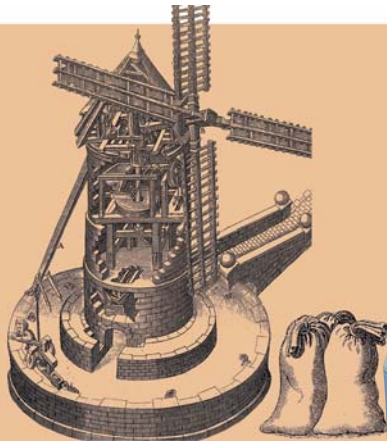


MILLING PROCESS CONTROL



RAPID QUALITY CONTROL OF FLOUR

DETERMINATION OF MOISTURE, ASH, GLUTEN, WHITENESS, AND PROTEIN IN FLOUR AND BY-PRODUCTS

DETERMINATION OF MOISTURE, PROTEIN, ASH, GLASSINESS, AND GLUTEN IN WHOLE GRAIN

**WITHIN A MINUTE
WITHOUT ANY
REAGENTS**

NIR-analyzer InfraLUM® FT-12

is used for quality control of flour and by-products at all milling stages

For grain grading:

Rapid control of grain quality: glassiness, gluten and other parameters

During grain conditioning:

Rapid control of moisture content in grain allows the conditioning process to be adjusted

During breaking, sieving, and other stages of flour production:

Rapid control of ash content allows exact and fast evaluation of the operating efficiency of milling equipment

Quality control after mixing:

Rapid control of ash, whiteness, moisture, and gluten ensures the production of flour of specified quality

Total control throughout the intermediate stages of flour milling and production makes it possible to optimize the process.

InfraLUM FT®-12 provides

- Simultaneous determination of all the parameters of interest in 90 seconds
- Analyses to an accuracy according to international standards
- Operation under dedicated SpectraLUM/Pro® software that enables simple control and development of customized calibration models to ensure highest accuracy of analysis
- Reagent-free "as is" sample analysis that makes operation with the instrument easy even for untrained personnel.

Supply and calibration of the analyzer

With InfraLUM® FT-12 analyzer it is possible to create, localize, and update calibration models.

Installation and calibration using Customer's samples are made at the Customer's lab.



Easy-to-use measurement procedure:

1

Fill the sample cell, choose the analyzed product in the menu, and start the measurement.



2

Result obtained in 1.5 minutes.

Quantitative Analysis		
Product Durum wheat		
Sample ID DVA IR001	Customer Good mill	
Comments Truck M-SL777		
#	Property / constituent	Result
1	Protein	12,8 %
2	Moisture	11,8 %
3	Gluten	20,2 %
Results are given as an "as is" moisture basis		
<input type="button" value="New sample"/> <input type="button" value="Repeat and average out"/> <input type="button" value="Details >>"/>		

TECHNICAL SPECIFICATIONS

Measuring time	App. 90 seconds
Sample volume in the cell	50 ml
Spectral range	13200 – 8700 cm^{-1} (760–1150 nm)
Dimensions and weight	520x450x370 mm, 32 kg (70 lbs.)
Power requirements	110/220 VAC, 60/50 Hz, 110 W

Warranty: All LUMEX instruments are covered by a twelve-month warranty.

Installation and commissioning of LUMEX instruments can be carried out at Customer's site by our service engineers. User training specific to the Customer needs can be also provided.

The technical specifications in this publication are subject to change without notice

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