FoodScan™ 2 Dairy

Ensure quality and improve efficiency in dairy and plant-based analysis

FoodScan™ 2 provides the knowledge you need to improve quality and consistency of end-products, optimise production processes and maintain competitive advantage. Make your lab operations more time and cost effective with results as fast as 15 seconds.

Optimise your production with accurate, real-time results
Standardise production to make the most of raw materials and ensure consistent quality. Reduce risk of human error with minimal sample preparation and minimise calibration management using one global ANN* calibration for all types of dairy and plant-based products.

Results you can trust
Ensure accurate results with unique NIR transmission technology that penetrates the entire sample. Become less dependent on homogenisation and release final products with confidence. Use the FoodScan 2 to maximise performance of ProFoss™ 2 in-line process control solution.

Worry free analysis of your dairy products
Get instant troubleshooting, verify analytical performance and avoid unplanned downtime with remote support. On-site support is available in the case of a breakdown. Access data from anywhere and ensure top performance across locations with instrument networking.

Sample type
Cheese, butter, spreads, fermented and cultured products such as yoghurt and skyr and similar plant-based 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

Approvals: IDF, ISO and AOAC compliant

Specifications

Item	Specification
Power supply	100-240 VAC, 50-60 Hz.
Power consumption	Max 110 VA
Ambient temperature	5-35 °C (41–95 °F) for FoodScan 2 Pro and FoodScan 2 Lab TS (with embedded PC) 5-40 °C (41–104 °F) for FoodScan 2 Lab (without embedded PC)
Altitude	Up to 2000 m
Relative humidity	<93 % RH
Minimum PC requirement (for external PC for FoodScan 2 Lab)	Dual core 2.8 GHz 8 GB RAM memory 2 100 Mbit Ethernet interface (1 if the PC is not to be connected to FossManager™) Display with 1024 x 768 resolution 20 GB free disc space recommended 1 USB port
Operating system required (for external PC for FoodScan 2 Lab)	Windows 10 (64 bit) Pro, Enterprise
Software	ISIScan Nova
Interfaces	1 USB and 1 Ethernet for FoodScan 2 Pro 2 USB and 1 Ethernet for FoodScan 2 Lab TS
Technology	NIR transmission, wavelength 850-1100 nm NIR reflection, wavelength 400 – 700 nm Monochromator based
Display	10.4'' TFT touch screen for FoodScan 2 Pro and FoodScan 2 Lab TS
Barcode reader support	HID-POS
Protection class	IP 65: FoodScan 2 Pro IP 43: FoodScan 2 Lab TS, FoodScan 2 Lab
Analysis time	App. 25 sec. with 18 independent samples (large cup) App. 20 sec. with 7 independent samples (medium cup) App. 15 sec. with 3 independent sub samples (small cup)
Check cell	Included
Weight	31 kg for FoodScan 2 Pro 30 kg for FoodScan 2 Lab TS 29,5 kg for FoodScan 2 Lab
Dimensions (w x d x h)	52 x 49 x 35 cm (20.8 x 19.6 x 14 inches)
Recommended bench space (w x d)	60 x 70 cm (24 x 28 inches) if operated with built-in PC for FoodScan 2 Pro and FoodScan 2 Lab 100 x 70 cm (40 x 28 inches) if operated with external PC for FoodScan 2 Lab

Optional services

Digital Services	FossAssure™, FossManager™
Care Solutions	FossCare™, SmartCare™

*ANN: Artificial Neural Network
*PLS: Partial Least Square