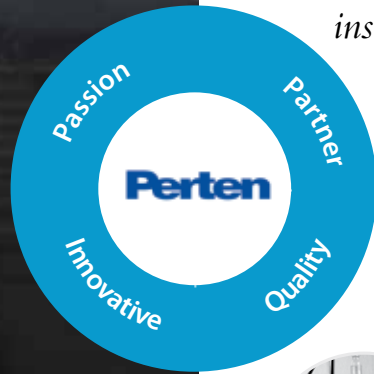
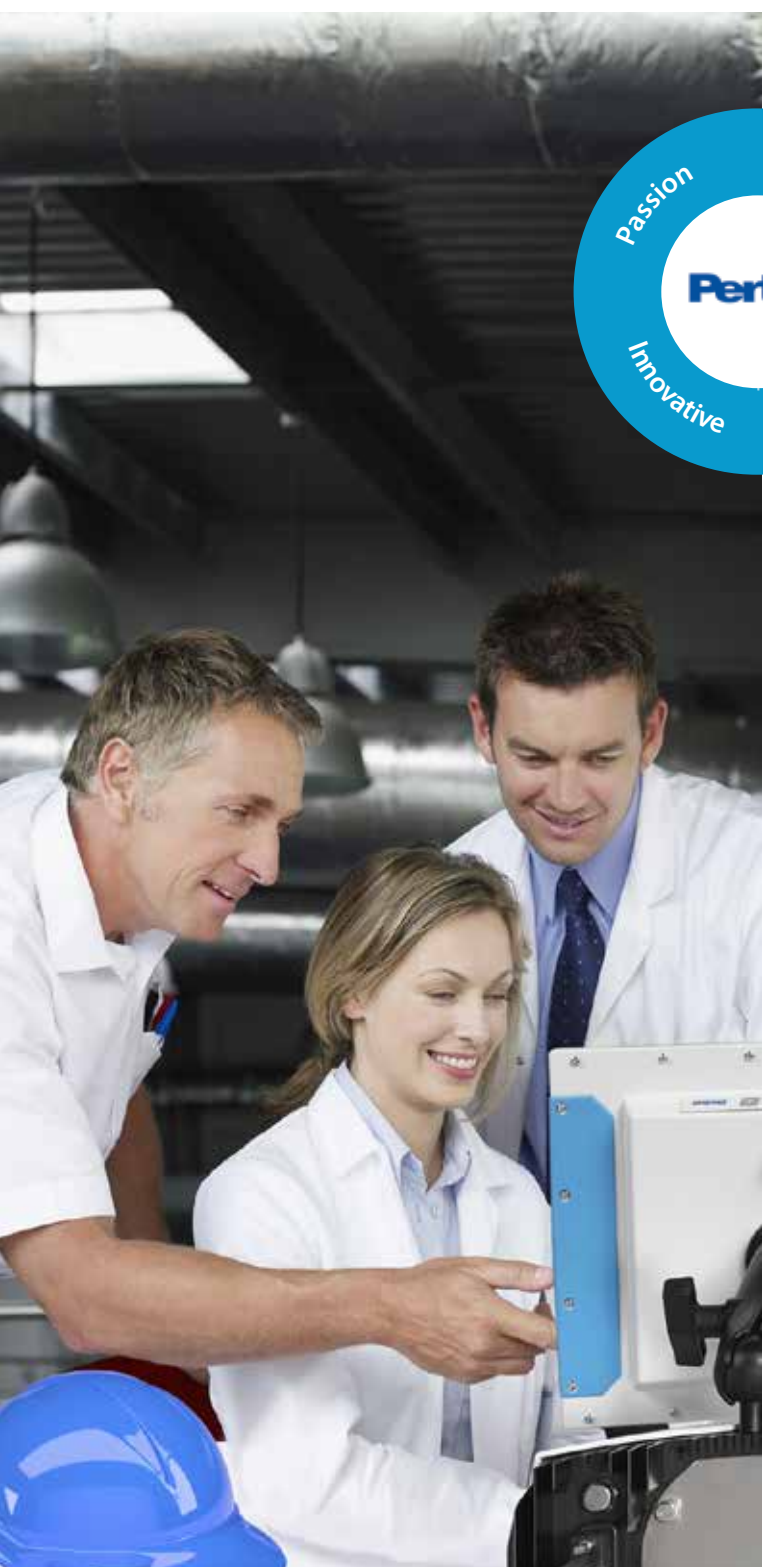


# Analysis with Value

Product Overview

# Long Term Commitment



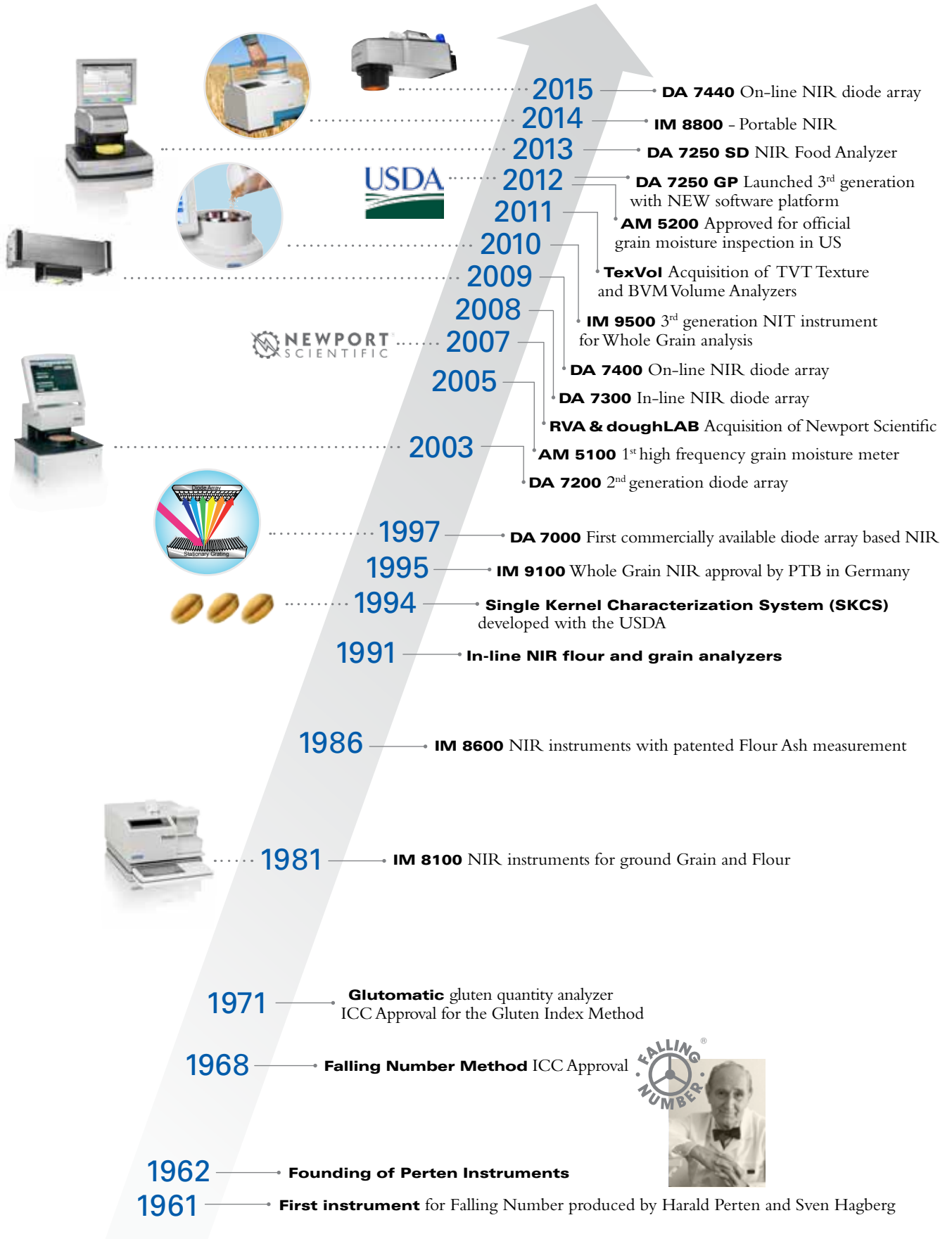
*For over 50 years Perten Instruments has been a leading supplier of advanced analytical instruments to the agricultural industries. Our customers include some of the largest companies, smaller specialized operations, and the research institutes which support the industry.*



**History** In 1962, Harald Perten founded Perten Instruments on the innovation of the Falling Number method. We have continued to innovate ever since. Harald Perten's mission was to help customers improve product quality by providing analytical methods that were affordable, easy to use and to interpret. This remains the cornerstone of our business.

**Vision** Our vision is to offer complete solutions that provide fast and accurate results and are developed specifically to meet the needs of food and agriculture processors. Implementing Perten Instruments' systems must be beneficial for the overall objective of companies and research organizations; creating financial value or gaining knowledge.

**Innovations** Our customers continuously strive to improve production efficiency, product quality and product features. It is incumbent upon us to develop new methods and instruments to help meet these ever-changing goals. We therefore invest 15% of our turnover into innovation and product development. We employ exceptionally skilled and experienced people to make all of this possible.



# Analytical Solutions for Agri Food Industries

*Perten Instruments provides quality control & process optimization solutions to the grain, flour, feed and food industries. See our website – [www.perten.com/industries](http://www.perten.com/industries) – or flash the QR code on the backpage for detailed information on these and many other applications.*



## **Baked Goods & Snackfoods**

Test ingredients, optimize production and verify finished goods. From flour quality, NIR at-line and on-line, product texture to volume we help maximize efficiency and profitability.



**Food** Our food quality control solutions are diverse and include a wide range of applications in baked products, dairy, meat processing, potato processing, pasta manufacturing, snack foods, breakfast cereals and more.



**Dairy** Test cream, butter, cheese, dairy powders and more on one instrument – in the lab and in the process. Our functional instruments measure properties such as texture, gelling and mouth-feel.



**Grain Collection & Trade** From small country elevators to large port facilities we help cooperatives, private traders, inspection labs and governmental agencies to test grain quality.



**Feed Milling** NIR at-line and in-line. Test ingredients at intake for energy value, protein and more; Improve formulations, optimize your process and verify finished product quality.



**Meat & Meat Products** Improve consistency and optimize production using our NIR instruments for in-process and at-line analysis of fat, moisture, protein and more in all types of meat products.



**Flour Milling** Our complete instrument portfolio test functionality & composition of wheat and flour – Falling Number, at-line and in-line NIR, Glutomatic and the doughLAB just to mention a few.



**Oilseed Processing** NIR at-line and in-line. Determine moisture, oil, fatty acids and more in oilseeds, optimize the extraction processes and verify that finished oils and by-products meet specifications.



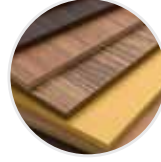
**Petfood** Improve product quality and reduce costs simultaneously. Our at-line and in-line analyzers test the quality and composition of ingredients, process intermediaries and finished wet and dry petfood.



**Starch Production** Using our Rapid Visco Analysers and NIR instruments at-line and in-line, you can characterize raw materials, process them efficiently and make certain your starches have the right properties.



**Seed Breeding** Identify your most promising genotypes earlier thereby reducing time to market. Test composition by NIR in the lab and in real-time on the plot harvester. Use the micro-doughLAB to test wheat bread-making qualities on small samples.



**Wood Panels/Composites & Resins** Fast and accurate NIR measurements at-line and on-line for wood-based product manufacturers including CARB approved formaldehyde emission testing, resin load, moisture and more.



# Compositional

Most accurate,  
feature rich  
& versatile  
NIR analyzer



**DA 7250 NIR** Fast, accurate, easy-to-use NIR analysis system. Unparalleled versatility with abilities to analyze whole grains, powders, pastes, pellets, slurries and liquids on one instrument. Case designed for at-line placement.

In-line  
process NIR



**DA 7300 In-line NIR** Measures moisture, protein, ash, fat and more on flour, meals & powders, grains, granules & pellets, slurries etc. The included camera measures colour and counts speck.

On-line  
process NIR



**DA 7440 On-line NIR** A new generation of over-belt type instruments that measures moisture and much more in various products on conveyors. The real-time measurement is used for automated process controls and process optimization.

Approved  
Grain  
NIR analyzer  
with Flour  
capabilities



**Inframatic 9500** NIR analysis of grains, oilseeds and flour. Measures moisture, protein, oil, ash, specific weight and more in less than 1 minute. Approved for commercial transactions.

Battery  
powered,  
portable  
Grain NIR



**Inframatic 8800** Portable NIR grain analyzer that's rapid, accurate, and battery driven. Test grains and oilseeds for moisture, protein, and oil. Enabled GPS allows for creation of field maps by constituent.

UGMA  
Grain  
Moisture  
Meter



**Aquamatic 5200** The most accurate grain moisture meter available. 10-second analysis of moisture, specific weight and temperature in all grains and oilseeds. Approved for commercial transactions.

# Functional

Sprout damage detection & enzyme optimization



APPROVED

**Falling Number** The international standard method for determination of alpha-amylase activity and sprout damage in grain and flour.

Gluten quantity & characteristics



APPROVED

**Glutomatic** The world standard test for gluten quantity and quality in wheat. Measures wet gluten content, dry gluten content and the Gluten Index.

Starch pasting characteristics



**RVA** The RVA is a rotational viscometer with variable temperature and shear capabilities. Standard methods include starch pasting, degree of cook and sprout damage in grain.

Accurate, fast volume measurements



**BVM** Laser-based volume and density measurements of irregular shaped objects including breads, baked goods, frozen dairy products, candy and much more.

Dough mixing characteristics



**doughLAB** A flexible dough rheometer with variable temperature and variable energy input to emulate commercial mixing. Measure water absorption, mix time, stability and more.

Dough Rheology on 4g samples



**micro-doughLAB** A unique dough rheometer that provides rheological data from just 4 grams samples. The micro-doughLAB provides highly correlated dough rheology results to large scale instruments.

Single kernel moisture, hardness, dimensions



**SKCS 4100** The unique instrument for hardness classification and determination of uniformity in small grains.

Texture analysis made easy



**TVT Texture Analyzer** Measure texture on a wide range of products. A fast and simple test to determine performance and quality characteristics.

Rugged Sample Grinders



**Lab Mills** A range of hammer and disk lab mills for proper and convenient sample preparation for many tests used in the grain and food industry.

## Global expertise, local support

We supply solutions to our customers – support after the sale is as important as the instrument itself. Our teams of technicians, applications specialists and the services they provide ensure our customers continue to get the most benefit during the entire life of the instrument. We provide service, training classes, calibration development, method development and other customized programs and services.

We are active in nearly every part of the world. We serve you through our direct offices and our extensive network of highly qualified, experienced and trained distributors. Our distributors are an important part of Perten Instruments team and many have been with us for more than 25 years.

**Analysis with Value** – That’s what all of us at Perten are dedicated in creating for our valuable customers.



- Perten Office
- Perten Distributor

