NIR – a powerful tool for optimizing the fishmeal process

Stefan Lundgren

2017-09-15



NIR = Near-InfraRed Spectroscopy

- A fast secondary method used for predicting the relative content of several constituents simultaneously.

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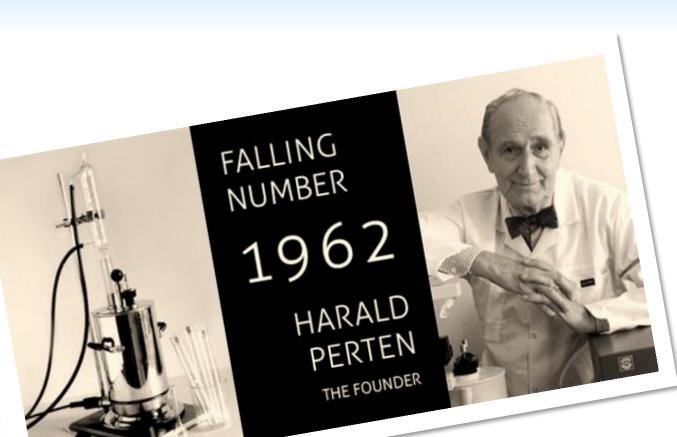
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Agenda

- Brief introduction to Perten Instruments AB
- Purpose of using NIR for monitoring the process
- Sampling points in the production process
 - Potential Returns On Investment for NIR analyses
- Pertens range of NIR analyzers for fishmeal analysis
- Some challenges for NIR instruments
- At-line versus On-line analysis
- Challenges for online installations
- Examples of on-line installations for fishmeal





Our History

 Harald Perten, a cereal chemist, founded the company in 1962.









PerkinElmer At A Glance

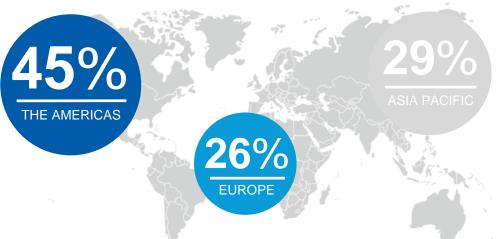


GLOBAL TECHNOLOGY LEADER

OPERATIONS IN OVER 150 COUNTRIES

9,000 EMPLOYEES

\$2.1 BILLION IN REVENUE





Bioo Scientific

Food - Feed Safety

- Dairy Testing
- Microbiology/Hygiene
- Pesticides

- Mycotoxins
- Veterinary Drugs
- Ingredient Testing
- Enzyme-based Liquid Assay and Dipstick kits for Histamine in Fishmeal, validated by AOAC!











Protein – Fat – Lactose – Somatic Cells for the dairy industry









Analytical solutions for Agri Food Industries





Compositional analysis



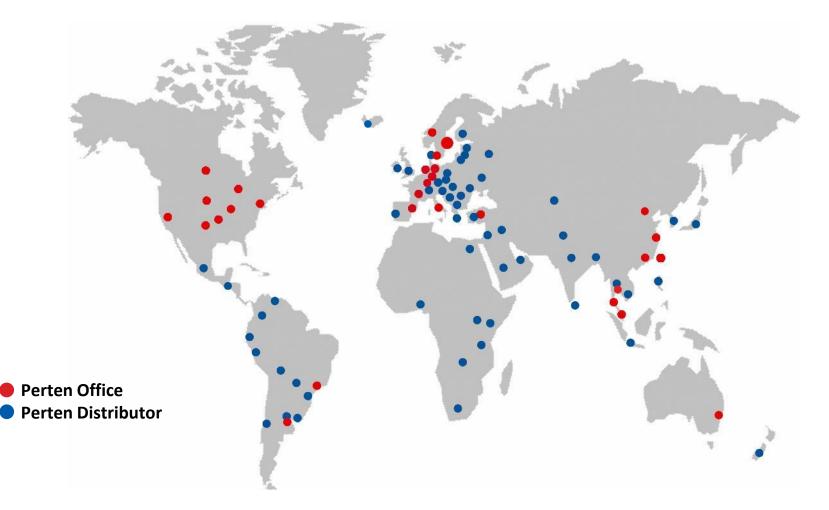
Functional analysis





Global presence

With distributors we cover more than 100 countries around the world.





Purpose of using NIR

To get the information when it's needed ...and use it for making a difference to the process or product quality as it's needed.



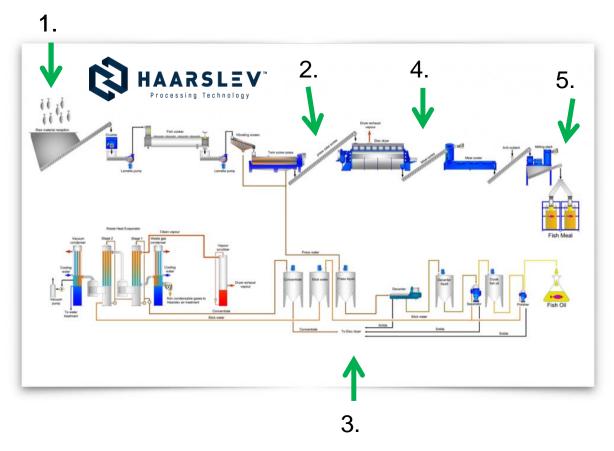
Why use NIR in production control

- NIR analysis is easy
 - (For some instruments and products) Grind the sample
 - Fill the cup or dish
 - Select product
 - Start analysis
 - 10-60 seconds later:
 - Get your results
- Anyone can use it





Sampling points for NIR analyses



Courtesy of Haarslev Industries A/S

- 1. Raw materials (DM, Fat, Salt, TVN)
- 2. Presscake (Fat, Moisture)
- 3. Grax (Fat, Moisture)
- 4. Dryer/s (Moisture)
- 5. Finished product

(Moisture, Protein, Fat, Salt, Ash, TVN, Cadaverine, Histamine)



Perten's range of NIR Analyzers

• At-line analysis – DA 7250 Benchtop





DA 7250 NIR Feed Analyzer

- 3rd generation diode array NIR from Perten
- Designed for feed and food applications
- 6-second analysis
- Stand-alone analyzer with touch screen
- Anything, Anywhere, Anytime, Anyone!





Perten's range of NIR Analyzers

• In-line analysis – DA 7300 Process Analyzer





Perten's range of NIR Analyzers

• On-line analysis – DA 7440 Process Sensor





Challenges for NIR instruments

- Variations in raw material Fish species
 - Full spectrum detectors vs filter-based detectors



Some challenges for NIR instruments

- Variations in raw material Fish species
 - Full spectrum detectors vs filter-based detectors
 - Calibration models Honigs Regression
 - Finding similar samples in a large database of fishmeal materials



Some challenges for NIR instruments

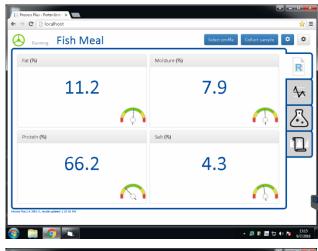
- Variations in raw material Fish species
 - Full spectrum detectors vs filter-based detectors
 - Calibration models Honigs Regression
 - Finding similar samples in a large database of fishmeal materials
- Varying sample temperature
 - Temperature correction External Parameter Orthogonalization (EPO)

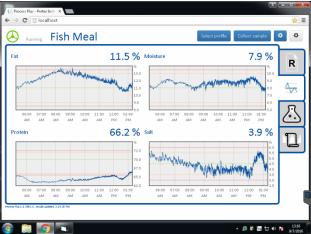


At-line versus On-line analysis

• At-line is more flexible

- Will service several control points
- Shows situation at that moment
- In-/On- Line gives a continuous view of the process
 - One sensor per control point
 - Clearer view of trends
 - Sudden changes can be adressed as they happen
 - Complete batch history (Mean, SD, Min, Max)







Challenges for online installations

- Access to material and sample presentation
 - Between two transport screws (augers)
 - Between chute and transport screw
 - In transport screw
- Sample temperature
 - Typically 80 90 °C after press and dryers
- Calibration models
 - Perten NIR analyzers share calibration models
 - Online sensors adjusted to correlate with laboratory NIR

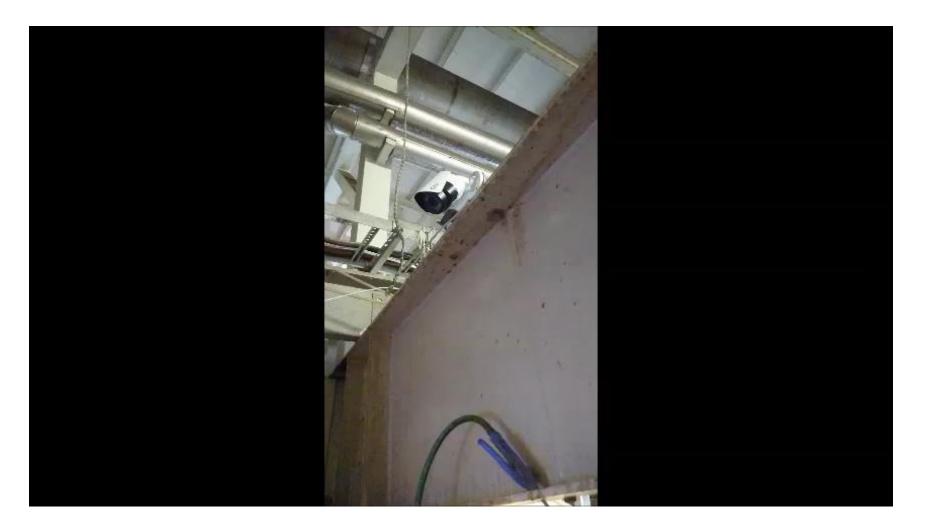


DA 7440 mounted after second dryer





Sampling conveyor



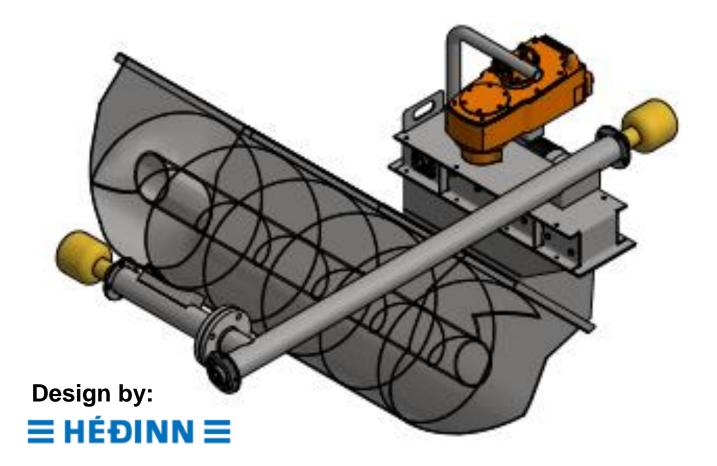


In a transport screw





In a transport screw





Stefan Lundgren slundgren@perten.com +46-703-920120



