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DA7200型近红外品质分析仪



DA7200型近红外分析仪采用二级管阵列、连续光谱、固定光栅相结合的光学技术,并行处理所有波长的信息,适用于农业育种、粮油检测、面粉加工、食品行业等原料和产品的品质分析。

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。

- * 稳定的光学系统,固定全光谱分光器和二级管阵列检测技术,全光谱同时扫描,无波长漂移,保证结果的准确性和重复性
- * 开放式检测,更换样品方便,适合检测各种形式的品,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
- * 仪器拥有强大的开发功能,可在不同的DA7200之间直接传递,非接触式检测使不易清洗的样品也能够快速测定
- * 利用旋转样品盘,对不均匀样品检测更为有效
- * 测量速度快,灵敏度高,数据光谱收集速率100次/秒



RVA-TM型粘度仪是一台通过控制剪切力及温度变化来检测样品粘度变化曲线的快速粘度仪,可变速率速度以达达到在可变剪切力的状态下检测粘度值。RVA-TM适合于大多数复杂的粘度测试,从过程控制到研究及新产品开发,它的结果可以修正到传统的Amylograph方法所表示的结果,“Thermocline”软件用于复杂的测试结果分析。

是检测淀粉/变性淀粉的糊化特性,谷物的 α -淀粉酶活性挤压膨化食品、啤酒辅料、蛋糕粉和乳粉等食品的粘度特性的有效工具

- * 检测速度快:稠度值测定只需3分钟,淀粉糊化特性只需13分钟
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- * 样品用量少:只需2-3g
- * 符合多项国际国内标准:
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