

# FoodCheck

## Meat & Dairy Product Analyzer



### Analyze Critical Parameters of Meat, Dairy Products, and More



## FEATURES

- Rotating sample dish along with a high-precision linear monochromator provides reliable measurements
- Stainless steel housing allows for use in most production areas
- Intuitive software and a large touchscreen make the analyzer easy to use

## OVERVIEW

The Bruins Instruments FoodCheck is a versatile near-infrared (NIR) analyzer for the analysis of critical parameters in meat, meat products, dairy products, and olives. FoodCheck is trusted by hundreds of food producers around the world to improve end-product quality by accurately measuring moisture, protein, fat, carbohydrates, dry matter, collagen, ash, and other important constituents.

A major challenge for meat and dairy companies is to produce consistent high-quality end-products from natural raw ingredients with significant variability in composition. The FoodCheck provides a fast, reliable, and easy-to-use solution to monitor the entire process from incoming raw ingredients through production and final products to ensure quality and reduce costs.

## APPLICATIONS

The FoodCheck is available with robust calibrations for many meat and dairy products of various compositions for rapid implementation in a quality control lab, or on the production floor. Common applications include:

- Chicken and turkey meat
- Beef and pork meat
- Mixed meats
- Sausages and sausage dough
- Cheese, cream cheese, and processed cheese
- Yogurt
- Curd
- Olives

## EASY-TO-CLEAN STAINLESS-STEEL DESIGN, READY FOR FOOD PRODUCTION FLOOR

The FoodCheck incorporates a transmission design for the most accurate analysis of non-homogenous food products. It is designed to provide rapid analysis for fat-lean ratios or other production parameters in meat and dairy processing plants. The stainless-steel case and touch screen are easy to clean, and the easy-to-fill sample dish automatically scans multiple samples for increased accuracy.



### CONFIGURATIONS

Part Number	Description
BRU-09	FoodCheck Meat & Dairy Product Analyzer. Includes 2 plug-in fans for high ambient temperature operation, adapter for petri dish bottom, adapter for petri dish top, 60 petri dishes, and spare lamp.

### ACCESSORIES

Part Number	Description
BRU-CAL-01T	Transmission calibration for one product type. Must specify product.
BRU-09-90-03-00	Petri Dish Adapter - Bottom
BRU-09-90-05-00	Petri Dish Adapter - Top
BRU-24FD-18	Spare lamp for FoodCheck

### SPECIFICATIONS

<b>Dimensions</b>	Width x Depth x Height: 375 x 460 x 370 mm (14.8 x 18.1 x 14.6 in.)
<b>Weight</b>	28 kg (62 lbs)
<b>Power</b>	220-240 or 100-120 VAC, 50/60 Hz, 33 Watts
<b>Analysis Time</b>	50 seconds
<b>Sample Size</b>	60 ml
<b>Analysis Principle</b>	Scanning Monochromator; Transmission
<b>Sample Presentation</b>	Rotating Sample Dish
<b>Wavelength Range</b>	730 – 1100 nm (meat & dairy)
<b>Data Increment</b>	0.5 nm
<b>Interfaces</b>	USB, ethernet
<b>Protection</b>	Stainless Steel Case. Dust and Humidity Protected.