Food, beverage and process control testing

Moisture/solids, protein, fat and water activity analysers

DKSH offers a range of instruments from leading suppliers such as CEM and Novasina to the Food and Beverage industry.

CEM instruments allow users to determine the moisture/solid content, % protein, % fat and ash composition in a range of samples! CEM has also just launched two NEW instruments. The FastTRAC and the HYBRID.

Instrument	Method	Instrument Highlights	Typical Sample Types
Smart Turbo	Moisture/solid content and protein	Spread the sample and press go. Results in 3-4 minutes Integrated balance and calculation Extracts moisture without burning the sample Uses data modeling to determine protein AOAC Official Methods 985.14, 985.26 and 2008.6	Paste, semi-solid or crumb type samples: e.g. ice cream, yoghurt, milk, cream, cheese, chocolate, beef, chicken
Smart Trac II	Moisture/solid content & Fat in <u>wet products</u>	Adds fat analysis capability to SMART Turbo or SMART System[5] Fat results in 8 seconds Fat and moisture in 2-3 minutes No solvents AOAC Official Method 2008.06	Wet products = > 10% moisture e.g. ice cream, yoghurt, milk, cream, cheese, chocolate, beef, chicken, sausage
FAST Trac	Moisture/solid content & Fat in <u>dry products</u>	NMR only (no SMART) therefore no drying stage Rapidly pre-heats the sample to measuring temperature Ability to separately determine moisture and fat in NMR.	Dry Products = ≤10 – 12% Moisture e.g. biscuits, baby formula, potato chips, dry pet foods
Trac Hybrid	Moisture/solid content & Fat in <u>wet/dry products</u>	The Smart Trac 2 and FastTrac combined 1 - Wet technique 2 - Dry Technique Rapidly pre-heats the sample to measuring temperature Ability to separately determine moisture and fat in NMR.	Any high and low moisture content sample
Sprint	Protein	Measures only protein, not total nitrogen No hazardous chemicals Safer than Kjeldahl with better results Automates Official AOAC methods	Dairy and meat
Meat Trac	Fat & Moisture	Fat results in 8 seconds Calculates fat result from curve fitting due to sample type No solvents AOAC Offical Method 2008.06	Meats and Meat Products
SMART ProFat	Moisture, Fat, Protein and Ash	3 Minutes or less Combines microwave moisture measurement with data modeling and a curve fitting program to provide the best estimate of fat and protein content. AOAC Official Method 2008.06	Raw Meat and Meat Blends
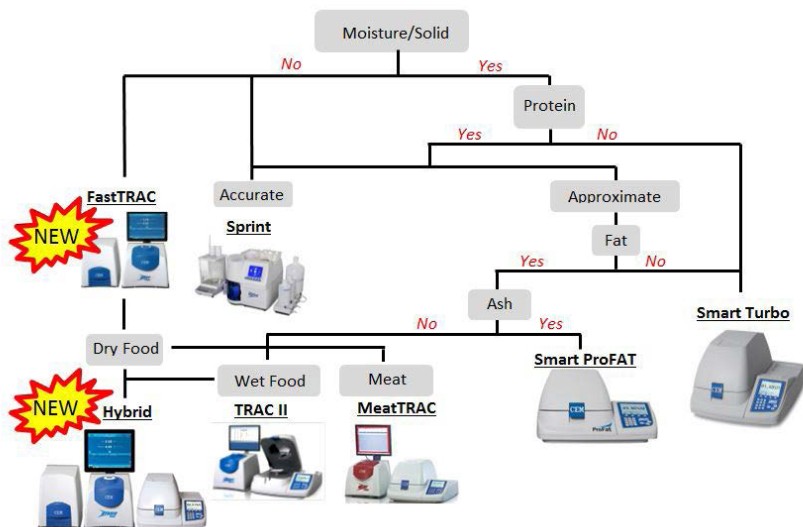
CEM promotion now on!

- 15% discount off the instrument
- 15% discount on consumables
- FREE training

*Offers ends 30 th June 2015. Please quote CEM 2015 when contacting DKSH.

Water activity value
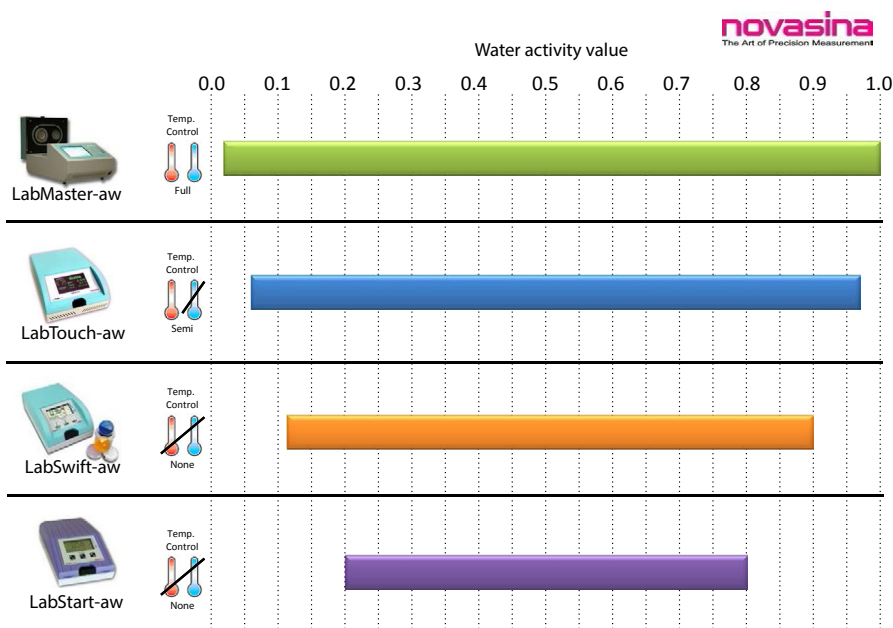
Water Activity (aw) is the amount of free, or unbound, water in a product and correlated to growth rates of micro-organisms, if present in your product. Water activity is also useful for controlling mouth feel, texture, preventing clumping of powders and for controlling water migration in complex packed goods. Using Novasina water activity meters you can easily monitor the water activity present in your food stuffs.

For further information, contact:

Place your order now!

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