

Press Release

Media Contacts

Greg Brown
508-473-9901
508-446-4754 Cell
gbrown@processsensors.com

Bonnie Woods
774-462-6709
Bonnie.Woods@processsensors.com

Process Sensors Corporation and Unity Scientific to showcase on-line, at-line, and lab snack food processing solutions at SNAXPO 2017

SAVANNAH, GA, (March 28, 2017) – Process Sensors Corporation (PSC) and Unity Scientific, both KPM Analytics companies, will highlight their NIR moisture measurement, oil/fat and protein analyzer solutions at SNAXPO 2017, booth # 401 in Savannah, GA, April 1-4. Used for quality control applications in snack food processing, the solutions can monitor and improve product quality, help maintain brand integrity, archive data, and reduce costs.

With decades of application expertise in food quality and safety, Process Sensors Corporation will be highlighting their MCT466 Snack Food Stainless Steel Process NIR Analyzer suitable for wash down environments, and the QuikCheck Laboratory and At-Line Analyzer for moisture and oil/fat measurements with the new USB feature and network communications interface. Moisture content impacts product texture and shelf life, and oil/fat can impact flavor and calories. The MCT466 Process Analyzer and the QuikCheck Analyzer allows food manufacturers to monitor and control both, ultimately influencing brand integrity and customer loyalty. The MCT466 also features analog outputs and digital communications, as well as color-coded stack alarms and annunciators.

When used with the new PSC Viewer Suite software – also showcased at SnaxPo this year – the QuikCheck Analyzer archives product data on a PC, network, or LIMS (Laboratory Information Management System) in Excel, XML, or CSV file formats. Data in the Viewer Suite software includes date, time, and location, as well as moisture and oil/fat measurements, which are critical for inspections and product recall activity. Operators are notified when product is out of specification, so that corrections can be made immediately to minimize waste and line down-time.

The Unity Scientific experts will also be on hand to discuss applications using spectroscopic analysis of snack food products, including near infrared (NIR) bench-top and at-line analyzers for agricultural, food, beverage, meat, dairy, tobacco, pharmaceutical, and industrial samples.



Unity Scientific will be showcasing the brand new SpectraStar XT at SNAXPO this year. With the best performance in the industry, the XT is a robust, easy-to-use NIR analyzer for both laboratory and at-line environments, and includes the TRUE ALIGNMENT® Spectroscopy technology to automatically align the instrument and keep it in peak operating condition.

Also part of the Unity Scientific offerings at the show will be their Snack Food Analyzer. Based on the industry-leading XT, the Snack Food Analyzer is a complete package for laboratory or at-line analysis of incoming ingredients, in-process samples, and finished products. The Snack Food Analyzer produces accurate and reliable results in 30 seconds, measuring moisture, fat, protein, total sugar and other properties from samples at any stage of the process. Starter calibrations are available for many snack foods, including chips and crackers, as well as calibrations for analyzing flour and even fryer oil.

Visitors to booth #401 will also have an opportunity to win a new GoPro by guessing the moisture level of a variety of samples, with the “Calling all Pros” contest.

Visit www.processsensors.com and www.unityscientific.com to learn more.

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About Process Sensors Corporation (PSC)

PSC is a leading manufacturer of instrumentation for accurate and reliable moisture and temperature measurement. PSC's products are used around the world for quality control of manufacturing processes such as food, wood and paper products, tobacco as well as pharmaceuticals and plastics. With industry leading expertise in NIR and IR technology, PSC is located in Milford, MA, USA with sales offices in Franklin Lakes, NJ, USA, Corby, UK and Warsaw, Poland. To learn more, visit www.processsensors.com.

About Unity Scientific

Unity Scientific is an industry-leading provider of premium analytical instrumentation used for quality control applications within production processes and laboratory environments. Unity's expertise in near infrared (NIR) technology serves a wide range of end markets such as food & dairy, agriculture and environmental. Headquarters are in Milford, MA, USA with additional offices in Weiler Bei Bingen, Germany. To learn more, visit www.unityscientific.com.

About KPM Analytics

The operating companies that make up KPM Analytics have come together because of their industry-leading expertise in the food, agriculture, and environmental sectors. Unity Scientific, Process Sensors Corporation and CHOPIN Technologies are recognized by their customers for deep application knowledge and superior support. The companies now stand as a strategic group with a common passion for providing solutions and solving our customer's most challenging problems. Through this united approach, our customers, big and small, will be better served with a broader, more robust scientific instrumentation offering supported by a global network and application expertise. Visit www.kpmanalytics.com to learn more.