

# I-SENS Damaged Starch Analyzer



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Spectroscopic Solutions for Industries

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# I-SENS

## Damaged Starch Analyzer

I-SENS Damaged Starch Analyzer measure the starch damage in flour samples by using amperometrix method. The device measured the amount of iodine absorbed by starch granules in a diluted flour suspension with special solution. The test performs 1 g of flour sample approx. in 8 min. The analysis results are reproducible and standardized measurement and also the results are in great agreement with the enzyme-based method results. The test results are expressed as % of the iodine absorption AI, NDS, UCDC, AACC, FARRAND units. The more absorption of the iodine means more damaged starch.

### Advantages

- Easy to operate
- Rapid analysis
- Fully automatic measurement
- User-friendly interface
- Accurate results
- Operation via LCD touchscreen

### Technical Specifications\*

Size (LxWxH)	: 250x175x320 mm
Weight	: ~7.9 kg
Working Temperature	: RT-50 °C
Test Time	: 8 min
Operator Time	: 2 min
Sample Weight	: 1000 mg

\*Specifications may be subjected to change without any prior notice

