

QFAfocus



The QFA focus

A dedicated solution for paste type samples with high density i.e. butter, processed cheese, yoghurt and similar products. The QFA focus is equipped with a moving bag sampling system, which makes it possible to analyse a large area of the sample. The sample is placed in a 200 ml disposable plastic bag and loaded into the black sleigh at the front of the instrument. The analysis time is less than 2 minutes. Since the analyzer is easy to operate and has a rugged construction it is suited for use as an at-line solution in the plant as well as in the laboratory.

Specifications

The QFA focus is a FT-NIR Spectrometer with BK7 optics, scanning from 7500 to 15000 cm^{-1} , using a quartz halogen light source and a Si detector. The instrument uses Ethernet as computer interface and is delivered with the software packages GRAMS/LT, PLSplus/IQ and AIRSpro.

Applications

The QFA focus can be used to determine main constituents in various products like butter, margarine, low fat spreads, fresh cheese, processed cheese, high TS concentrates, chocolate, yoghurts, dressings, etc.

The table shows some products analyzed with the FT-NIR technique.

Product	Components
Processed cheese	Fat Moisture
Butter & Margarine	Fat Moisture Salt
Mayonnaise	Fat Moisture
Chocolate	Fat Moisture

ROI

Return of investments for the QFA focus is very short due to better process control. Unskilled personnel can do the analysis and there will be savings on chemical reference analysis.

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