

Flour, Wheat and Wheat By-Products Analyzer

The SpectraStar XT-F is a complete analyzer package for the rapid analysis of flour, wheat and by-products at-line or in a quality laboratory.

PROVEN TECHNOLOGY

The SpectraStar XT-F analyzer uses a scanning monochromator and proven nearinfrared (NIR) technology to deliver highly accurate results for both millers and bakers. NIR analyzers are trusted daily in thousands of locations to ensure quality through the entire production process.

READY TO USE WITH SAMPLE CUPS AND CALIBRATIONS

The SpectraStar XT-F analyzer package is complete with the sample accessories and calibrations needed for millers and bakers. For whole wheat kernels, protein and moisture calibrations ensure incoming wheat quality and monitor tempering processes. For finished flour, calibrations for moisture, protein, ash as well as water absorption and rheological parameters deliver the comprehensive insight into the total flour quality millers and bakers require.

EASY IMPLEMENTATION AND OPERATION

Based on stand-alone design, the SpectraStar XT-F is a plug and play analyzer that will easily fit into almost any analytical situation. The sealed case and touch screen display are ideal for dusty environments like flour mills and raw material receiving areas. Advanced sample management and reporting features mean that this analyzer is also ready for the quality laboratory. The SpectraStar XT-F is operated by UScan™, a software package incorporating an intuitive graphical interface and a reliable SQL database for data management. Designed for ease of use, UScan has a minimal training requirement and routine operators can be completely trained in 15 minutes to deliver accurate, operator-independent results.

APPLICATIONS

- Test incoming wheat quality
- Monitor ash content to optimize extraction and increase production
- Monitor tempering process
- Validate final flour quality
- Evaluate process streams to ensure optimal milling conditions
- Test quality of milling by-products



SPECTRASTAR XT-F FEATURES:

- Touch screen interface
- Intuitive graphical software
- Single sample results, history or SPC Chart sample views
- Operator-independent results



ORDERING INFORMATION

The SpectraStar XT-F is an analyzer package with the sample accessories and calibrations needed by millers and bakers. Calibrations include: whole wheat kernels (moisture and protein), ground wheat, bran, midds and red dog (moisture, protein and fiber), finished flour (moisture, protein, ash, water absorption, rheological parameters).

Part Number	Description
US-SPSR-XTF	SpectraStar XT-F NIR Analyzer including monochromator, rotating top window configuration, built in Windows 10 computer with 17" touch screen, UScan software, multi-cup adapter, ring cup/powder cup ring, large open cup with plunger and sample ring, and TAS Standards. Calibrations for whole wheat kernels, ground wheat and by-products, and finished flour

CALIBRATION OPTIONS

Part Number	Description
US-CALB-1000	Additional Unity calibration for single product type, moisture, protein, and/or oil. See separate list for products available.

ACCESSORIES *A variety of sample and software accessories are available*

Part Number	Description
US-LGOP-0001	Large open cup with plunger
US-RTIR-0016	Large open cup sample ring
US-SRCP-0025A	Small round cup, 25 mm height
US-ISIH-0307	Ring cup
US-COMM-0001	CommUnity instrument license, 1 year
EM-10	Moisture Oven for reference measurement



SPECIFICATIONS

Light source	Tungsten halogen lamp with MTBF rating of 10,000 hours, user changeable
Measurement mode	Reflectance
Detector	High performance ultra-cooled InGaAs extended range detector
Optical bandwidth	10.0 ± 0.3 nm actual FWHM
Absorbance range	Up to 3 AU
Analysis time	10 – 60 sec.
Wavelength accuracy	< 0.02 nm to traceable standard reference material
Wavelength precision	< 0.005 nm
Wavelength range	1400 - 2600 nm
Number of data points	1200
Photometric noise full range	< 20 µAu
Instrument case	Powder coated aluminum, completely sealed, no venting or fan
ISO 12099 compliant	Animal feedstuffs, cereals and milled cereal products - Guidelines for the application of near infrared spectrometry
Built-in computer	Windows 10 Professional, SSD
Networking	LIMS compatible, HDMI port, 4 USB ports
Ambient temperature	1 - 40°C
Ambient humidity	< 95% RH, < 85% RH recommended

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