaluate the colour and appearance of opaque, transparent, and translucent samples. Engineered by Konica Minolta to allow users to effectively analyze powder, liquids and solids from the easy loading top port and transparent products through the internal transmission port.



MICROWAVE SAMPLE PREP

HIGH PERFORMANCE MICROWAVE DIGESTION SYSTEM

Designed primarily for closed vessel microwave acid digestion, Milestone's ETHOS UP offers productivity, safety, ease of use, connectivity, expertise and application flexibility. Featuring a comprehensive choice of accessories, offering a first-class solution for microwave solvent extraction, high-temperature fusion, vacuum evaporation and even organic and inorganic synthesis or protein hydrolysis for food applications.



SAMPLE PROCESSING

GRINDING AND HOMOGENIZING FOODS AND FEEDS

The GM 200 from Retsch Milling & Sieving is ideal for homogenizing food and feed substances with a high water, oil or fat content as well as being perfectly suited for grinding dry, soft and medium-hard products. The quick homogenization process without significant temperature rise ensures preservation of volatile sample components.

