

FoodALYT



Advanced Technology for Food Analysis

Flexible. Reliable. Personal.

FoodALYT

Competence in Food Analysis



Product quality of foods becomes increasingly important for customers' purchase decisions in the course of a conscious and sustainable consumption. Quality requirements often go far beyond impeccable conditions of the product only. The most important factors for customer retention are trust, transparency and safety when buying foods. For the required quality assurance and raw material control, knowledge about the composition of foodstuffs is essential.

Exactly for this segment, we offer approved and practicable systems with balanced cost-benefit ratio: our product line FoodALYT. Due to a constant further development and expansion of the product portfolio, you can rely on our analysis systems, as they always correspond to the newest requirements in your lab and facilitate everyday work.

'Laboratory Competence' is our guiding principle and our standard for service and individual customer care.

Every case is different: developing individual solutions together with our customers has always been a core part of our business. Our product specialists in the FoodALYT department are looking forward to advising you personally.

For us, competence in service not only comprises providing demonstration devices or installing and implementing systems, but also giving a final introduction by our team and an extensive after-sales management. Additionally, we gladly offer you product trainings and seminars on food analysis, to ensure that your staff gets quickly familiar with this subject and our products. It is our goal to assist you on every question and matter in a flexible, reliable and personal way.

You can find a detailed outline of our FoodALYT products in this brochure. Our product specialists are looking forward to advising you personally. Just contact us!

Areas of Application

	Distillation					Kjeldahl				Fat Extraction																
	D 1000 SP	D 1000	D 2000	D 3000	D 4000	D 5000	MBS 160	MBS 400	MBS 400L	SBS 800	SBS 2000	SBS 5000L	IR 600	IR 1200	IR 600P	IR 1200P	RS / RT 10	RS / RT 40	RS / RT 60	RH 40	RH 60	RF 40	RF 60	RD 40		
Milk / dairy farming	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
Pet food / grain / canola	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
Meat	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
Delicatessen / salads	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
Canned food / convenience food	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
Nuts / core etc.	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
Coffee / cacao / chocolate	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
Biogas plants	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
Malt	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
Water / soil	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
Spirits	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○

FoodALYT D

Steam Distillation Units



D 1000



D 5000

Software (optional)



Titrator, Printer (optional)

The Steam Distillation Units FoodALYT D are small 'all-rounders' in sample preparation. With these devices, proteins, nitrate, nitrite, ammonia, volatile acids, ethanol, formaldehyde etc. can be measured in different samples. A typical field of application is the treatment of subsequent Kjeldahl digestion by distilling ammonia in an acid receiver. Furthermore, volatile preservatives in canned fish or meat salads are distilled to subsequently carry out a photometric determination. Steam distillation is also used to separate alcohols in spirits (e. g. egg or cream liqueurs) for later quantitative analysis.

The unique versatility of the FoodALYT D units are underlined by their additional use in water and environmental chemistry for the determination of volatile organic acids (e. g. sewage sludge).

Technical Data

Mains supply:	230 V / 50 Hz
Power:	1700 W
Cooling water usage:	approx. 3 l / min
Distillation:	approx. 2 to 3 min per sample
Dimensions (W x D x H):	approx. 43 x 39 x 71 cm

- Stand-by operation between distillations.
- Extremely simple and fast programming per one-button operation.
- Start / Stop of the distillation via time setting.
- Optical and acoustic fault alarms.
- Door contact safety switch.
- Menu designed in various languages.
- Separate rinsing programme.
- Programmable reaction and distillation time.
- Automatic steam generation.
- Steam generating capacity adjustable from 30 to 100 %.
- Filling level monitoring for canister set.
- Various glass digestion vessels usable.
- Reagent containers: any size - F-KS canister set recommended.
- RS 232-interface.
- CE-conform and certified.

Items supplied:

All Steam Distillation Units are delivered as complete systems including glassware.

Type	No. of programmes	Weight / kg	PU	Order No.
FoodALYT D 1000	1	approx. 23	1	4700014
FoodALYT D 1000 SP	1	approx. 23	1	4700109
FoodALYT D 2000	1	approx. 23	1	4700015
FoodALYT D 3000	10	approx. 26	1	4700016
FoodALYT D 4000	99	approx. 26	1	4700017
FoodALYT D 5000	99	approx. 27	1	4700018

Accessories for FoodALYT D

Type	Description	PU	Order No.
F-KS 20	set of canisters for D 1000 and D 2000, consisting of 2 canisters 20 l, incl. float switch	1	4700026
F-KS 30	set of canisters for D 3000, consisting of 3 canisters 20 l, incl. float switch	1	4700027
F-KS 40	set of canisters for D 4000 and D 5000, consisting of 4 canisters 20 l, incl. float switch	1	4700028
F-TS 1000	Titrator Titroline Easy	1	4700078
DPJ 414	Printer	1	4250031



TS 10

The Manual Titration Station FoodALYT TS 10 ideally supplements the product range of FoodALYT D, FoodALYT MBS, FoodALYT SBS and FoodALYT IR within the nitrogen determination acc. to Kjeldahl.

- Neutral background screen, designed with angled wings which also protect against lateral glare, ensures precise determination of colour change at the end of titration.
- Carrying out titration under similar visual conditions achieves better accuracy and reproducibility of results.
- Precise positioning of Erlenmeyer flasks in the holder on the top of the magnetic stirrer.

Items supplied:

FoodALYT TS 10 consists of a burette with digital display and magnetic stirrer with accurately fitting holder for Erlenmeyer flasks.

Technical Data

Mains supply:	230 V / 50 Hz
Weight (incl. glassware):	approx. 4 kg
Dimensions (W x D x H):	approx. 33 x 20 x 60 cm

Type	FoodALYT TS 10	PU	1	Order No.	4700073
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FoodALYT MBS and SBS

Micro and Standard Kjeldahl Block Digestion Systems



MBS 400



SBS 800



SBS 2000



SBS 5000L
with a fully automatic lift

The Micro and Standard Kjeldahl Block Digestion Units FoodALYT MBS and SBS allow heating samples in the suitable digestion tubes. They are particularly used for **quantification of total protein by nitrogen determination acc. to Kjeldahl**. The block digestion systems are equipped with a corrosion-resistant block casing made of stainless steel. They are equipable with 8 or 20 standard Kjeldahl digestion tubes of either 250 or 400 ml. The Micro Kjeldahl systems FoodALYT MBS are designed for small quantities. They are available with 16 or 40 tubes of 100 ml.

FoodALYT MBS 400L, SBS 5000L

The Block Digestion Systems of the L series are equipped with a fully automatic lift. This relieves the user of handling the heavy sample unit and hot chemicals. The software allows for a fully automatic digestion process. After an individually programmable cooling and suction time, the fume hood is raised into the final position.

The programming allows for individually adaptable temperature profiles and starting times.

- Extremely simple and fast programming per one-button operation.
- Menu designed in various languages.
- 10 freely configurable programmes for block temperature and digestion time.
- Applications storable.
- High power heater and extraction hood with exhaust gas collector.
- Digestion vessels 100, 250 and 400 ml.
- RS 232-interface.
- CE-conform and certified.



Technical Data

Mains supply:	230 V / 50 Hz
Temperature-control range:	up to 450 °C, digitally adjustable
Time-setting range:	0 to 999 minutes, digitally adjustable
Programmes:	10
Steps per programme:	20
Display:	LCD

Items supplied:

All Block Digestion Units are delivered as complete systems, including digestion vessels, rack and extraction hood.

Type	No. of places	Vessels ml	Power W	Size (W x D x H)	Weight kg	PU	Order No.
FoodALYT MBS 160	16	100	1000	approx. 43 x 46 x 77 cm	ca. 23	1	4700111
FoodALYT MBS 400	40	100	2000	approx. 48 x 52 x 77 cm	ca. 33	1	4700112
FoodALYT SBS 800	8	250	1000	approx. 43 x 46 x 77 cm	ca. 23	1	4700004
FoodALYT SBS 2000	20	250	2000	approx. 48 x 52 x 77 cm	ca. 33	1	4700005
FoodALYT MBS 400L	40	100	2000	approx. 48 x 62 x 77 cm	ca. 40	1	4700113
FoodALYT SBS 5000L	20	250	2000	approx. 48 x 62 x 77 cm	ca. 40	1	4700007

Accessories for FoodALYT MBS / SBS

Type	Description	PU	Order No.
F-GF 100	digestion tube, 100 ml	1	4700114
F-GF 250	digestion tube, 250 ml	1	4700019
F-GF 400	digestion tube, 400 ml	1	4700033
K-JELTABS	catalyst tablets, type CT, 5.0 g K ₂ SO ₄ , 0.15 g CuSO ₄ and 0.15 g TiO ₂	1	4010193
K-JELTABS	catalyst tablets, type CX, 5.0 g K ₂ SO ₄ and 0.5 g CuSO ₄	1	4010192
K-JELTABS	catalyst tablets, type CO, 1.5 g K ₂ SO ₄ and 0.15 g CuSO ₄	1	4750320

FoodALYT PUMP / COOL

Process Extraction System and Additional Cooling System



Compact Process Extraction System for **extracting and neutralising aggressive acid vapours** especially from quantification of nitrogen acc. to Kjeldahl. The acid vapours pass through a two-step neutraliser. FoodALYT PUMP is fitted with a vacuum pump (40 l / min). No water connection is required.

The Additional Cooling System FoodALYT COOL, consisting of stand, bottle and cooler is available on request.

- Low operating costs.
- Efficient two-step neutralisation of acid vapours.
- CE-conform and certified.

Technical Data

FoodALYT PUMP

Mains supply:	230 V / 50 Hz
Power consumption:	100 W
Weight:	approx. 20 kg
Dimensions (W x D x H):	approx. 38 x 36 x 44 cm
Flow rate:	max. 40 l / min w/o backpressure
FoodALYT COOL	
Dimensions (W x D x H):	approx. 17 x 20 x 53 cm

Items supplied:

The Process Extraction System FoodALYT PUMP is preassembled with bottles and hoses.

The Additional Cooling System FoodALYT COOL consists of stand, bottle and cooler.

Type	PU	Order No.
FoodALYT PUMP	1	4700012
FoodALYT COOL	1	4700013

FoodALYT IR

Infrared Rapid Digestion Units



The Infrared Rapid Digestion Units FoodALYT IR allow heating samples in the appropriate digestion tubes. They are particularly used for **quantification of total protein by nitrogen determination acc. to Kjeldahl** and other high temperature digestions. Products of FoodALYT IR are fitted with a high performance infrared heater. Quality and positioning guarantee identical heating phases and digestion temperatures at all sample positions, both in single and double-row arrangements.

- High-quality quartz radiators ensure particularly uniform heating at all sample positions.
- Direct heating of the samples through infrared radiator achieves short heating times.
- Extremely simple and fast programming per one-button operation.
- Menu designed in various languages.
- 10 freely configurable programmes for energy and digestion time (only programmable models).

- Rack with fume removal unit.
- LCD-display.
- Digestion vessels 250, 400 and 800 ml.
- RS 232-interface.
- CE-conform and certified.

Items supplied:

Infrared Rapid Digestion Units are delivered as complete systems, including multi-level consoles, fume removal unit, sample rack and digestion vessels.

Technical Data

Mains supply:	230 V / 50 Hz
Power:	1500 W
Weight:	approx. 22 kg
Heat output range:	IR 600, IR 1200: 0 to 100 %, continuously adjustable IR 600P, IR 1200P: 0 to 100 %, in 1 % steps
Time range:	IR 600P, IR 1200P: 0 to 199 minutes, in 1 min steps
Programmes:	max. 10

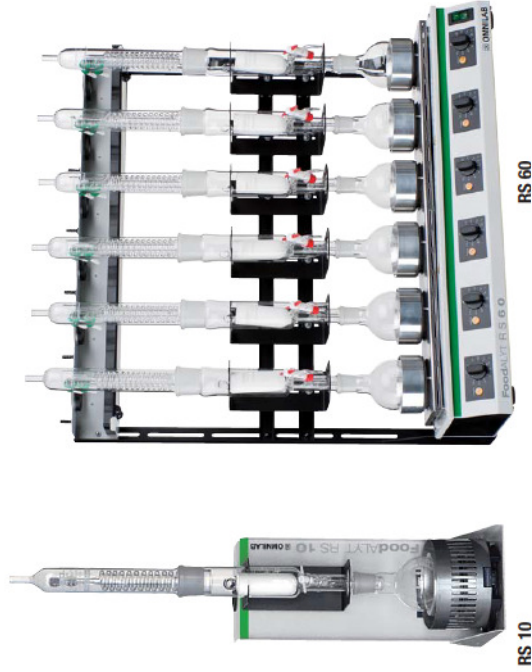
Type	No. of places	Vessels	Controller	Size (W x D x H)	PU	Order No.
FoodALYT IR 600	6	250 ml	manual	approx. 54 x 44 x 77 cm	1	4700008
FoodALYT IR 1200	12	250 ml	manual	approx. 54 x 44 x 77 cm	1	4700009
FoodALYT IR 600P	6	250 ml	electronic	approx. 54 x 47 x 75 cm	1	4700010
FoodALYT IR 1200P	12	250 ml	electronic	approx. 54 x 47 x 75 cm	1	4700011

Accessories for FoodALYT IR

Type	Description	PU	Order No.
F-ESG 600	insertable frame for 6 reaction vessels of 250 ml	1	4700029
F-ESG 1200	insertable frame for 12 reaction vessels of 250 ml	1	4700030
F-AR 600	fume removal unit for IR 600	1	4700031
F-AR 1200	fume removal unit for IR 1200	1	4700032
F-GF 250	digestion tube, 250 ml	1	4700019
F-GF 800	digestion tube, 800 ml	1	4700020
KJELTABS	catalyst tablets, type C1, 5.0 g K ₂ SO ₄ , 0.15 g CuSO ₄ and 0.15 g TiO ₂	1	4010193
KJELTABS	catalyst tablets, type CX, 5.0 g K ₂ SO ₄ and 0.5 g CuSO ₄	1	4010192

FoodALYLT RS

Compact Heating Systems and Serial Heating Block Systems according to Soxhlet



RS 10

RS 60

Compact Heating Systems as well as the Serial Heating Block Systems FoodALYLT RS and RT are used for **standard fat extraction acc. to Soxhlet or Twisselmann**.

Depending on model and configuration, the unit consists of either 1, 4 or 6 individually adjustable heating positions for 250 or 500 ml flasks which are used in conjunction with extractors of 100 or 250 ml.

FoodALYLT RS and RT are the economical and userfriendly units for extraction in this field of analysis.

FoodALYLT RS / RT 10:

- Compact unit with one sample position.
- Continuously adjustable heating control.

Items supplied:

Devices are supplied with heating block, glassware and holding frame. The system with 4 and 6 positions are equipped with a dripping pan and extraction thimbles.

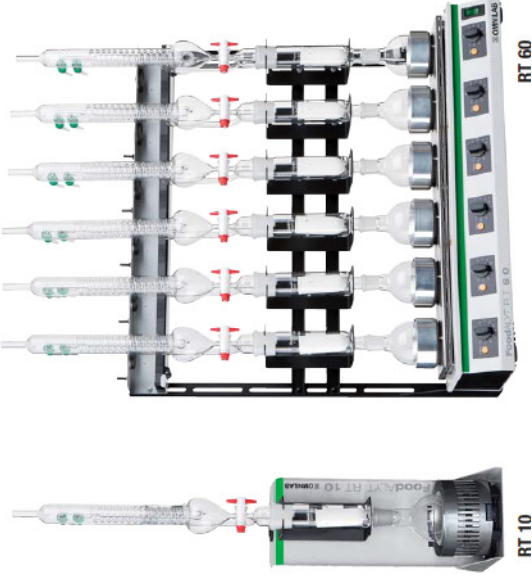
Type	No. of places	Method of extraction	Size (W x D x H)	PU	Order No.
FoodALYLT RS 10	1	Soxhlet	approx. 17 x 20 x 77 cm	1	4700070
FoodALYLT RS 40	4	Soxhlet	approx. 53 x 32 x 83 cm	1	4700001
FoodALYLT RS 60	6	Soxhlet	approx. 76 x 32 x 83 cm	1	4700000

Accessories for FoodALYLT RS

Type	Description	PU	Order No.
F-EXS 100	extractor for 100 ml extraction	1	4700021
F-EXS 100 H	extractor for 100 ml extraction with stopcock	1	4700022
F-EXS 250 H	extractor for 250 ml extraction with stopcock	1	4700123
F-RK 100	reflux condenser for 100 ml extractors F-EXS 100 or F-EXS 100 H	1	4700025
F-EH 100	extraction thimbles for extractors F-EXS 100 and F-EXS 100 H	1	4700034
F-EH 250	extraction thimbles for extractors F-EXS 250 and F-EXS 250 H	1	4700125
F-PM 45	P/TFE collar for NS 45	1	4700035

FoodALYLT RT

Compact Heating Systems and Serial Heating Block Systems according to Twisselmann



RT 10

RT 60

Technical Data

Mains supply: 230 V / 50 Hz

Power: 1140 W

Current consumption: 8 A

Weight (excl. vessels): approx. 15 kg

FoodALYLT RS 10 / RT 10

Power: 450 W

Current consumption: 2 A

Weight (excl. glass): approx. 3 kg

FoodALYLT RS 60 / RT 60

Power: 2160 W

Current consumption: 10 A

Weight (excl. vessels): approx. 20 kg

Type	No. of places	Method of extraction	Size (W x D x H)	PU	Order No.
FoodALYLT RT 10	1	Twisselmann	approx. 17 x 20 x 95 cm	1	4700071
FoodALYLT RT 40	4	Twisselmann	approx. 53 x 32 x 102 cm	1	4700003
FoodALYLT RT 60	6	Twisselmann	approx. 76 x 32 x 102 cm	1	4700002

Accessories for FoodALYLT RT

Type	Description	PU	Order No.
F-EXT 100	extractor Twisselmann	1	4700023
F-RKT	reflux condenser Twisselmann	1	4700024

General Accessories

Type	Description	PU	Order No.
F-RIUK 250	flat bottom flask, 250 ml	1	4700036
F-RIUK 500	round bottom flask, 500 ml	1	4700124
F-RHB 4	serial heating block, 4 individually controllable heating points, $\phi = 90$ mm	1	4700037
F-RHB 6	serial heating block, 6 individually controllable heating points, $\phi = 90$ mm	1	4700038
F-HST 4	brackets for F-RHB 4, incl. 4 support rods	1	4700039
F-HST 6	brackets for F-RHB 6, incl. 6 support rods	1	4700040

FoodALYT RD

Extraction Unit according to Randall



RD 40

The Extraction Unit FoodALYT RD 40 is used for fat **extraction acc. to Randall** in food and feed. This method dissolves certain substances within the sample via the following steps: immersion in boiling solvent, rinsing and drying by lifting the reaction vessel from the heated sample position. FoodALYT RD 40 consists of 4 individually adjustable heating positions for 100 ml extraction thimbles. The hot extraction system acc. to Randall is up to five times faster than the conventional Soxhlet extraction.

Technical Data

Mains supply:	230 V / 50 Hz
Power:	max. 1500 W
Weight (incl. glassware):	approx. 35 kg
Dimensions (W x D x H):	approx. 54 x 61 x 66 cm

Items supplied:

Delivery of FoodALYT RD 40 includes 25 extraction thimbles of 100 ml.

- Cost savings through rapid extractions.
- Screwed extraction systems for optimum safety
- Individual handling of each extraction thimble with sample.
- The analyst can lift or lower the complete extraction system with one lever.
- CE-conform and certified.

FoodALYT RH Hydrolysis Unit FoodALYT RF Raw Fibre Analysis



RH 60



The Hydrolysis Units FoodALYT RH are designed for sample preparation for **fat extraction acc. to the Weibull-Stoldt method**. The total fat content contains not only 'free fats' but also 'bound fats' which are released by means of this acid digestion method. FoodALYT RH is equipped with 4 or 6 individually adjustable sample positions for 600 ml beakers. FoodALYT RH 40 and RH 60 are the perfect supplement to the Serial Heating Block Systems FoodALYT RS and RT. The determination of total fat acc. to Soxhlet, Twisselmann or Weibull-Stoldt is an important routine procedure. The Hydrolysis Units FoodALYT RH and the Serial Heating Block Systems FoodALYT RS / RT facilitate performance of analysis for many laboratories.

- Each sample position is individually adjustable.
- Cooling water distributor ensures even cooling at all sample positions.
- Practical stand for holding condensers securely between extractions.
- CE-conform and certified.

Technical Data

Mains supply:	230 V / 50 Hz
FoodALYT RH 40 / RF 40	
Heating positions:	4
Power:	max. 1440 W
Weight (excl. glass):	approx. 15 kg
Dimensions (W x D x H):	approx. 53 x 32 x 74 cm
FoodALYT RH 60 / RF 60	
Heating positions:	6
Power:	max. 2160 W
Weight (excl. glass):	approx. 20 kg
Dimensions (W x D x H):	approx. 76 x 32 x 74 cm

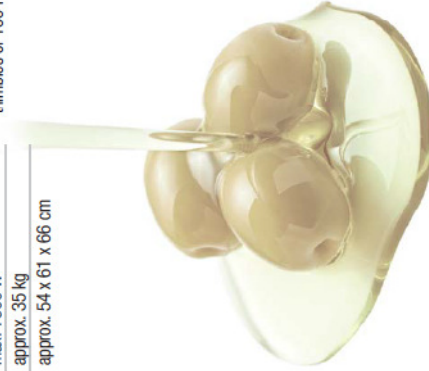
Items supplied:

Delivery of all systems includes the serial heating unit, rack, glassware and accessories. The basic systems are delivered without filtration units.

Type	Description	No. of pieces	PU	Order No.
FoodALYT RH 40	Complete system incl. filtration unit	4	1	4700130
FoodALYT RH 60	Complete system incl. filtration unit	6	1	4700131
FoodALYT RF 40	Complete system incl. filtration unit	4	1	4700140
FoodALYT RF 60	Complete system incl. filtration unit	6	1	4700141

Accessories for FoodALYT RH and RF

Type	Description	PU	Order No.
FoodALYT RH 40	Basic system	1	4700075
FoodALYT RH 60	Basic system	1	4700074
F-RHF 40	Filtration unit for hydrolysis	1	4700132
F-RHF 60	Filtration unit for hydrolysis	1	4700133
F-RFF 40	Filtration unit for raw fibre	1	4700142
F-RFF 60	Filtration unit for raw fibre	1	4700143



Type	Method of extraction	PU	Order No.
FoodALYT RD 40	Randall	1	4700072

FoodALYT Photometer

Single Beam UV / VIS Spectrophotometer



The powerful and flexible FoodALYT Photometers cover all fields of application in UV / VIS photometry at wavelengths from 190 to 1100 nm and are therefore ideal for daily analysis in the laboratory. The compact and light devices allow application under all (space) conditions. The structure with diode array and durable xenon light source allows a few seconds scanning over the entire wavelength range.

Several methods are already pre-programmed in the devices (e. g. in the field of DNA and protein analysis). In addition, other methods can be stored. Besides scan, also concentration, kinetics, cell density and multi-wavelength measurements can be performed. The optical setup allows measurements without cover and enables easy handling. The

results can be easily and quickly exported and comfortably edited, depending on the individually chosen equipment via Bluetooth, SD-Card, USB or printer. Details, e. g. how to clean the easily removable cell holder make the FoodALYT Photometer a great companion in any laboratory. The FoodALYT Photometers are particularly distinguished by their high flexibility, robustness, ease of use and excellent value for money.

- Compact design, easy to transport.
- Flexible data export via Bluetooth, SD-Card, USB or built-in printer.
- Low maintenance costs.
- 3-year warranty on xenon lamp.
- CE-conform and certified.

FoodALYT Photometer / Photometer Extra

- Modes of operation: % transmission, extinction, concentration.
- Internal basic software for scan, standard curve, kinetics and multi-wavelength.
- Pre-stored methods for life science applications: DNA, RNA, oligo, protein-direct UV, BCA, Bradford, Lowry, biuret and cell density measurement.
- Large LCD-display.
- Storage for up to 90 methods.
- Cell holder for 10 mm rectangular cuvettes.
- USB cable and print via computer (PC) software to allow data storage / printout via any Windows computer.

Technical Data	
Wavelength range:	190 to 1100 nm
Photometric measuring range:	0 to 2.5 A
Light source:	pulsed xenon
Spectral bandwidth:	5 nm (Photometer) 3 nm (Photometer Extra)
Dimensions (W x D x H):	26 x 39 x 10 cm
Weight:	5 kg

Type	PU	Order No.
FoodALYT Photometer	1	4700079
FoodALYT Photometer with integrated printer	1	4700080
FoodALYT Photometer with Bluetooth interface	1	4700081
FoodALYT Photometer with SD-Card	1	4700082
FoodALYT Photometer Extra	1	4700083
FoodALYT Photometer Extra with integrated printer	1	4700084
FoodALYT Photometer Extra with Bluetooth interface	1	4700085
FoodALYT Photometer Extra with SD-Card	1	4700086

FoodALYT Photometer Light / Photometer Light Extra

- Modes of operation: % transmission, extinction, concentration.
- Internal basic software for scan, standard curve, kinetics and multi-wavelength.
- Large LCD-display.
- Storage for up to 90 methods.
- Cell holder for 10 to 40 mm cuvettes.
- USB cable and print via computer (PC) software to allow data storage / printout via any Windows computer.

Technical Data	
Wavelength range:	190 to 1100 nm
Photometric measuring range:	0 to 2.5 A
Light source:	pulsed xenon
Spectral bandwidth:	5 nm (Photometer Light) 3 nm (Photometer Light Extra)
Dimensions (W x D x H):	26 x 39 x 10 cm
Weight:	5 kg

Type	PU	Order No.
FoodALYT Photometer Light	1	4700087
FoodALYT Photometer Light with integrated printer	1	4700088
FoodALYT Photometer Light with Bluetooth interface	1	4700089
FoodALYT Photometer Light with SD-Card	1	4700090
FoodALYT Photometer Light Extra	1	4700091
FoodALYT Photometer Light Extra with integrated printer	1	4700092
FoodALYT Photometer Light Extra with Bluetooth interface	1	4700093
FoodALYT Photometer Light Extra with SD-Card	1	4700094

FoodALYT Photometer Bio

- Modes of operation: absorbance and concentration.
- Pre-stored methods for life science applications: DNA, RNA, oligo, protein-direct UV, BCA, Bradford, Lowry, biuret and cell density measurement.
- Storage for up to 9 methods.
- Cell holder for 10 mm rectangular cuvettes.
- Optionally available: USB cable and print via computer (PC) software to allow data storage / printout via any Windows computer.
- Large LCD-display.

Technical Data:	
Wavelength range:	190 to 900 nm
Photometric measuring range:	0 to 2.5 A
Light source:	pulsed xenon
Spectral bandwidth:	5 nm
Dimensions (W x D x H):	26 x 39 x 10 cm
Weight:	5 kg

Type	PU	Order No.
FoodALYT Photometer Bio	1	4700095
FoodALYT Photometer Bio with integrated printer	1	4700096
FoodALYT Photometer Bio with Bluetooth interface	1	4700097
FoodALYT Photometer Bio with SD-Card	1	4700098

Nitrogen Determination acc. to Kjeldahl
Steam Distillation of Kjeldahl digestion solutions
Fat Extraction acc. to Soxhlet, Twisselmann and Randall
Hydrolysis acc. to Weibull-Stoldt
Raw Fibre Analysis
Photometry



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