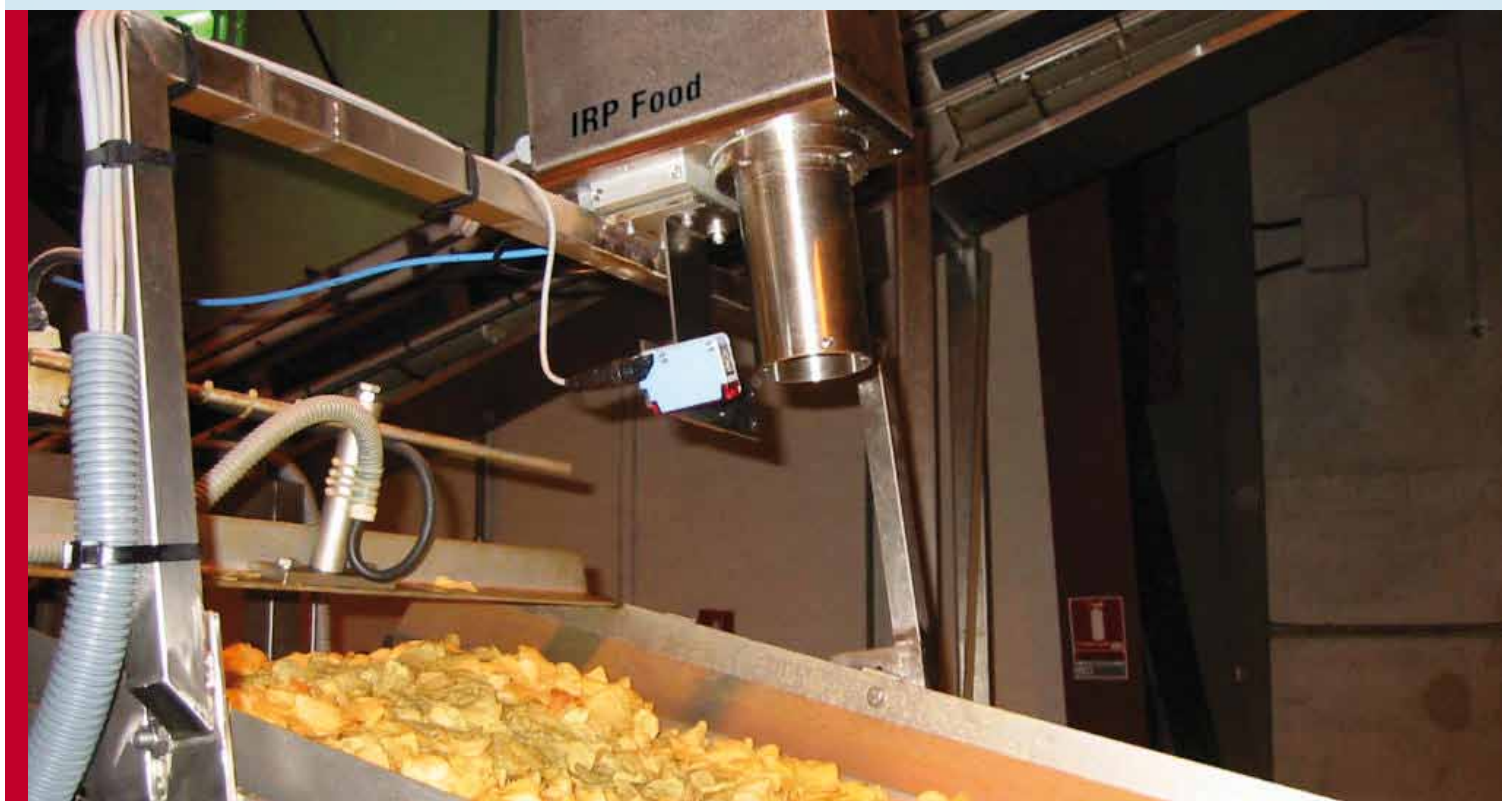


IRP FOOD

Infrared measurement device in line dedicated to **food industry**.



Food industry

- Moisture
- Fat
- Protein
- Collagen



IRP Food

- 100% dedicated to food industry
- In line moisture measurement
- Continuous measurement system
- Real-time measurement
- Contact free measurement
- Strong and adapted to rugged environments
- Easy to install
- Easy to use
- Autonomous system

IRP Food is a new intelligent INFRARED sensor, dedicated to food industry, specially developed for moisture measurement on fat, protein and collagen on food industry products segment.

IRP Food allows manufacturers on food industry sectors to measure physical-chemical constituents profile in real-time, simply with accuracy and reliability.

IRP Food optimizes food industry processes and enables a better transformation quality from the manufacturing of food products or from the reception of raw material.

IRP Food is based on 20 years of acquired experience in industrial online measurement and in the infrared development of test and measurement devices by EDIT Company.

IRP Food uses as a consequence, the latest infrared technologies by combining several wavelength of maximum absorption of the water molecule, to free itself at best from limits of the NIR technology and to ensure the better accuracy of measurement, whatever the process and product variations to measure.

IRP Food consists of optical, mechanical and electronic parts, specially designed to work on food industries process.

IRP Food is an ideal measurement device for the improvement of profitability and for the quality control of Food industries.

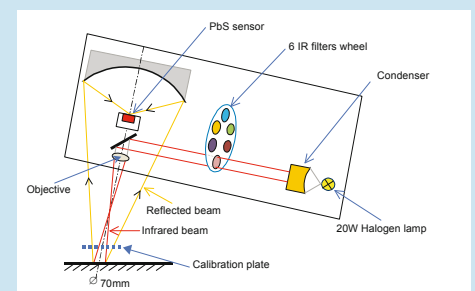
NIR measuring principle

INFRABELT is equipped with interferential filters that select several wavelengths corresponding to the water molecules absorption NIR peaks.

A continuous light source with wide spectral band irradiates the sample to measure. A part of this radiation is backscattered and concentrated by a spherical mirror on the sensor.

The flow recovered is correlated with the product concentration that we want to measure and also with the absorbed light.

Then, data are processed and a calibration is created to read directly the moisture measurement.

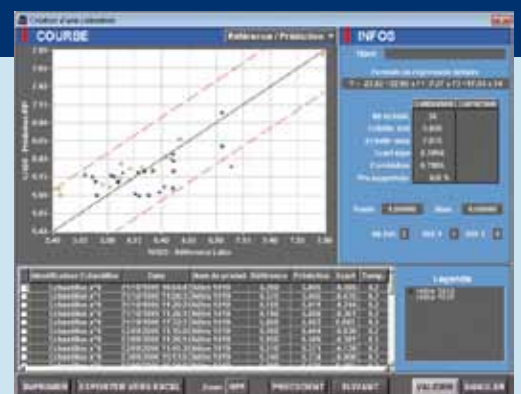


EDIT HMI (Human Machine Interface) + EDIT SOFTWARE

IRP Food is delivered with INFRASOFTWARE.

Working under Windows®, this last one is constituted in standard version with different modules, permitting the sensor calibration, and the exploitation of measurement.

- Calibration by sampling
- Measurement display
- Selection of products
- Set-up
- Traceability and production monitoring



Fat
Moisture
Protein
Collagen
Sugar
Salt

OLIVE OIL



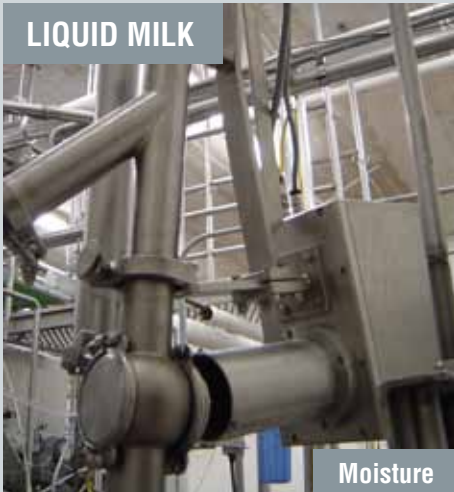
Fat

CHIPS



Fat

LIQUID MILK



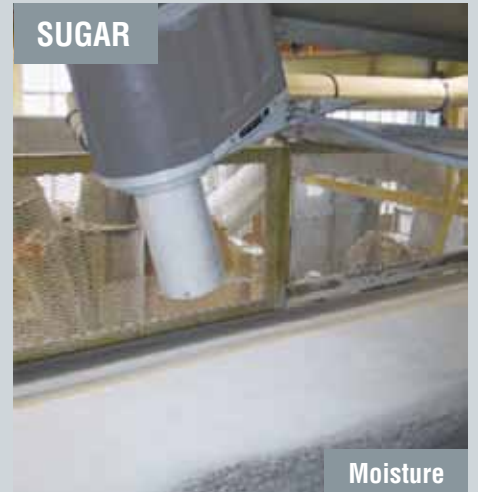
Moisture

FLOUR



Moisture

SUGAR



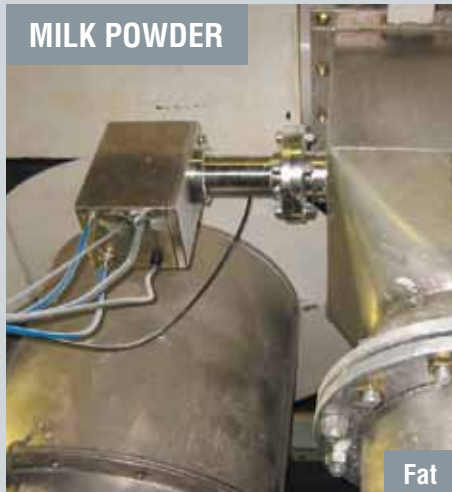
Moisture

PET FOOD



H₂O / Fat

MILK POWDER



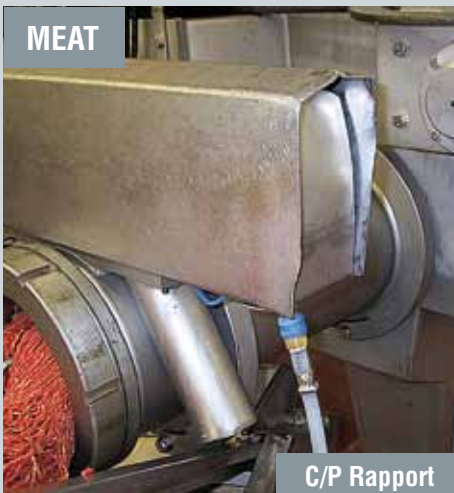
Fat

CONFECTIONERY



Moisture

MEAT



C/P Rapport

ALFALFA



Moisture

- **Optimizes material consumed**
- **Stabilizes the quantity produced**
- **Improves performance**
- **Reduces production stops and downtime**
- **Ensures a constant quality production**
- **Regulates the process**
- **Archives the traceability**

IRP Food - Configuration, installation and technical characteristics

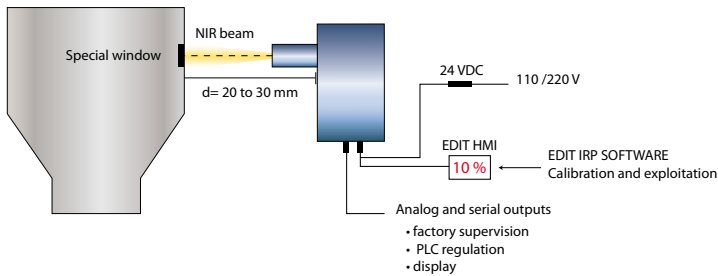
Very easy to install,
configure and use

TECHNICAL CHARACTERISTICS

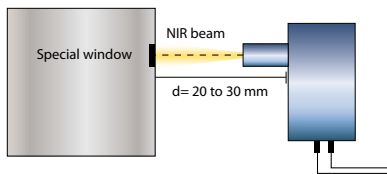
Measuring range: 0.2 to 98% - moisture, fat, protein
 Power : 24 VDC
 Response time : 100 ms
 Resolution : 0.01%
 Output : analog and serial outputs
 INOX - Version ATEX

Installation

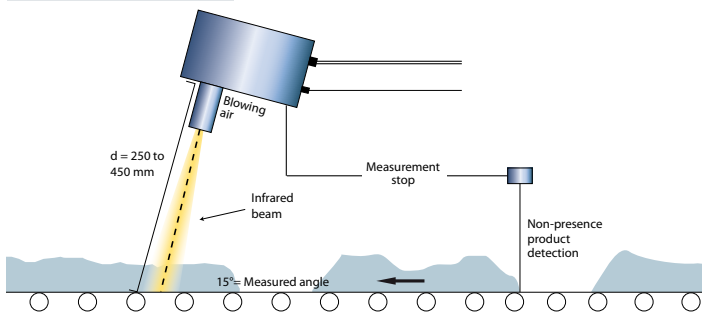
on tank



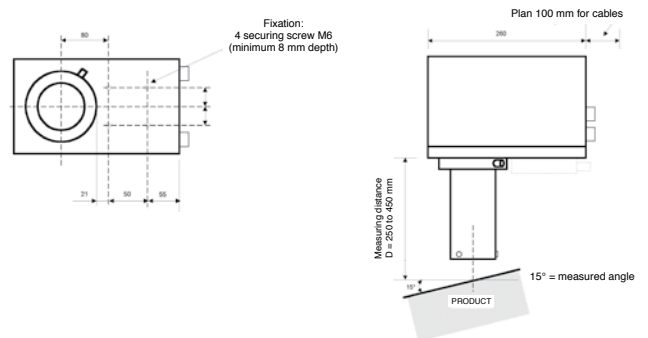
on pipes



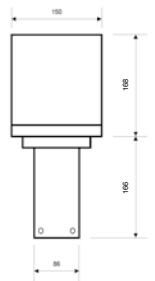
on conveyor belt



Assembly plan



One of the infrared
physicochemical
constituent
measurement devices,
most flexible and
functional on the food
industry.



EDIT is a FRENCH company, specialized for more than 20 years in design and manufacturing of measurement devices for industry.

EDIT supplies annually several hundreds of infrared and microwave devices to their industrial customers all around the world, so they can simply control their process with reliability.

EDIT invests heavily each year in human and material resources in order to guarantee to our international customers, the same quality in terms of product innovation and on the results reliability.

EDIT is an active member of numerous poles and technological clusters, and is recognized as an innovative actor on the market.

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