

Food Analyzer

EQUIPMENT SERIES



- Fat, Moisture, Sugar, Fatty Acids and Other Parameters in Under 30 Seconds
- Sealed case and touch screen operation for At-line process control
- Starter calibrations for rapid implementation



- Rapid payback
- At-line ready
- · Simple to use
- Flexible sample handling
- Easy data integration
- Low maintenance
- · ISO 12099 Compliant
- Guaranteed calibrations



Process and Quality Control

Fast, accurate analysis is critical for food processors and manufacturers to optimize their process and insure quality. Optimizing the process will save the plant time and money and provide very rapid payback.

Near Infrared (NIR) analysis is a proven technique designed to provide fast, accurate, and reliable results many sectors of the food industry.



The Unity Food Analyzer is based on the SpectraStar XT, a state of the art hi-performance NIR analyzer optimized for the analysis of ground and unground natural products. The SpectraStar XT contains TAS, a revolutionary technology which monitors the instrument status and

precisely calibrates the instrument to first principles. The SpectraStar XT delivers reliable operation and ultimate performance.

The Unity Scientific SpectraStar™ RTW (Rotating Top Window) system gives the ultimate in sampling flexibility and allows the customer to make rapid measurements of all important processing steps.



Customized Calibrations

Unity Scientific has hundreds of successful instruments placed in food factories around the world. Applications include crackers, chips, dried fruits, baked goods, confectionery, cereals and many others. Unity calibration specialists have created hundreds of starter calibrations for many food products that provide new installations with a quick start. Unity calibration experts will help optimize the calibrations to your unique products, ensuring the highest accuracy possible. All calibrations include 1 year of free calibration support.

Food Analyzer



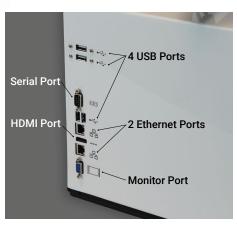
HOW TO ORDER

The Food analyzer package contains everything you need to start analyzing samples right out of the box. Please consult with your Unity account manager for starter calibrations.

FOOD ANALYZER

US-2600-FOD1 SpectraStar 2600 XT (1100 – 2600 nm)

US-2600-FOD2 SpectraStar 2600 XT-R (680 – 2600 nm)



Robust and Ready to Use for At-Line or Lab Use

The Unity Food Analyzer is robust enough to be used both at-line or in the lab. The system features a long life lamp and no air filter or fan, providing for very low cost of ownership. The built in computer is fully networkable and LIMS compatible, allowing for plant management to immediately access results. The Food Analyzer is a valuable tool to control every step in the food manufacturing process, from incoming ingredients to final product verification.

The Food Analyzer package includes the following:

- SpectraStar 2600 XT (1100 nm 2600 nm) with built in 17" touch screen, prediction software, multi-cup adapter, US-RTIR-0016 adapter ring, Unity TAS Standards (SpectraStar 2600 XT-R 680 – 2600 nm available)
- 2 Large cup US-LGOP-0001 for analysis of unground samples
- Unity starter calibration selected for your product
- Calibration Development and Support (1 year)

Specifications Table

Technology	Pre-dispersive scanning monochromator with nominal bandwidth of 10 nm (FWHM)
Wavelength Range	1100 - 2600 nm (680 – 2600 nm XT-R)
Light Source	Tungsten halogen lamp with MTBF rating of 10,000 hours (User changeable)
Detector	Custom dual cooled, extended InGaAs detectors (2)
Analysis Time	10 - 30 seconds
Data Interval	1.0 nm
Photometric Noise	< 0.02 mAu 1400 - 2600 nm

User Interface

Built-in Computer	Windows® 7 Embedded, Solid State HDD, 17" high resolution touch screen monitor
Software	UScan™ prediction and data management package
Network Capabilities	OPC Compliant; LIMS Compatible; 4 USB ports, 2 Ethernet (RJ45)

Dimensions and Power Requirements

Size	330 x 381 x 508 mm (with display) 330 x 381 x 270 mm (without display)
Weight	18 kg, 40 lbs.; 22 kg, 48 lbs. with monitor
Voltage	100-240 V AC *, frequency 50-60 Hz, Class 1, protective earth

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