



FILTRATION SYSTEM FOR FOOD FIBER DETERMINATION

TE-049/1

Used for filtering samples in dietary fiber analysis

Technical Characteristics

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- Composition: - Stainless steel 304/Acrylic support for: 6 borosilicate glass taps, 6 filter extensions and 6 synthesized crucibles. Crucible capacity 50ml, porosity No. 2 ;
- Porosity: 0 = 160 to 250 micrometers (thick) 1 = 100 to 160 micrometers (coarse average) - for raw fiber 2 = 40 to 100 micrometers (average) - for dietary fiber 3 = 16 to 40 micrometers (fine average) 4 = 10 to 16 micrometers (fine);

Benefits and Advantages

- Compact, lightweight and easy-to-handle equipment
- Ergonomic design
- Designate clean
- Capacity of up to 6 independent tests
- In polished 304 stainless steel, ensuring a long life to the equipment
- It has quick stainless steel connections, providing correct asepsis
- Presence of individual stainless steel valves
- Possibility of using crucibles of different volumes
- Easy maintenance
- It can be connected to other filtration batteries, providing convenience
- Rigid Quality Control, in which checks and tests guarantee the perfect functioning of the equipment, providing safety and client satisfaction
- Client service, to answer questions and provide explanations about the equipment and methodologies
- Possibility of adaptations according to the client needs, makes the equipment already of line a special equipment.

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