





## NIR™ DS2500

These highly versatile analyzers are the best choice for optimal performance and full flexibility in sample product type and parameters. They use highly accurate optical NIR technology to give best-in-class performance across a broad wavelength range of 400 to 2500 nm. The NIR DS2500 delivers precision results in less than 60 seconds.

### Sample Type

Caramel, cheese, chocolate coatings, chocolate compounds, coffee, dry cheese powders, flax seed & meal, hot sauce, mustard, peanuts



## NIR™ DA1650

Take control of your process with reliable measurements. Accurate and robust analysis for use in the lab or production to gain vital data at different stages of the process.

### Sample Type

Bakery by-products, caramel, cheese, chocolate coatings, chocolate compounds, coffee, dry cheese powders, flax seed & meal, hot sauce, mustard, peanuts



## ProFoss™

The ProFoss in-line analyzer offers a range of applications for optimizing production using Near Infrared technology.

### Sample Type

Dry cheese powders, flax seed & meal

### FOSS Digital Services



#### FossConnect

Configure, manage and monitor your instrument network



#### FossAssure

Ensure instrument uptime with proactive performance reports



#### FossAssure Pro

FOSS experts monitor instrument and calibration performance

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