Infratec™ 1241 Flour Module

Infratec™ 1241 Grain Analyser with flour module allows for rapid determination of both grain, flour and soymeal.

Features and benefits

- Comes with all Infratec™ 1241 features and benefits
- Ready to use ANN calibrations
- Unique filling station makes results independent of the operator
- No hardware changes required for simple analysis of both grain and flour
- Application models automatically set all parameters for grain or flour testing for ease of use
- Analyse flour plus semolina, soymeal and other ground samples (bran, middles, germ, wheat etc.)

The Flour Module

The Infratec Flour Module is designed to work reliably and efficiently with the Infratec 1241 Grain Analyser. Using the flour module allows highly accurate measurements of parameters such as Moisture, Protein, Ash, Wet Gluten and Water Absorption in flour to be obtained. The wide wavelength range of Infratec 1241 allows for determination of whiteness of the flour. Based on the FOSS Infratec platform the flour module offers modern monochromator technology to the routine user in the flour mill. All information in the NIT spectra is used to create a stable calibration, which can be transferred to other instruments without loss of performance. There is no longer any need for weekly/monthly bias adjustments of filter-based NIR instruments in order to get the performance you demand.

The flour module delivers highly accurate measurements of parameters such as moisture, protein, wet gluten, water absorption and ash in wheat flour, and oil, protein and moisture in soymeal samples.

The use of Artificial Neural Network calibrations (ANN) allows multipurpose calibrations covering different types of flour products in the same calibration.

Transfer of data between instrument and LIMS systems is facilitated by Infratec DataLogger and FOSS DataLink software packages.

Operation of the Flour Module

The flour module is a simple addition to your Infratec that dramatically increases flexibility. You can measure a sample of whole grain and, immediately thereafter, a sample of flour – simply by placing the sample cup in the hopper with no hardware changes. If double determinations are desired, two cups can be filled simultaneously in a simple, rapid and uniform way, thanks to a unique cup filling station. Place the cup in the hopper, press the button and, in less than a minute, read the results.

System Description:
Flour module complete with:
Filling station, filling guide, brush and test application
Note: Flour cups are not included, they must be ordered separately.

Optional Software:
Infratec File Tool, 1241
WinISI™ 4 Calibration Development Software
ODIN, Application Model Maker

Flour Cups and calibrations:
Set (4) sample cups 4.5/3 mm with labels (Wheat Flour)
Set (4) sample cups 6.5/6 mm with labels (Semolina)
Set (4) sample cups 2/1.5 mm with labels (Sunflower)

ANN – calibrations, wavelength range 850 - 1050 mm
Wheat Flour Calibration: Moisture, Protein, Ash, Wet Gluten and Water Absorption.
Durum Flour Calibration: Ash, Moisture and Protein.
Rye & Mixed Flour Calibration: Ash, Moisture and Protein
Whole Meal Calibration: Ash, Moisture and Protein

PATENTED METHOD - US PATENTS; US 4,944,589 AND EUROPEAN PATENTS; EP 0 320 477 B1, 8704886-4.

FOSS

FOSS Analytical
Slangerupgade 69
DK-3400 Hilleroed
Denmark

Tel.: +45 7010 3370
Fax: +45 7010 3371

info@foss.dk
www.foss.dk

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