

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

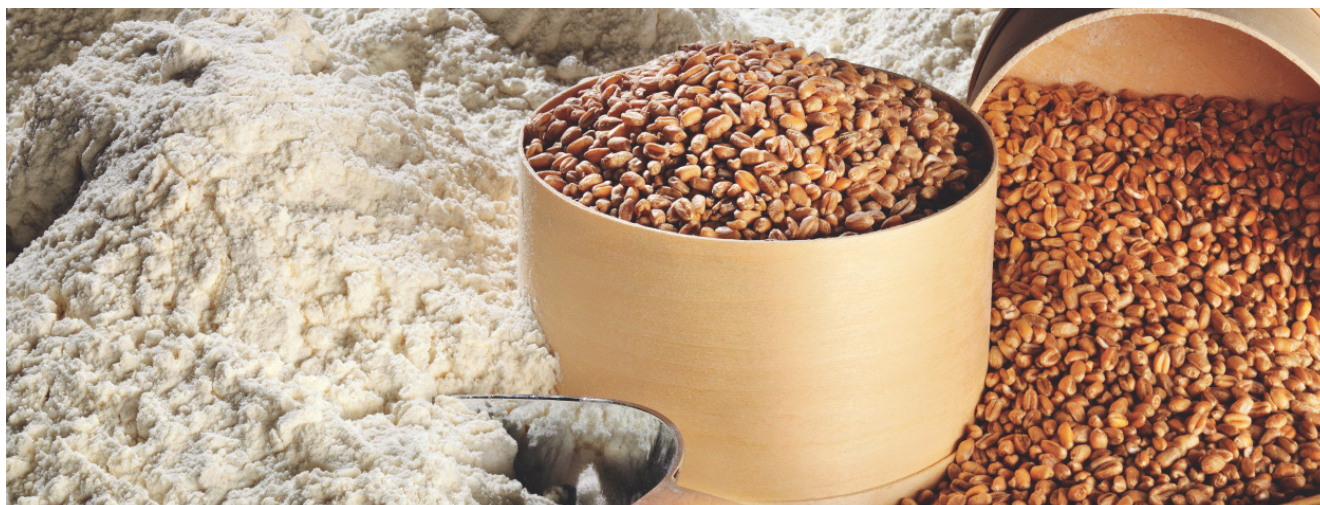
The sensors can be placed at various points in the wheat mill. For raw material control, sensors are positioned at the intake or after pre-cleaning to measure moisture, protein and wet gluten content, and thus to ensure optimal storage and high overall quality. At the other end of the process, the sensors 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 or 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

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	
	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 [db]	8–18	0.3	8–23	0.2	–	–	9–21	0.2
Starch [db]	–	–	–	–	5–30 30–80	0.8 1.0	–	–
Ash [db]	–	–	0.3–0.9 0.9–2.5	0.03 0.05	2.5–8	0.3	0.6–1.8	0.03
Wet gluten wb14% *	15–36	1.0	17–47	0.8	–	–	13–35	1.5
Water absorption wb 14% *	–	–	47–85	1.5	–	–	–	–
Starch damage *	–	–	5–31 [UCD]	1.0	–	–	2–19	0.9

* These calibrations are included in the additional calibration package

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.

Bühler AG

CH-9240 Uzwil, Switzerland T +41 71 955 11 11
buhlergroup.com F +41 71 955 66 11

