

# FOOD SAFETY INSTRUMENT

## Pesticide Residue Meter

Model: NY-1D

### ● Characteristics

- ▲ Without any calculating, showing the inspection result automatically.
- ▲ Semi-permanent light, long lifetime, LCD with back-light
- ▲ Built-in 3.7V rechargeable Li-ion, 5V power adapter.
- ▲ Self-calibration, self-clocking, self power-off.
- ▲ Supporting storage of 500 records
- ▲ With USB and software for data management on PC
- ▲ Including software. be able to read, edit, manage, review and print the results

### ● Technical parameter

Transmittance accuracy rate:  $\pm 3\%$

Transmittance Repeatability:  $\pm 2\%$

Linear error:  $\pm 5\%$

Button: Panasonic soft key

Working environment: 0-40°C

Working humidity: 35-85%RH



## Pesticide Residue Meter

Model: NY-8DA/NY-16DA



NY-8DA



NY-16DA

### ● Characteristics

- ▲ Testing pesticide residue in onion, garlic, ginger, fragrant-flowered garlic, carrot tomato, etc.
- ▲ Color reaction under room temperature condition, fast testing speed
- ▲ Plastic shell, streamline appearance, 7inch color LCD displayer, easy to operate.
- ▲ High sensitivity to methamidophos, dichlorvos etc.
- ▲ Adopt ARM9 inserting controlling system, with the function of saving, collecting, processing, analyzing
- ▲ RS-232 connector, it can be used alone and connect with computer to deal with data
- ▲ Enzyme reagent has excellent thermal, stability, convenient for transportation and storage in hot seasons

# FLOUR AND OIL TESTING INSTRUMENT

## ●Technical parameter

test items	detection limit	detection range
pesticide residue	0.1-20mg/kg	0-100%(value rate)

Transmittance accuracy:  $\leq \pm 1.5\%$ ;

Sensitivity: potassium dichromate solution  $\geq 3.17 \times 10$  (A/ug.ml), copper sulphate solution  $\geq 4.50 \times 10$  (A/ug.ml)

Stability: after 20m pre-heating, transmittance (T) value occurred by light current excursion within 3m  $\leq 1.0\%$  (or absorbance (A) value 0.005)

Interface: network

Power adaptor: 220V $\pm$  10%

## Single-head Gluten Tester

Model: MJ-IIA

## ●Description

The MJ-IIA Gluten tester is a professional instrument for testing gluten content, gluten index and gluten water retention rate in the flour. It's suitable for wheat flour and entire wheat flour testing. And it's widely used in food and flour processing department, grain and oil scientific research institution, grain storage department etc.

## ●Technical parameters

- ▲ Agitator rotation speed: 120 $\pm$ 2r/min
- ▲ Thin wash net code: GFIW0.080 (plain weave: 200mesh)
- ▲ Thick wash net code: GFIW0.080(plain weave: 26mesh)
- ▲ Washing sample weight: 10g(ingle head), 10g\*2(double-head)
- ▲ Washing inner diameter: 54mm
- ▲ Wash liquid flow capacity: 50-56ml/min(adjustable)
- ▲ Dough making time: 1-99s (Set per second)
- ▲ Wash time: 1-59s (Set per minute)
- ▲ Centrifugal rotation speed: 3000r/min, 6000r/min $\pm$ 2r/min
- ▲ Centrifugal time: 1s~59s, 1min~9min
- ▲ Dryer temperature: 150 $\pm$ 2°C
- ▲ Repetition
  - 10.1 Gluten content: The difference between two testing results should less than 1.0%
  - 10.2 Gluten index: Admissible error of two testing results should less than 11 units in index 70-100.
- Admissible error of two testing results should less than 15 units under index 70.
- ▲ Power: AC220V $\pm$ 5% 50Hz
- ▲ Work environment: temperature 150-200°C; Relative humidity:  $\leq 90\%$
- ▲ Sizes: 420x330x240 mm<sup>3</sup>
- ▲ Weights: 20kg
- ▲ Rated power: 650W

