



# InLab NIR-512 UltraNIR-WGA

Fast and convenient NIR analysis

## The Best Value in Grain Measurement



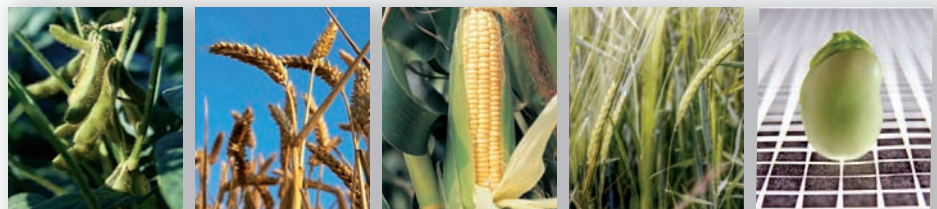
**Product: Wheat**

**Moisture: 11.5%**  
**Protein: 11.8%**

**Product: Soybean**

**Moisture: 12%**  
**Protein: 33.5%**  
**Fat: 19.2%**

Products



## CONTROL / QUALITY / CERTIFICATION



**Tecno Científica®**  
QUALITY AND PROCESS CONTROL



# GRAIN MEASUREMENT SOLUTIONS

## MAIN FEATURES:

FAST: less than 6 seconds

Fully automatic

Analysis of whole and process grain

Consistent data even from heterogeneous samples

Historical data saved on Excel spreadsheets

Alphanumeric sample identification

USB and Serial PC communication

Automatic functions: duplicate, repeat and more spectra

Specialized calibration service

Specific models for each application

**InLAB NIR – 512** : moisture, protein, fat, fiber, oil on any whole or processed grain.

**Ultra NIR – WGA** : moisture and protein in wheat and barley.

## TECNOCIENTIFICA SH ANALYTICAL SOLUTIONS WITHIN YOUR HANDS



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QUALITY AND PROCESS CONTROL

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