



BRUINS INSTRUMENTS

FoodCheck

**NIR ANALYZER
TRANSMISSION
& REFLECTANCE**

**MEAT
SAUSAGES
CONFECTIONARY
DAIRY
SPICES
POWDER**



Product	Amount (%)
Fat	14.8 %
Water	65.5 %
Protein	17.9 %



FoodCheck

Bruins Instruments is one of the oldest manufacturers of spectrophotometer in the world. Since more than 35 years we build NIR as well as UV-VIS instruments. The FoodCheck measures all main parameters of Meat, Meat Products and Dairy within one measurement. With the optional Reflectance part the FoodCheck can also measure all kinds of grinded products, powders and spices. This makes the FoodCheck to the most versatile instrument in the world of NIR Food Analyzers.

Products

The FoodCheck is designed to measure all kinds of meat, meat products and dairy such as Minced Meat of all animal species, Sausages, Salami, Sausage Dough as well as different types of Cheese, Yoghurt, Curd, Ice Cream and many more.

With the optional Reflectance cell all kinds of grinded products and pastes can be measured such as Flour, Semolina, Milk and Whey Powder, Spices and others.

Parameters

Depending on the product all Analyzers of Bruins Instruments are designed to measure Water, Protein, Fat, Carbohydrates, Dry Matter, Collagen, Ash and others.

Our Application division can develop calibrations for almost any significant component or property of your particular product.

Features and Benefits

The FoodCheck is designed for the environment of Meat and Dairy production. With the sealed stainless steel housing it can be used as laboratory instrument or directly in the production.

The rotating sample dish gives you always reliable results from a representative sample. Using regular Petri- dishes allows to work cost effective without any glass in the production.

Our long experience in building Food Analyzer combined with great experience in calibration development gives you an instrument with high accuracy and trustable results.

The high precision of the linear monochromator allows Bruins Instruments to use the same calibration on all our Food Analyzer. Our patented monochromator system gives reliable measurements over decades.

The intuitive software and a large Touchscreen makes the Analyzer easy to use. The operator just has to select the product and to fill the sample in the sample dish.

With the Network option data can be transferred directly to every workstation and it is possible to service the instruments anywhere in the world at any time.

For customer specific products Bruins Instruments offers a free of charge calibration service for one year and up to 3 products, if customer supplies spectra and reference data.

Specifications

Dimensions:	375 X 460 X 370 mm (14.8 X 18.1 X 14.6 in)
Weight:	28 kg (62 lbs)
Voltage:	220-240 V or 100-120 V 50/60 Hz
Power:	33 W
Analysis time:	~ 50 s
Sample size:	~ 60 ml
Analysis principle:	scanning Monochromator; Transmission & Reflectance (optional)
Sample Presentation:	rotating sample dish
Wavelength range:	730- 1100 nm (Meat & Dairy) & 1400-2500 nm (grinded products)
Data increment:	0.5 nm
Interfaces:	USB, Ethernet, Centronics
Protection:	dust and humidity protected; IP65 available

Accessories

Ticket Printer, Barcode reader and a separate keyboard can be delivered together with the Analyzer.



Specifications are subject to change without notice.

Lindberghstrasse 12
82178 Puchheim / Germany
Tel.: +49-89-800 677-0
Fax: +49-89-807-159
support@bruins.de
www.bruins.de

**Made
in
Germany**