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1-5 秒内快速准确无损分析颗粒、粉状、液体、膏状等样品的水分、蛋白质、脂肪、淀粉、必需氨基酸、干物质、硬度、颗粒度等, 无需样品制备。

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- 开放式检测, 更换样品方便, 适合检测各种形式的样品, 膏状和粉状样品采用近红外漫反射技术, 液体样品采用近红外透射技术
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