



Food and Beverage Analysis

DELIVERING TRUSTED RESULTS TO YOUR LAB BENCH

Open Your Lab to the Possibilities...

Food safety and quality control are primary drivers behind the overall success of food and beverage manufacturers. At Xylem Analytics, our goal is to support you with innovative laboratory instrumentation that will offer high quality data so you can make informed decisions. From sugar to sulfur, and everything in between, we have solutions to meet your analysis needs. And, with more than a century of providing proven lab instrumentation to the food and beverage industry, you can rest assured knowing you have a team of experts supporting you.

What do you want to analyze today?

Brix

For over 100 years, Bellingham + Stanley's experience in brix analysis is evident in their high-quality refractometer (laboratory and handheld) and polarimeter instrumentation.

Refractometers, such as the **RFM-T Series**, incorporate a full-color touchscreen and Peltier Temperature control. These models are robust, simple to use, easy to clean, and offer a wide refractive index/brix range.

The **ADP 400 Series Polarimeters** contain proven optics featuring our "no maintenance" yellow LED and interference filter. Combined with a photodiode detector these technologies allow for the reading of samples of up to 3.0 OD (optical density) at the commonly used sodium (589nm) wavelength.

The Refractometers and Photometers are both FDA 21 CFR Part 11 compliant.



Glucose, Sucrose, Lactate, and Other Analytes

Controlling near real-time measurement of key ingredients or unwanted by-products during processing is essential to food quality and safety. Traditional methods such as HPLC and GC/MS require expert operators, have higher maintenance costs and longer analysis times. For over 50 years, the **YSI's 2900D Biochemistry Analyzer** makes it practical to measure over 15 specific analytes, providing an accurate result in about one minute with little or no sample prep.



Fat, Protein & Nitrogen

For over 150 years, C. Gerhardt has been offering a wide range of food and beverage solutions such as the N-Realyzer state of the art, high through-put combustion analyzer for your nitrogen/protein analysis; HYDROTHERM automated acid hydrolysis and SOXTHERM® extraction system for fat determination; KJELDATHERM block digestion system and VAPODEST 500® steam distillation system for Kjeldahl nitrogen determination; or the FIBRETherm® for feed fiber analysis. These automated solutions will allow you to improve your lab throughput, safety, sustainability, and reproducibility—all with a low total cost of ownership.



Peroxide, Moisture, and More

YSI's **MultiLab** is the industry standard benchtop instrument measuring up to 25 different parameters and simultaneously connecting up to three sensors, increasing sample throughput for common testing such as pH, ORP, DO/BOD, and conductivity. Wireless sensors are also available allowing the operator to move about the lab but maintaining data integrity.

The **TitroLine** family have been helping labs improve their productivity for over 100 years. These automated titrators make coulometric, potentiometric or Karl Fischer analysis easy.

Sulfur Compounds & Pesticides

Sulfur compounds uniquely contribute to the overall taste and aroma in complex flavor mixtures. Gas chromatography (GC) detectors like OI Analytical's **5383 Pulsed Flame Photometric Detector** (PFPD) provides the sensitivity and accuracy to selectively detect trace levels of sulfur compounds.

Another GC detector with over 50 years of delivering analytical insight, the OI Analytical **5360 XSD™**, offers selective detection of halogenated compounds such as chlorinated pesticides, herbicides, and PCBs.



Nitrate & Nitrite

The possibility of nitrate and nitrite being introduced to milk and milk products during processing, makes testing for these contaminants crucial from a QA/QC standpoint and is required for importing or exporting products. OI Analytical's **Flow Solution 3700** automates flow injection analysis (FIA) and segmented flow analysis (SFA) and provides significantly higher sample throughput with the ease of its intuitive, plug-and-play design.

Xylem |'zīləm|

- 1) The tissue in plants that brings water upward from the roots;
- 2) a leading global water technology company.

Xylem Lab Solutions' global brands have been leaders in the laboratory instrumentation market for decades, and are relied upon every day across more than 150 countries. Working in true partnership with our clients, we listen, learn and adapt to individual needs, offering deep application expertise built upon our long history of innovation in instruments and services. Our solutions for analysis, measurement and monitoring help enable many of today's modern laboratories and industrial processes, and provide our customers the trusted and high performing solutions they need to succeed.

Xylem Lab Solutions is part of Xylem Inc., a global company focused on solving the world's most challenging and fundamental water issues. As accurate analysis is crucial to the water industry, Xylem Lab Solutions taps its diverse product brands for leadership in that field and beyond, providing the best laboratory and field monitoring instrumentation across a wide variety of industries.

For more information on how Xylem can help you, go to www.xylem.com

Discover how our innovative technologies streamline your food and beverage testing processes, ensuring precise and reliable results every time.



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