



NIR ANALYSIS OF FISH AND FISH PRODUCTS WITHIN 1 MINUTE

using InfraLUM FT-12 FT-NIR analyzer

Parameters:

- | | |
|------------------------|--------------|
| ■ Protein | ■ Fat |
| ■ Amino acids | ■ Moisture |
| ■ Non-protein nitrogen | ■ Phosphorus |

MAIN PARAMETERS MEASURED

FT-NIR spectroscopy is a proven, rapid, and non-destructive technique for determining the composition of fish and fishery products, including moisture, protein, fat, phosphorus, and other key parameters. InfraLUM FT-12 by Lumex Instruments also enables the analysis of fish feed, making it a versatile solution for aquaculture and fish processing industries.

Product	Parameters
Fish	Protein
	Moisture
	Fat
	Salt (NaCl)
Fish meal	Protein
	Protein (according to Barnstein method)
	Non-protein nitrogen (NPN)
	Moisture
	Fat
	Ash
	Phosphorus
	Calcium
	Amino acids (lysine, methionine, alanine, arginine, valine, histidine, glycine, isoleucine, leucine, proline, serine, threonine, tyrosine, phenylalanine)

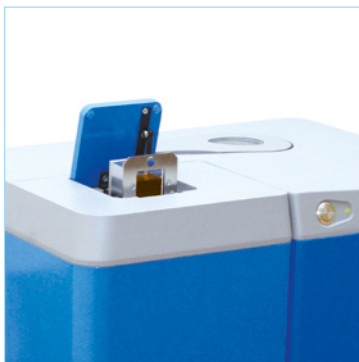
EXTREMELY SIMPLE ANALYSIS PROCEDURE

- No reagents or consumables required
- No special requirements for personnel qualification
- The use of special disposable bags eliminates frequent
- The instrument comes with basic calibrations
- Open calibration models (extending of existing calibrations is possible)
- Automatic instrument testing is performed

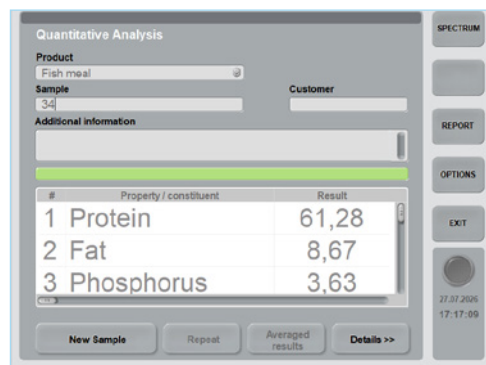
ANALYSIS STEPS



1. Fill the sample cell with the ground sample or fill the special disposable (plastic) bag and put it in the dedicated cell.



2. Insert the cell into the instrument, choose the analyzed product in the menu, and start the measurement.



3. Results for all parameters simultaneously obtained in 1 minute.



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The information and specifications in this publication are subject to change without notice.

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