



CHEESE AND DAIRY PRODUCTS ANALYZER by MAGNETIC RESONANCE

Simultaneous and Automatic Determination of **MOISTURE, TOTAL LIQUID & SOLID FAT** Content



- **Measuring time: 4 MINUTES.**
- Repeatable and safe measurements:
Standard deviation in the 0,4% - 0,6% range.
- **Does not destroy the sample.**
- Portable and flexible device for using in other applications.
- Low maintenance.

NMR Technique

The technique is based on the NMR relaxometry analysis. This allows to distinguish on the water content, the free water and the structured water (moisture), and regarding the fat content, the solid fat (crystalline and amorphous) and the liquid fat.

The accuracy is 0.2 % for dehydrated samples and 1 % on samples with high content of water (water percentage: 15%).



NMR SPECTROMETERS

- A fast and easy lab procedure.
- Save money by improving your processes and quality control.