

# 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 FossManager™ and 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