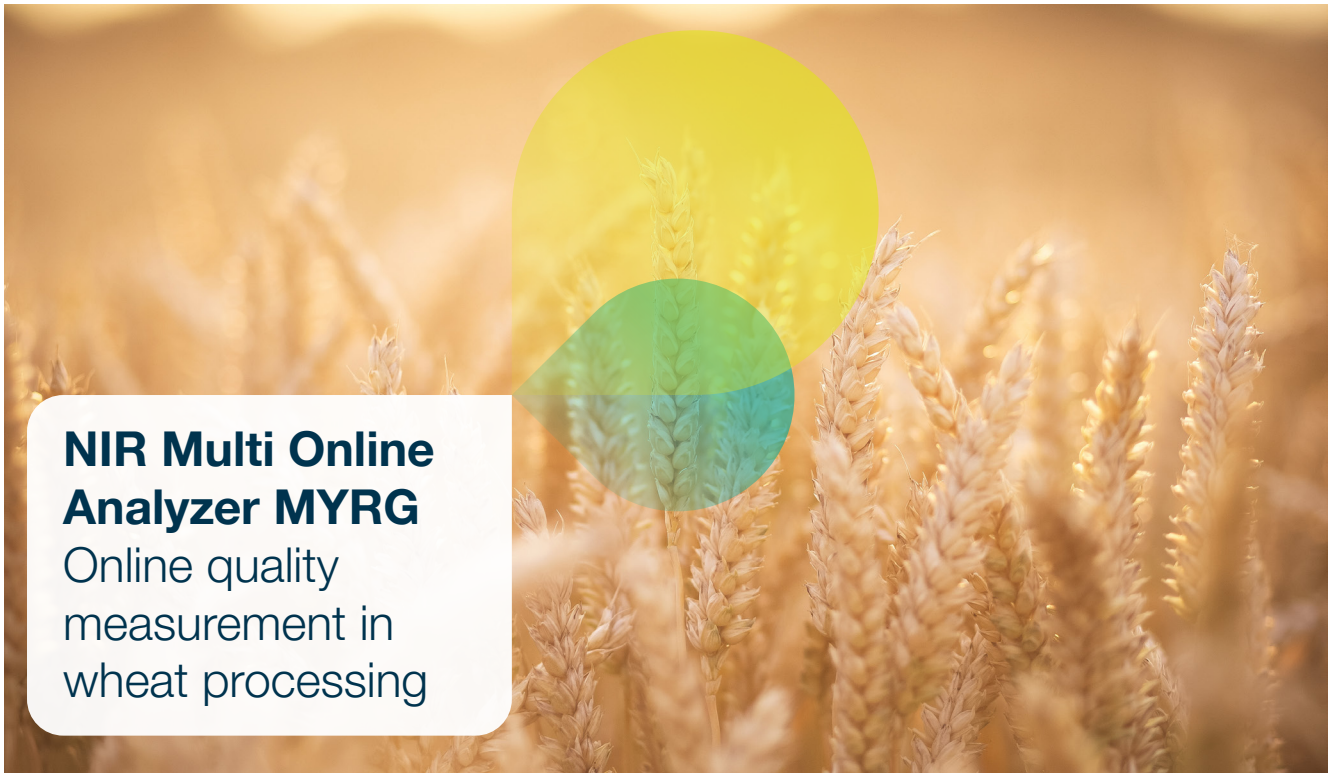
Flyer MYRG wheat en 04/24 Z&B 242135



NIR Multi Online Analyzer MYRG

Online quality measurement in wheat processing

Real-time quality analysis

The NIR Multi Online Analyzer MYRG allows real-time analysis of raw material and end products at various measuring points. With the latest Bühler NIR technology, one spectrometer evaluates up to 6 different measuring points.

Convincing calibrations and services

Bühler's newest generation of NIR spectrometers have been proven to achieve a remarkable level of accuracy. The MYRG supplies accurate information for smart automatic control of gluten, moisture, or ash.

Multiple measuring points

The sensors can be placed at various points in the wheat mill. For raw material control, sensors are positioned at the intake or after pre-cleaning to measure moisture, protein and wet gluten content, and thus to ensure optimal storage and high overall quality. At the other end of the process, the sensors monitor the parameters of the finished products like wheat semolina, wheat flour, and wheat bran as it passes by in the gravity spouts or arrives in the hopper scales.

Benefits

- Analysis of various wheat products like whole wheat
- kernels, wheat semolina of wheat flour
- Consistent production with complete documentation and traceability
- Real-time analysis of raw material and end products at various measuring points
- Optimize your product quality and yield in real-time using control loops for ash and protein
- Low maintenance efforts and fast user training

Combine with Bühler Quality Management portfolio and take your operations to the next level with full data traceability, automated processes and digital reporting. Learn more here.

Increased efficiency with Multi NIR

Real-time fine-tuning of processes

Pre-calibrated applications for wheat based products

		Wheat		Wheat flour		Wheat bran		Durum Semolina	
	Unit	Range	SEP**	Range	SEP**	Range	SEP**	Range	SEP**
Moisture	%	7–19	0.3	6–17	0.2	10–17	0.2	8–17	0.2
Protein	% dry matter	8–18	0.3	8–23	0.2	–	–	9–21	0.2
Starch	% dry matter	–	–	–	–	5–30 30–80	0.8 1.0	–	–
Ash	% dry matter	–	–	0.3–0.9 0.9–2.5	0.03 0.05	–	–	0.6–1.8	0.03
Wet gluten*	% wet matter (14%)	15–36	1.0	17–47	0.8	–	–	–	–
Water absorption*	% wet matter (14%)	–	–	47–85	1.5	–	–	–	–
Starch damage*	UCD	–	–	5–31	1.0	–	–	–	–

* These calibrations are included in the additional calibration package

** SEP (standard error of prediction) is a validated measurement accuracy reported by our customers. Globally, over 500 installations are successfully up and running.

Testing for specks

The MYRG system can be equipped with a digital camera capable of detecting differences in color.This allows specks and the flour color to be automatically measured and quantified according to Minolta.

The NIR Multi Online Analyzer can be combined with a Color and Specks Measurement System.

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