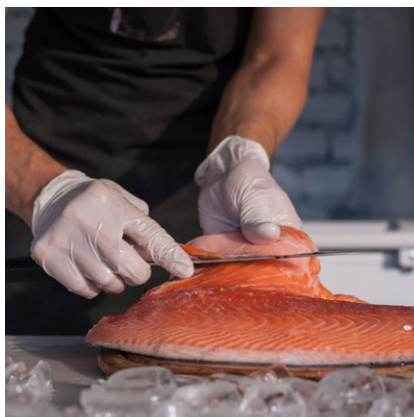
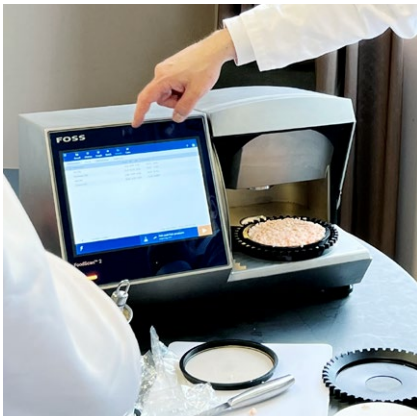


FOSS

FISH INDUSTRY SOLUTIONS

THE COMPLETE PRODUCT RANGE

ANALYTICS BEYOND MEASURE



PRODUCT RANGE

NIRS™ DS3



The NIRS™ DS3 is a monochromator-based NIR reflectance analyser suitable for measuring fish and fish by-product samples in laboratory. It is a versatile analyser applicable to many different sample types. Due to its full NIR scanning range (400-2500 nm) it can be used to analyse a wide range of parameters.

Sample types:

Fish meal.

Can also be applied to fish meat and fish oils

Parameters:

Protein, fat, moisture, ash and color

FoodScan™ 2 Fish



FoodScan™ 2 is a fast, accurate and easy to use for analyzing raw fish meat and processed fish meat.

In all stages of fish production, from raw material to final product control, the FoodScan™ 2 gives you accurate results in just 25 seconds.

Sample types

Any type of ground and homogenised fish samples

Parameters & Functionalities

Fat, moisture, protein, salt, plus color measurement

ProFoss™ 2



ProFoss™ 2 is installed in-line for measuring content of fat, protein, moisture and ash in meal products. The results can be used for real-time monitoring and adjustment of the production process, for segregation and for controlling blending of final meal product.

Sample types:

Fish meal

Parameters:

Protein, fat, moisture, ash



NIR5™ DA1650

NIR5™ DA1650 is a robust, easy to use and IP65 certified analyser suitable for measuring fish and fish by-products. It withstands humidity and temperature fluctuations and includes an embedded PC with touchscreen display. The analyser can be used by rendering facilities to monitor and control the protein content and other parameters when producing by-products. The analyser can be networked for remote access and support.

Sample types:

Fish meal.

Can also be applied to fish meat and fish oils

Parameters:

Protein, fat, moisture, ash



Kjelttec™ 9 Analyser

The Kjelttec™ 9 Analyser provides fully automated Kjeldahl analysis adding advanced digital capabilities to an already wellknown technology. Renowned accuracy combined with built-in colorimetric titration and an optional Autosampler makes it perfect for the busy laboratory. Complying with AOAC and ISO.

Sample types:

Any type of meal and fish products

Parameters:

Nitrogen, protein, non protein nitrogen (NPN) and volatiles (TVBN and more)



Soxtec™ Systems

FOSS Soxtec™ systems offer fast and safe fat analysis with varying levels of automation. The new Soxtec™ 8000 range, consisting of an extraction unit, a hydrolysis unit, and a single filter that is common to both units, allows you to perform acid hydrolysis and Soxhlet analysis in one integrated action.

Sample types:

Any type of meal products

Sample types:

Crude fat, total fat and extractable matter

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