

PLANT BASED SOLUTIONS

Delivering peak performance in Plant-Based Products



ANALYTICS BEYOND MEASURE

A FOSS NIR solution can provide results for Fat, Protein, Moisture, Ash, Starch, Fiber in 45 seconds with no chemicals, consumables or training.

The Future of Food

More than 50 percent of consumers are looking to add more plant-based protein to their diets. For this reason, many food producers are looking to expand offerings and streamline production. Pet food, dairy, and grain are a few examples of segments being affected by this new trend. FOSS solutions are proven within these segments and designed to tightly control valuable parameters such as moisture, protein and fat. Our full range of solutions cover peas, beans, legumes, lentils, quinoa, soy, buckwheat, hemp, and more.

FOSS Solutions for Plant Based Products

FOSS solutions provide rapid and reliable measurements of crucial parameters of raw materials, in process and finished products. Instruments and software allow you to leverage real-time production data and take action that saves costly rework and the wasting of valuable resources.

Sample types

Compositional analysis of plant-based products including soy, peas, rice, nuts, grains, beans, pulses, hemp, buckwheat, oat, flax seed, quinoa, peanut, chia seed, legumes, yeast, potatoes, flours, meals, oils and more

Parameters

Moisture, Protein, Fat, Fiber, Ash, Starch and more

Applications

Platform control of raw material, standardization, process control and optimization and quality control throughout the production process.

Technology

NIR technology for grain and plant-based products

For immediate response or more information contact John Folino, Sales Director, at jfolino@fossna.com

