FOSS

FoodScan™ 2 for olive processing

Rapid analysis of whole olives, olive paste and olive pomace

ANALYTICS BEYOND MEASURE

FoodScan™ 2 for olive processing is a versatile solution for testing the quality of whole olives for payment and for controlling olive paste and pomace in olive oil production. The instrument is based on the well-proven FoodScan 2 near infrared (NIR) technology platform.

Fast and easy tests without sample preparation
Avoid time-consuming sample preparation. Instead, you can just place the whole olives in the specially designed high-sided sample cup. Results for oil content and moisture are delivered within 30 seconds.

Accurate results for payment and quality control
Get an immediate and objective measurement that truly represents the sample. NIR transmission technology penetrates deep inside the olives and up to 18 subsamples test multiple sections across the sample area. The high-sided sample cup accommodates the rounded form of olives while giving a good sample bulk for reliable measurements. Furthermore, any unhindered measurements that may occur due to any pinhole gaps between the olives are automatically disregarded.

Perfect control of olive paste and oil production
You can also test olive paste and pomace. For instance testing pomace for oil depletion after pressing helps to avoid oil losses and achieve optimal production with less resources.

Sample type
Whole olives, olive paste and olive pomace

Ready-to-use analytics models
Moisture and oil content

Technology
NIR transmission, 850-1100 nm

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 11 (64 bit), Enterprise, 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

This instrument is SmartAnalytics™ enabled. Turn your data into actionable insights that give you full control of your production across sites. Increase your efficiency, accuracy and uptime to ensure the safe and consistently high-quality food and feed products your customers expect.

Contact your local sales representative to learn more about the potential value in your business.

smart analytics

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GB, October 2022