

## ProFoss™

In-line process analysis in poultry MDM production



ANALYTICS BEYOND MEASURE

ProFoss™ increases profit in poultry MDM production with continuous analysis, directly in the process line without bypass.

### Streamline your poultry MDM production with in-line analysis

Get complete control of your MDM production with a continuous flow of real-time results. Optimise the production process, run production consistently closer to target specifications and make timely adjustments to your MDM production.

### Increase your profits from day one

Profit opportunities are waiting to be found in your MDM process. For instance, more accurate control of the fat content can increase earnings significantly. At the same time, improved product consistency can provide new pricing options and reduce rework.

### Improve your business with accurate control

The continuous flow of results provides full traceability, alerts if products are out of spec and enables you to deliver a consistent high product quality that meets the demands of your customers.

#### Sample types

Meat slurry

#### Parameters

Fat, moisture, protein

#### Technology

High resolution NIR technology with a lateral transmittance interface connected directly to the pipe.

# Specifications

ProFoss Transmittance	
Analysis time	5 ms – 60 sec / integration time; Average time per result 3 – 15 seconds
Measurement mode	Transmittance (lateral transmittance, transmittance probe pair)
Wavelength range	850 – 1050 nm
Detector	Si diode array
Spectral dispersion	1.0 nm / pixel

General	
Light source lifetime	Dual lamp system = 12,000 hour average lamp time
Software package	ISIsScan™ Nova for instrument control
Wavelength accuracy	0.5 nm
Wavelength precision	< 0.02 nm
Wavelength stability	< 0.01 nm/°C
Noise	< 60 micro AU
Random vibrations	0.4 grms at 10 – 150 Hz according to IEC 60068-2-64 0.4 grms at 10 – 1250 Hz according to FOSS internal standard (more information available on request)
Temperature	-5 – 40°C (23 – 104°F). With purge -5 – 65°C (23 – 149°F)
Installation in ATEX zone	0 – 40°C (32 – 104°F). With purge 0 – 65°C (32 – 149°F)
Purge air	Flow rate minimum 5 l/min, > 99.9% water free, > 99.9% free of oil and fine particles down to 0.3µm
Ambient humidity	10 – 90 % relative
Dimensions (w × h × d)	42 × 42 × 13.5 cm (16.5 × 16.5 × 5.3 inches) + brackets to hold the unit
Weight	25 kg / 55 lbs
Cabinet	1.5 mm (lid 2.5mm) stainless steel EN 1.4301 (SS2333)
Protection	IP69K* according to IEC 60529 and DIN 40050 part 9, NT ELEC 023
Communication	KepServerEX (Ethernet, OPC 4-20 mA, Profibus/Profinet) to PLC/SCADA; FossManager™
Power supply	Recommended isolated or conditioned line power 100 – 240 VAC, 50 – 60 Hz, 2.0 A, 150W

\* IP69K is the highest protection for dust entering the unit. IP69K means protected against the effect of high-pressure water and/or steam cleaning at high temperature.