

WE analyse THEM ALL

with **sherlock**
food analyser



The Sherlock Food Analyser is the first choice when it comes to analysing dry matter and other quality parameters, non-destructively, in real time.



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The Sherlock Food Analyser offers the possibility of monitoring a production line a hundred times more accurately than conventional methods.

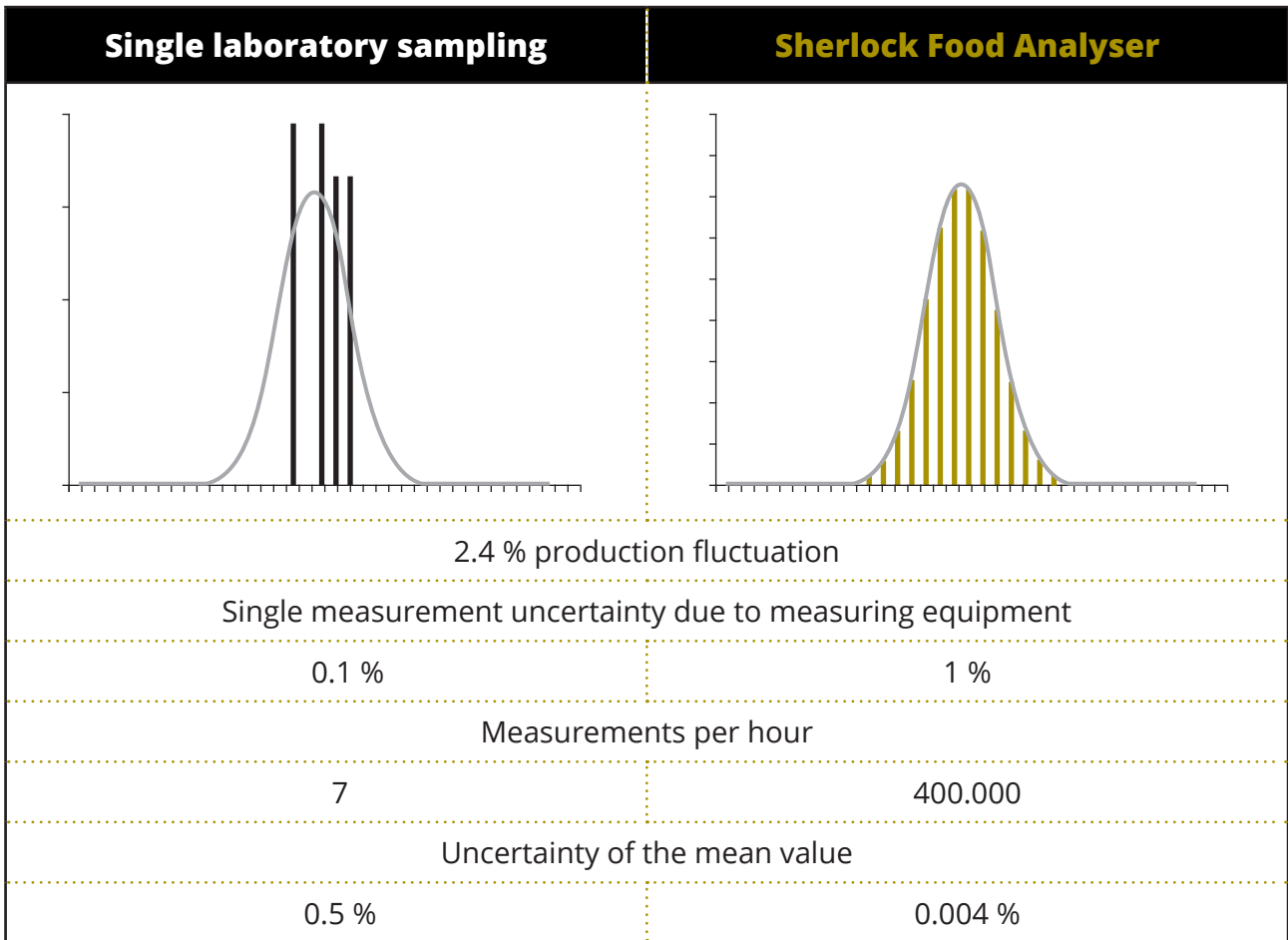
In contrast to the usual method of measuring dry matter, the Sherlock Food Analyser provides the most reliable analysis of the entire production. This is done by collecting hundreds of thousands of measurement points per hour.

To monitor a continuous product flow, usually only a few samples are taken continuously and analysed in the laboratory. These samples poorly represent the true distribution and the mean value. Also, there is a time-delayed transmission of the information, which means that an error in the production process is only detected after some time.

Empirical data analyses of French fries show that the dry matter value is subject to a standard deviation of 2.4 %. The natural range of variation of the product results in a significantly higher measurement uncertainty than that caused by the measurement procedure itself. Therefore, the small number of samples taken for the laboratory measurements is not sufficient to reduce the measurement uncertainty. Only a large number of measurements can significantly reduce the measurement uncertainty. This reduction method of measurement uncertainty is scientifically proven by the „*Student t-distribution under the null hypothesis*“.

In contrast to complex destructive sampling, the Sherlock Food Analyser measures the product flow continuously, non-destructively and directly in-line. More than 100,000 measured values per hour can be recorded so the actual state of production can be analysed in real time in the form of mean value and deviation.

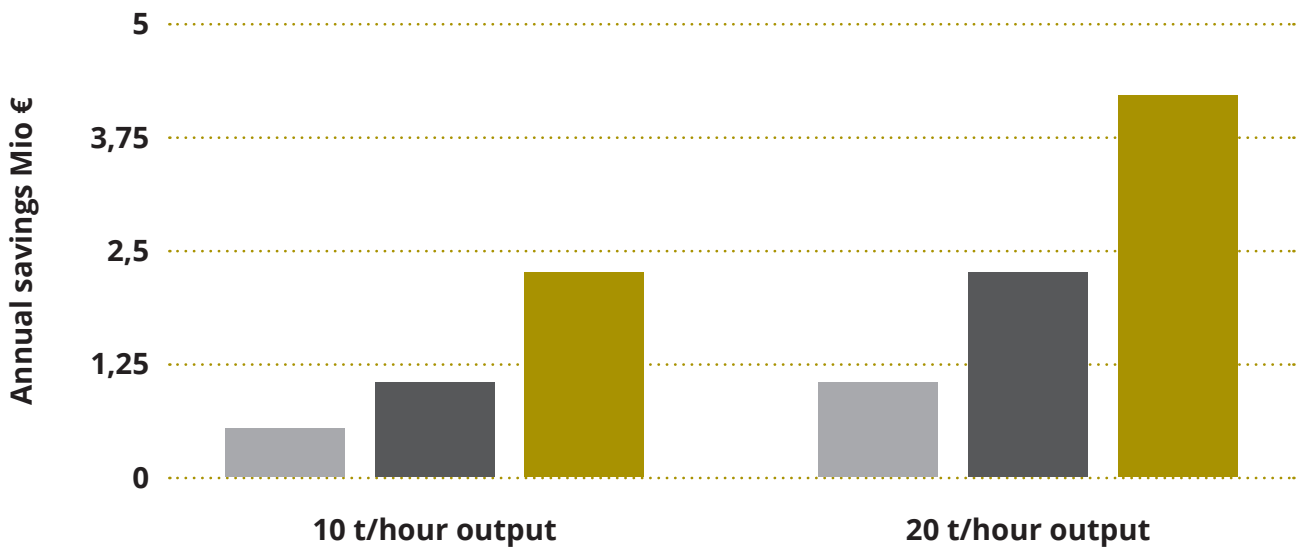
This precise analysis of the product flow enables the dry matter content to be determined as accurately as possible and therefore produce higher yields, product quality and efficiency.



poor representation of the product stream

detailed representation of the real product variation

Potential financial gain*



■ 0.25 % Dry matter reduction in final product

■ 0.5 % Dry matter reduction in final product

■ 1 % Dry matter reduction in final product

* At an average price of € 1.- for french fries per kilo

Sherlock Food Analyser. Engineered in stainless steel, hygienic design and fully wash down cleanable. Small footprint for a simple integration into existing lines.



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