



**FOSS**

# Consistent analysis for quality control of plant-based products

## FoodScan™ 2



ANALYTICS BEYOND MEASURE

FoodScan™ 2 provides the knowledge you need to succeed in the evolving plant-based meat alternative market. Readymade calibrations for plant-based meat alternatives makes FoodScan 2 the perfect analyser for efficient production and quality control.

### Test plant-based products without calibration work

Get started immediately with ready-to-use calibrations for plant-based meat alternatives. As NIR is the leading method for compositional analysis, FoodScan 2 is the perfect platform for production of regular and plant-based meat products.

### Immediate gains in production and quality control

Secure immediate gains with precise and consistent control of parameters like fat, moisture and protein. Intuitive touchscreen and software that makes operations easy for anyone in the plant and ensures long-term consistency of your product quality.

### Get peace of mind with a total solution

Instant troubleshooting with remote services and fast, local on-site service. Instrument networking gives you total control of FoodScan 2 units across locations. Ensure uptime and verify analytical performance using leading digital services and document performance for audit purposes.

### Sample types

Mince products, patties and sausages based on texturised vegetable protein

### Parameters & functionalities

#### Ready-to-use calibration models:

Fat, moisture and protein. Other parameters to come

#### Other functionalities:

Colour measurement (CIE L\*a\*b standard colour)

### Technology

NIR transmission technology

Reflectance for colour measurement

# 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™

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