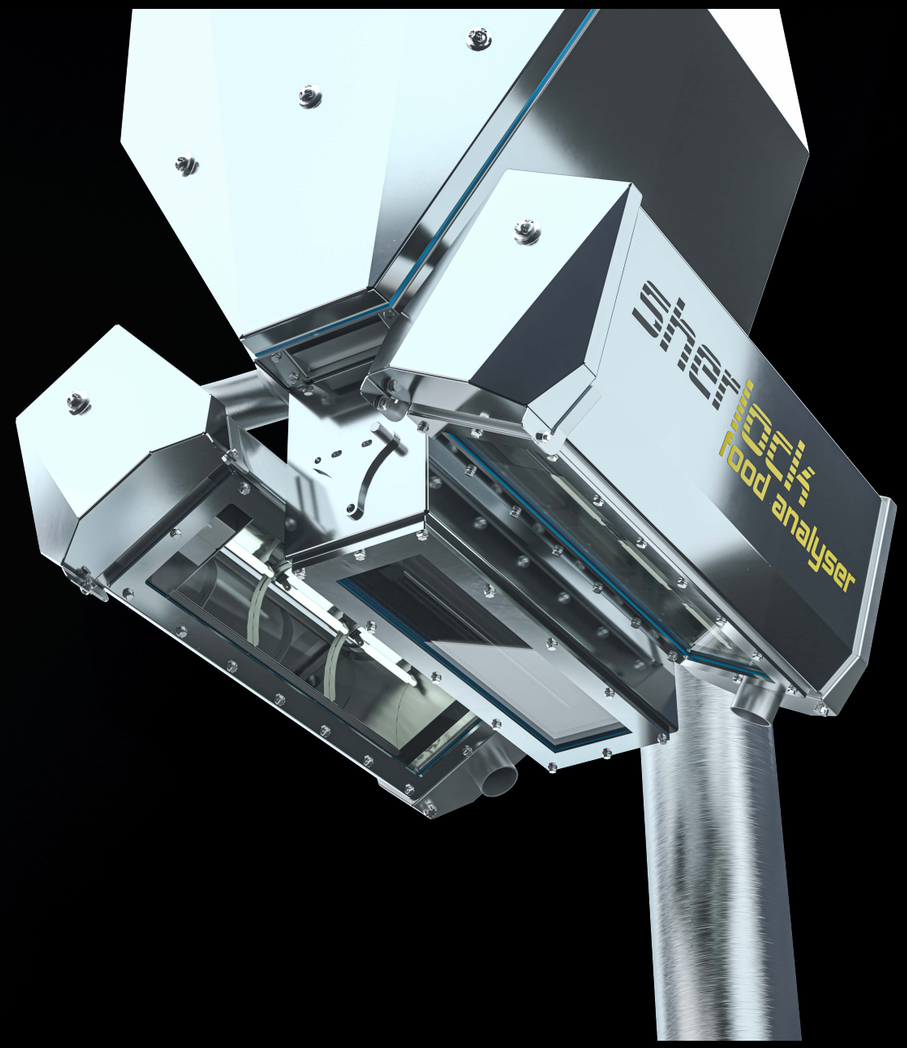
Sherlock Food Analyser is available in stainless steel, hygienic design and fully wash down cleanable. The space requirement is small making integration into existing lines simple.

WE analyse THEM ALL

with sherlock food analyser



Sherlock Food Analyser is the first choice when it comes to analysing a product stream non-destructively in real time.

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insort intelligent selection

The Sherlock Food Analyser monitors production lines with 100 times more accuracy than conventional methods.

Reliability

Unlike traditional methods, which take a few samples and provide results after up to 60 minutes, the Sherlock Food Analyser collects hundreds of thousands of measurement points per hour, offering the most reliable picture of the entire production.

Sampling

To monitor continuous product flow, only a few samples are usually taken and analyzed in the laboratory. These samples poorly represent the true distribution and mean value. Additionally, the time delay in receiving results means production errors are detected late.

Uncertainty

Empirical data show a 2.4% standard deviation in dry matter value. Due to high natural fluctuation, only a large number of measurements can reduce uncertainty, making the small number of laboratory samples insufficient.

Student’s t-distribution

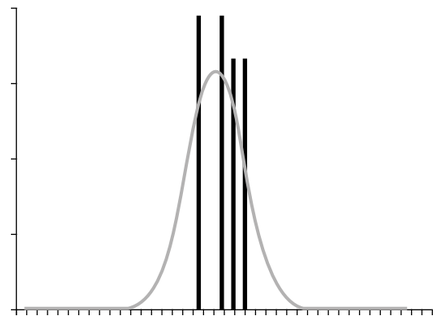
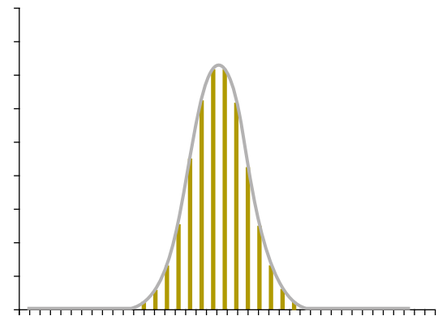
The method to reduce the measurement uncertainty is scientifically proven by the student's t-distribution under the null hypothesis.

Non-destructive

Unlike complex destructive sampling, the Sherlock Food Analyser measures the product flow continuously and non-destructively, recording over 100,000 values per hour. This allows real-time analysis of production, providing mean values and deviations.

Profit

This precise analysis of the product flow allows for highly accurate determination of dry matter content, leading to higher yields. Reducing the dry matter in the final product by 0.25% to 0.5% at a line capacity of 20 tons per hour can generate up to €1.7 million in additional profit per year.

Single laboratory sampling	Sherlock Food Analyzer
	
2.4 % production fluctuation	
Single measurement uncertainty due to measuring equipement	
0.1 %	1 %
Measurements per hour	
7	400.000
Uncertainty of the mean value	
0.5 %	0.004 %
poor representation of the product stream	*detailed representation of the real product variation*

Financial gain after 1 year