

<http://www.fossanalytics.com/en/News-Articles/Newsforum/Global/2020/Connected-analysis>

## Connected analysis improves efficiency in edible oil production

FOSS announces the NIRS DS2500 L, a new analyser for rapid, multi-parameter testing of edible oils that can lead to significant gains in yield from the oil refining process.

Embodying the latest in both hardware and digital connectivity, the NIRS DS2500 L offers a new approach to rapid analysis of edible oils. It ensures that users are never alone in looking after their analytical instrument and that anyone can deliver reliable tests.

### **Consistent ISO-standard performance**

Oils from oil seeds and oil fruits can be tested for parameters such as free fatty acids, iodine and colour within 40 seconds. The instrument performs an automatic reference test after each measurement and connectivity-enabled services provide backup for non-technical users, for instance, with remote monitoring of instrument status by trained technicians.

The same connectivity capabilities help to manage multiple instruments from a single desktop, while stable factory-standardised instruments provide a solid platform for consistent results across all units and sites. Monthly reports are provided for quality assurance and compliance purposes and specialists can also monitor calibrations and help users to determine the frequency and number of reference analysis needed to comply with ISO standards.

### **Designed for optimal process control**

As many producers prefer to use round vials for testing oil, the NIRS DS2500 L boasts a unique, convergent light-path configuration that ensures reliable results with the round sample shape. The design works equally well when using a standard square cuvette.

The instrument is supplied pre-calibrated for key control parameters and is ideal for use either in a laboratory or close to the production line where the sealed platform withstands vibration and dust (for example according to IP54).

### **An expert tool that anyone can operate**

The intelligent instrument helps to get the sample temperature just right for accurate analysis within minutes. By active heating or airflow-accelerated cooling, it makes an automatic adjustment of sample temperature to within 0.1 degree of the ideal measurement temperature. All the operator needs to do is load the sample, select the sample type and press start.

Automatic logging of measurements including temperature, sample size, vial type and time help to track correct usage and compliance with standard operating procedures.

“Rapid analysis is an obvious way to improve yield in edible oil and now the NIRS DS2500 L offers the perfect door-opener to consistent testing that is also easy and cost effective to manage,” said FOSS global market developer, Mia Andersen.

## About FOSS

FOSS contributes to the sustainable use of our planet's agricultural resources and thus to the nutrition and health of the people of the world. We make it our business to build analytical solutions that add value by improving food quality and optimising production, from raw material to finished product.

Our analyses turn measurement into information. Information, which businesses use to run intelligent data-driven productions with less waste and bigger yields. We help food and agricultural producers scale their business faster and smarter. That's what we call analytics beyond measure.

Nils Foss founded the family-owned company in Hillerød in 1956. We are a global company and our products and services are sold all around the world. FOSS employs around 1,500 highly qualified people worldwide.

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