

Great taste comes with great recipe and extra virgin quality











What it does for you

The **SpectraAlyzer OLIVE** and **OLIVE Top Window** are the most advanced olive oil analysis instrument solutions available for testing the most common parameters required within the olive oil extraction processes.

In the modern olive processing industry reliable and accurate olive analysis solutions are necessary to provide customers with products of highest and – what is most important – consistent quality. In order to be most competitive in the world market, consistent high yields, top olive quality control and low production costs are the objectives that need to be achieved.

Designed as a modular system, the SpectraAlyzer Olive solution presents the analytical results of these major quality parameters within 45 seconds:

- Olive pomace: moisture, oil, acidity content and others
- Olive oil: moisture, acidity content, peroxide no and some other side parameters
- Olive press cake: moisture and oil content

There is no need to manually condition the sample and extra reagents do not have to be used so this olive and olive oil analysis provides **highly accurate quality control parameters** at no extra cost.

As a stand alone system the SpectraAlyzer OLIVE can be operated very easily and intuitively – even close to the production line. The rugged construction and unique optical sample/reference setup ensures reliable operation in environments with fluctuating temperatures, vibrations and dust.

Key features



Versatile sample presentation

with closed, open, viscous and slide cups for powders, pastes, slurries and liquids or with glass cups on the top window.



Many mathematical models

for all kind of products included for quick calibration models installation and start-up.



NIR sample/reference technology

like all SpectraAlyzer instruments for high sensitive and long term stable measurements.



Touch user interface and intrinsically mounted glass touch for straight forward hygenic instrument operation.



Compact design optimised for bench top or at-line application.







Web server conectivity for direct instrument access via LAN and internet from anywhere, any time.

User friendly sample presentation and easy to operate.

Online Electronic Lab Logbook

- Full sample and analytical results history
- Filter results by time or sample name
- Search for samples
- Export to Application Worx
- Copy, print or save (PDF / Excel) samples

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- Plot multiple properties as graph
- Select / deselect different properties

- Calibration management
- Import feature for new / updated calibrations



Production process flow diagram



Olive quality check (1

Moisture, oil and acidity content in delivered olives are analysed. Oil and acidity concentration is used as the basis of the payment to the farmer.

Quality check before crushing 2

During or after crushing moisture and oil concentration are checked for mill extraction optimisation.

Centrifugation / Decanter (3)

Residual oil (dry and fat based) and moisture concentration are analysed to optimise the decantation process and adjust the malaxation. The extraction yield is calculated.

Oil 4

The final oil quality is controlled by determining the moisture, acidity, peroxide no, sterols and other side parameters.



Economical benefits and amortization

Case study to illustrate increased profitability using the **SpectraAlyzer OLIVE** with the improvement of oil extraction from the olive pomace.









Technical data

Design

Spectral range 1400 - 2400 nm

Dual beam system, Sample / reference measurement

High signal to noise ratio > 150 000:1

Large expandable internal memory for calibrations, methods and history results

Auto-diagnostics

Graphical user interface, projected capacitive glass touch panel

Optional Accessories

Keyboard, Barcode Reader, Printer, Application worx (AWX), Transflection stamp

Analytical Performance

Please refer to commodity specific performance data sheet

Specifications	
Screen	TFT 800 x 480 pixel
Power requirements	min. 90 V AC (50 - 60 Hz), max. 260 V AC (50 - 60 Hz), 220 VA
Operating temperature	5 °C - 35 °C non-condensing
Interfaces	1 x front USB 2.0, 3 x USB 2.0, 2 x RS232, Ethernet
Measurements	Height: 310 mm/Width: 300 mm/Depth: 480 mm
Weight	17 kg

Order information	
SpectraAlyzer OLIVE	110-A100-4
SpectraAlyzer OLIVE TW	110-A100-8

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