

FoodScan™ 2 Dairy

Now it is easier than ever to secure quality and improve efficiency in dairy analysis



FoodScan™ has been the global standard for more than 10 years. It has provided dairy plants the world over with the knowledge needed to improve quality and consistency of end-products, optimise production processes and maintain competitive advantage.

Improved time to result

FoodScan 2 is a major step forward in NIR transmission technology. Time to result is reduced by as much as 60% and with three subs cans, an even larger share of the sample is measured making you less dependent on sample preparation.

Reduce cost of analysis and increase lab efficiency

Excellent transferability and instrument standardisation will reduce your cost of reference analysis from day one. With the introduction of colour measurement, which can be run at the same time as compositional analysis, a significant increase in lab efficiency can be gained.

Maintain top performance with digital services

Monitoring of analyser performance via FossAssure secures optimal precision and performance, while networking software allows for automatic backup of data for traceability and easy LIMS integration of results.

Sample type

Cheese, butter, spreads, fermented and cultured products

Parameters

Global ANN calibrations: Fat, moisture, protein, salt, solids-non-fat (calculated) and total solids

PLS calibrations: Saturated fatty acids in cheese, pH in fermented products

Other functionalities:

CIE L*a*b standard colour

Technology

NIR Transmission technology

Reflectance for colour measurement

Specifications

| Item | Specification |
|---|---|
| Power supply | 100-240 VAC, 50-60 Hz. |
| Power consumption | Max 110 VA |
| Ambient temperature | 5-35 °C (41–95 °F) for FoodScan 2 Pro and FoodScan 2 Lab TS (with embedded PC) 5-40 °C (41–104 °F) for FoodScan 2 Lab (without embedded PC) |
| Altitude | Up to 2000 m |
| Relative humidity | <93 % RH |
| Minimum PC requirement (for external PC for FoodScan 2 Lab) | Dual core 2.8 GHz 4 GB RAM memory 2 100 Mbit Ethernet interface (1 if the PC is not to be connected to FossConnect™) Display with 1024 x 768 resolution 20 GB free disc space recommended |
| Operating system required (for external PC for FoodScan 2 Lab) | Windows 7 SP1 (64 bit) Enterprise, Professional, Home Premium Windows 10 (64 bit) Pro, Enterprise |
| Software | ISIScan Nova |
| Interfaces | 1 USB and 1 Ethernet for FoodScan 2 Pro 2 USB and 1 Ethernet for FoodScan 2 Lab TS 1 USB for FoodScan 2 Lab |
| Network services | FossConnect™ |
| Technology | NIR transmission, wavelength 850-1100 nm NIR reflection, wavelength 400 – 700 nm Monochromator based |
| Display | 10.4" TFT touch screen for FoodScan 2 Pro and FoodScan 2 Lab TS |
| Barcode reader support | HID-POS |
| Protection class | IP 65: FoodScan 2 Pro IP 43: FoodScan 2 Lab TS, FoodScan 2 Lab |
| Analysis time | App. 25 sec. with 18 independent samples (large cup) App. 20 sec. with 7 independent samples (medium cup) App. 15 sec. with 3 independent sub samples (small cup) |
| Check cell | Included |
| Weight | 31 kg for FoodScan 2 Pro 30 kg for FoodScan 2 Lab TS 29,5 kg for FoodScan 2 Lab |
| Dimensions (W x D x H) | 52 x 49 x 35 cm (20.8 x 19.6 x 14 inches) |
| Recommended bench space (w x d) | 60 x 70 cm (24 x 28 inches) if operated with built-in PC for FoodScan 2 Pro and FoodScan 2 Lab 100 x 70 cm (40 x 28 inches) if operated with external PC for FoodScan 2 Lab |

FOSS Digital Services



FossConnect

Configure, manage and monitor your instrument network



FossAssure Instrument

Ensure instrument uptime with proactive performance reports



FossAssure Calibration

FOSS experts monitor instrument and calibration performance

FOSS

Tel.: +45 7010 3370

info@foss.dk · www.fossanalytics.com

GB, May 2018