

# FoodALYT



## Advanced Technology for Food Analytics

**Flexible. Reliable. Personal.**

# FoodALYT

## Competence in Food Analytics



Product quality of foods becomes increasingly important for customers' purchase decisions in the course of a conscious and sustainable consumption. Quality requirements often go far beyond impeccable conditions of the product only. Mostly important factors for customer retention are trust, transparency and safety when buying foods. For the required quality assurance and raw material control, knowledge about the composition of foodstuffs is essential.

Exactly for this segment, we offer approved and practicable systems with balanced cost-benefit ratio: our product line FoodALYT. Due to a constant further development and expansion of the product portfolio, you can rely on our analysis systems as they always correspond to the newest requirements in your lab and facilitate everyday work.

'Competence in the laboratory' is our guiding principle and our standard for service and individual customer care. Together with you, our product specialists of our competent department OAS - OMNILAB Analysis Systems work out customised solutions and furthermore provide comprehensive support for you.

For us, competence in service not only comprises providing demonstration devices or installing and implementing systems, but also giving a closing introduction by our team and an extensive after-sales-management.

Additionally, we gladly offer you product trainings and seminars for food analytics, for your staff getting familiar with our products and this topic, quickly.

It is our goal to assist you with every question and matter in a flexible, reliable and personal way.

You can find a detailed outline of our FoodALYT products in this brochure. Our product specialists are also looking forward to advice you personally. Just contact us!

## Areas of Application

<b>FoodALYT</b>		SBS 800 SBS 2000 SBS 5000L	SBS 850	IR 600 IR 1200 IR 600P IR 1200P	D 1000 D 2000 D 3000 D 4000 D 5000	RS / RT 10 RS / RT 40 RS / RT 60	RH 40 RH 60	RD 40
Milk / dairy		○	○○	○	○	○	○	○
Pet food / grain / canola		○	○	○	○	○	○	○
Meat		○	○	○	○	○	○	○
Delicatessen / salads		○	○	○	○	○	○	○
Tinned food / convenience food		○	○	○	○	○	○	○
Nuts / core etc.		○	○	○	○	○	○	○
Coffee / cacao / chocolate		○	○	○	○	○	○	○
Biogas plants		-	○	○	-	○	-	○
Malting		○	○	○	○	○	○	○
Water / soil		○	○○	○	○	○	-	○
Spirits		-	-	-	○	-	-	-

○ applicable, ○○ focus, - not suitable

# FoodALYT D 1000, D 2000, D 3000, D 4000, D 5000

## Steam Distillation Units



**D 1000**



**D 5000**

**Titration,  
Printer**  
(optionally)

The steam distillation units FoodALYT D are small 'all-rounders' in sample preparation. With these devices, proteins, nitrate, nitrite, ammonia, volatile acids, ethanol, formaldehyde etc. can be measured in different samples. A typical field of application is the treatment of subsequent Kjeldahl digestion by distilling ammonia in an acid receiver. Furthermore, volatile preservatives in canned fish or meat salads are distilled to subsequently carry out a photometric determination. Steam distillation is also used to separate alcohols in spirits (e. g. egg or cream liqueurs) for later quantitative analysis. The unique versatility of the FoodALYT D units are underlined by its additional use in water and environmental chemistry for the determination of volatile organic acids (e. g. sewage sludge).

- Stand-by operation between distillations.
- Extremely simple and fast programming per one-button operation.
- Start / Stop of the distillation via time setting.
- Optical and acoustic fault alarms.
- Door contact safety switch.
- Menu designed in various languages.
- Separate rinsing programme.
- Programmable reaction and distillation time.
- Automatic steam generation.
- Steam generating capacity adjustable from 30 to 100 %.
- Filling level monitoring for canister set.
- Various glass digestion vessels usable.
- Reagent containers: any size - F-KS canister set recommended.
- RS232-interface.

### Technical Data

Mains supply:	230 V / 50 Hz
Power:	1700 W
Cooling water usage:	approx. 3 l / min
Distillation:	approx. 2 to 3 min per sample
Dimensions (W x D x H):	approx. 43 x 39 x 71 cm

### Items supplied:

All steam distillation units are delivered as complete systems including glassware.

Type	No. of programmes	Weight / kg	PU	Order No.
FoodALYT D 1000	1	approx. 23	1	4700014
FoodALYT D 2000	1	approx. 23	1	4700015
FoodALYT D 3000	1	approx. 26	1	4700016
FoodALYT D 4000	99	approx. 26	1	4700017
FoodALYT D 5000	99	approx. 27	1	4700018

Type	Description	PU	Order No.
F-KS 20	set of canisters for D 2000, consisting of 2 canisters 20 l, incl. float switch	1	4700026
F-KS 30	set of canisters for D 3000, consisting of 3 canisters 20 l, incl. float switch	1	4700027
F-KS 40	set of canisters for D 4000, consisting of 4 canisters 20 l, incl. float switch	1	4700028

# 4000, D 5000



## Fields of Application:

### FoodALYT D 1000

- Automatic addition of NaOH.
- LCD-display.

### FoodALYT D 2000

- Automatic addition of H<sub>2</sub>O and NaOH.
- LCD-display.

### FoodALYT D 3000

- Automatic addition of H<sub>2</sub>O and NaOH.
- Automatic extraction by suction of sample residues.
- LCD-display.

### FoodALYT D 4000

- Automatic addition of H<sub>2</sub>O and NaOH.
- Automatic addition of H<sub>3</sub>BO<sub>3</sub>.
- Automatic extraction by suction of sample residues.
- LCD-display.

### FoodALYT D 5000

- Automatic addition of H<sub>2</sub>O and NaOH.
- Automatic addition of H<sub>3</sub>BO<sub>3</sub>.
- Automatic extraction by suction of sample residues.
- LCD-display.
- Prepared for external titration and printer.

# FoodALYT TS 10

## Manual Titration Station



TS 10

The Manual Titration Station FoodALYT TS 10 ideally supplements the product range of FoodALYT D, FoodALYT SBS and FoodALYT IR within the nitrogen determination acc. to Kjeldahl.

- Neutral background screen, designed with angled wings which also protects against lateral glare, ensures precise determination of colour change at the end of titration.
- Carrying out the titration under similar visual conditions achieves better accuracy and reproducibility of results.
- Precise positioning of Erlenmeyer flasks in the holder on the top of the magnetic stirrer.

## Items supplied:

FoodALYT TS 10 consists of a burette with digital display and magnetic stirrer with accurately fitting holder for Erlenmeyer flasks.

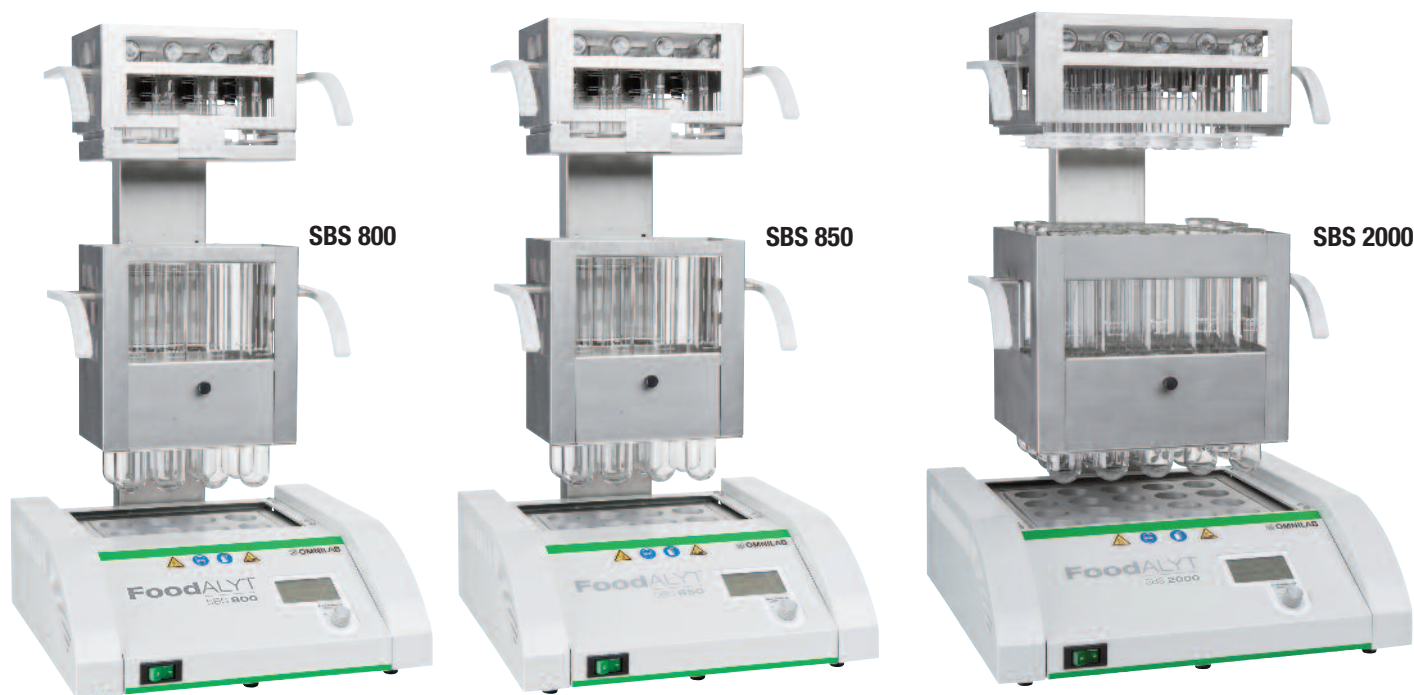
## Technical Data

Mains supply:	230 V / 50 Hz
Weight (incl. glassware):	approx. 4 kg
Dimensions (W x D x H):	approx. 33 x 20 x 60 cm

Type	PU	Order No.
FoodALYT TS 10	1	4700073

# FoodALYT SBS 800, 850, 2000

## Standard Kjeldahl Block Digestion Systems



The Standard Kjeldahl Block Digestion Units FoodALYT SBS allow heating samples in the suitable digestion tubes. They are particularly used for **quantification of total protein by nitrogen determination acc. to Kjeldahl**. The block digestion systems are equipped with a corrosion-resistant block casing made of stainless steel. They are fitted with 8 or 20 sample positions for standard Kjeldahl digestion vessels of volume 250 and 400 ml, respectively. Further digestion vessels (e. g. 100 and 800 ml) are available on request.

- Extremely simple and fast programming per one-button operation.
- Menu designed in various languages.
- 10 freely configurable programmes for block temperature and digestion time.
- Applications storable.
- High power heater and extraction hood with exhaust gas collector.
- RS232-interface.

### Technical Data

Mains supply:	230 V / 50 Hz
Temperature-control range:	up to 450 °C, digitally adjustable
Time-setting range:	0 to 999 minutes, digitally adjustable
Programmes:	10
Display:	LCD
Interface:	RS232

### Items supplied:

All block digestion units are delivered as complete systems, including digestion vessels, rack and extraction hood.

Type	No. of places	Vessels ml	Power W	Size (W x D x H)	Weight kg	PU	Order No.
FoodALYT SBS 800	8	250	1000	approx. 43 x 46 x 77 cm	approx. 23	1	4700004
FoodALYT SBS 850	8	400	1000	approx. 43 x 46 x 77 cm	approx. 23	1	4700006
FoodALYT SBS 2000	20	250	2000	approx. 48 x 52 x 77 cm	approx. 33	1	4700005

### Accessories for FoodALYT SBS

Type	Description	PU	Order No.
F-GF 250	digestion tube, 250 ml	1	4700019
F-GF 400	digestion tube, 400 ml	1	4700033

# FoodALYT SBS 5000L

Standard Kjeldahl Block Digestion System with Fully Automatic Lift



The Standard Kjeldahl Block Digestion System with corrosion-resistant block casing of stainless steel comprises 20 sample positions for standard Kjeldahl digestion vessels of 250 and 400 ml, respectively.

FoodALYT SBS of the L series is fitted with a fully automatic lift. This relieves the user of handling the heavy sample unit and hot chemicals. The software nearly enables fully automatic digestion. After an individual cooling and suction programme sequence, the lift raises the suction hood and moves it into the final position.

- Extremely simple and fast programming per one-button operation.
- Temperature profiles and starting time are freely programmable.
- Menu designed in various languages.
- 10 freely configurable programmes for block temperature and digestion time.
- Applications storable.
- High power heater and extraction hood with exhaust gas collector.
- RS232-interface.

## Technical Data

Temperature-control range:	up to 450 °C, digitally adjustable
Mains supply:	230 V / 50 Hz
Time-setting range:	0 to 999 minutes, digitally adjustable
Programmes:	10
Steps per programme:	20
Display:	LCD
Interface:	RS232

## Items supplied:

The block digestion unit is delivered as a complete system, including digestion vessels, rack and extraction hood.

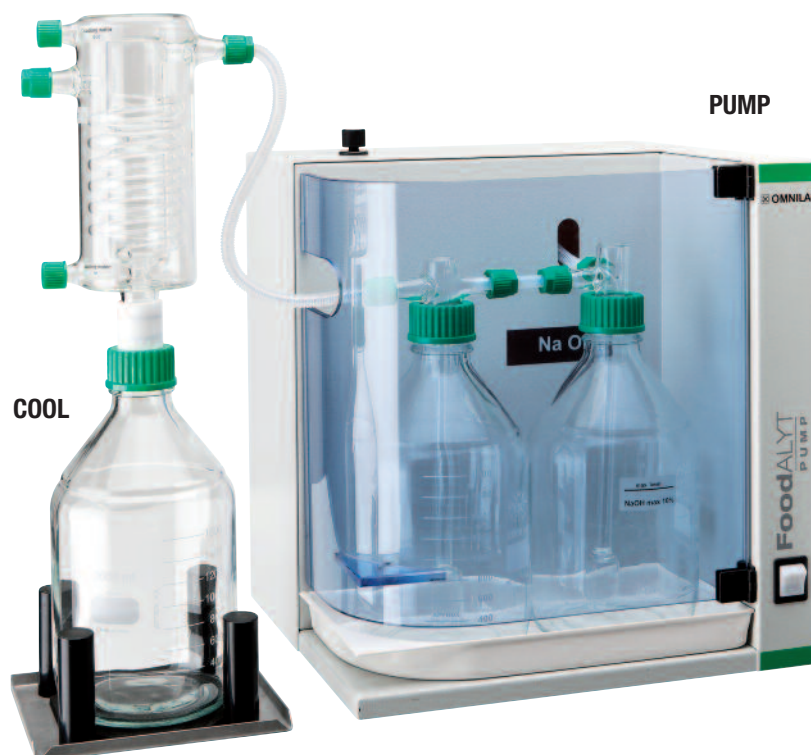
Type	No. of places	Vessels ml	Power W	Size (W x D x H)	Weight kg	PU	Order No.
FoodALYT SBS 5000L	20	250 ml	2000	approx. 48 x 62 x 77 cm	approx. 40	1	4700007

## Accessories for FoodALYT SBS

Type	Description	PU	Order No.
KJELTABS	catalyst tablets, type CT, 5.0 g K <sub>2</sub> SO <sub>4</sub> , 0.15 g CuSO <sub>4</sub> and 0.15 g TiO <sub>2</sub>	1	4010193
KJELTABS	catalyst tablets, type CX, 5.0 g K <sub>2</sub> SO <sub>4</sub> and 0.5 g CuSO <sub>4</sub>	1	4010192

# FoodALYT PUMP / COOL

## Process Extraction System and Additional Cooling System



Compact Process Extraction System for **extracting and neutralising aggressive acid vapours** especially from quantification of nitrogen acc. to Kjeldahl. The acid vapours pass through a two step neutraliser. FoodALYT PUMP is fitted with a vacuum pump (40 l / min). No water connection is required.

The Additional Cooling System FoodALYT COOL consisting of stand, bottle and cooler is available on request.

- Low operating costs.
- Two neutralisation steps prevent output of vapours to environment effectively.

### Technical Data

#### FoodALYT PUMP

Mains supply:	230 V / 50 Hz
Power consumption:	100 W
Weight:	approx. 20 kg
Dimensions (W x D x H):	approx. 38 x 36 x 44 cm
Flow rate:	max. 40 l / min w/o backpressure

#### FoodALYT COOL

Dimensions (W x D x H):	approx. 17 x 20 x 53 cm
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### Items supplied:

The Process Extraction System FoodALYT PUMP is preassembled with bottles and hoses.

The Additional Cooling System FoodALYT COOL consists of stand, bottle and cooler.

Type	PU	Order No.
FoodALYT PUMP	1	4700012
FoodALYT COOL	1	4700013

# FoodALYT IR

## Infrared Rapid Digestion Units



The Infrared Rapid Digestion Units FoodALYT IR allow heating samples in the appropriate digestion tubes. They are particularly used for **quantification of total protein by nitrogen determination acc. to Kjeldahl** and other high temperature digestions. Products of FoodALYT IR are fitted with a high performance infrared heater. Quality and positioning assure identical heating phases and digestion temperatures at all sample positions - also double-row arrangements in racks for 12 samples.

### Technical Data

Mains supply:	230 V / 50 Hz
Power:	1500 W
Weight:	approx. 22 kg
Heat output range:	IR 600, IR 1200: 0 to 100 %, continuously adjustable IR 600P, IR 1200P: 0 to 100 %, in 1 % steps
Time range:	IR 600P, IR 1200P: 0 to 199 minutes, in 1 min steps
Programmes:	max. 99

- High-quality quartz radiators ensure particularly uniform heating at all sample positions.
- Direct heating of the samples through infrared radiator achieves short heating times.
- Extremely simple and fast programming per one-button operation.
- Menu designed in various languages.
- 10 freely configurable programmes for energy and digestion time (only programmable models).
- Rack with fume removal unit.
- LCD-display.
- RS232-interface.

### Items supplied:

Infrared rapid digestion units are delivered as complete systems including multi-level consoles, fume removal unit, sample rack and glass digestion vessels.

Type	No. of places	Vessels	Controller	Size (W x D x H)	PU	Order No.
FoodALYT IR 600	6	250 ml	manual	approx. 54 x 44 x 77 cm	1	4700008
FoodALYT IR 1200	12	250 ml	manual	approx. 54 x 44 x 77 cm	1	4700009
FoodALYT IR 600P	6	250 ml	electronic	approx. 54 x 47 x 75 cm	1	4700010
FoodALYT IR 1200P	12	250 ml	electronic	approx. 54 x 47 x 75 cm	1	4700011

Type	Description	PU	Order No.
F-ESG 600	insertable frame for 6 reaction vessels of 250 ml	1	4700029
F-ESG 1200	insertable frame for 12 reaction vessels of 250 ml	1	4700030
F-AR 600	fume removal unit	1	4700031
F-AR 1200	fume removal unit	1	4700032
F-GF 250	digestion tube, 250 ml	1	4700019
KJELTABS	catalyst tablets, type CT, 5.0 g K <sub>2</sub> SO <sub>4</sub> , 0.15 g CuSO <sub>4</sub> and 0.15 g TiO <sub>2</sub>	1	4010193
KJELTABS	catalyst tablets, type CX, 5.0 g K <sub>2</sub> SO <sub>4</sub> and 0.5 g CuSO <sub>4</sub>	1	4010192

# FoodALYT RS

## Compact Heating Systems and Serial Heating Block Systems



RS 10



RS 60

Compact Heating Systems as well as the Serial Heating Block Systems FoodALYT RS and RT are used for **standard fat extraction acc. to Soxhlet or Twisselmann.**

Depending on model and configuration, the unit consists of either 1, 4 or 6 individually adjustable heating positions for 250 ml flat bottom flasks which are used in conjunction with extractors of 100 ml.

FoodALYT RS and RT are the economical and userfriendly units for extraction in this field of analysis.

Other sizes of reaction vessels and extractors are available on request.

Each sample position is individually adjustable.

- Cooling water distributor ensures even cooling at all sample positions.
- Practical stand for holding condensers securely between extractions.
- Mounts for safe holding spacers after removal of the reaction vessels.

### FoodALYT RS / RT 10:

- Compact unit with one sample position.
- Continuously adjustable heating control.

### Items supplied:

Devices are supplied with heating block, glassware, holding frame and drip pan.

Type	No. of places	Method of extraction	PU	Order No.
FoodALYT RS 10	1	Soxhlet	1	4700070
FoodALYT RS 40	4	Soxhlet	1	4700001
FoodALYT RS 60	6	Soxhlet	1	4700000

### Accessories for FoodALYT RS

Type	Description	PU	Order No.
F-EXS 100	extractor for 100 ml extraction	1	4700021
F-EXS 100 H	extractor for 100 ml extraction with stopcock	1	4700022
F-RK 100	reflux condenser for 100 ml extractors F-EXS 100 or F-EXS 100 H	1	4700025
F-EH 100	extraction thimbles for extractors F-EXS 100 and F-EXS 100 H	1	4700034
F-PM 45	PTFE collar for NS 45	1	4700035

# FoodALYT RT

## Compact Heating Systems and Serial Heating Block Systems



RT 10



RT 60

### Technical Data

Mains supply: 230 V / 50 Hz

### RS 10 / RT 10

Power: 450 W  
 Current consumption: 6 A  
 Weight (excl. glass): approx. 8 kg  
 Size (W x D x H): approx. 23 x 33 x 80 cm

### RS 40 / RT 40

Power: 1140 W  
 Current consumption: 8 A  
 Weight (excl. vessels): approx. 15 kg  
 Size (W x D x H): approx. 53 x 32 x 74 cm

### FoodALYT RS 60 / RT 60

Power: 2160 W  
 Current consumption: 10 A  
 Weight (excl. vessels): approx. 20 kg  
 Size (W x D x H): approx. 76 x 32 x 74 cm

Type	No. of places	Method of extraction	PU	Order No.
FoodALYT RT 10	1	Twisselmann	1	4700071
FoodALYT RT 40	4	Twisselmann	1	4700003
FoodALYT RT 60	6	Twisselmann	1	4700002

### Accessories for FoodALYT RT

Type	Description	PU	Order No.
F-EXT 100	extractor Twisselmann	1	4700023
F-RKT	reflux condenser Twisselmann	1	4700024

### General Accessories

Type	Description	PU	Order No.
F-RUK 250	flat bottom flask, 250 ml	1	4700036
F-RHB 4	serial heating block, 4 individually controllable heating points, $\varnothing = 90$ mm	1	4700037
F-RHB 6	serial heating block, 6 individually controllable heating points, $\varnothing = 90$ mm	1	4700038
F-HST 4	brackets for F-RHB 4, incl. 4 support rods	1	4700039
F-HST 6	brackets for F-RHB 6, incl. 6 support rods	1	4700040

# FoodALYT RD 40

Extraction Unit acc. to Randall



RD 40



The Extraction Unit FoodALYT RD 40 is used for fat **extraction acc. to Randall** in food and feed.

This method dissolves certain substances within the sample via the following steps: immersion in boiling solvent, rinsing and drying by lifting the reaction vessel from the heated sample position.

FoodALYT RD 40 consists of 4 individually adjustable heating positions for 100 ml extraction thimbles. The hot extraction system acc. to Randall is up to five times faster than the conventional Soxhlet extraction.

## Technical Data

Mains supply:	230 V / 50 Hz
Power:	max. 1500 W
Weight (incl. glassware):	approx. 35 kg
Dimensions (W x D x H):	approx. 54 x 61 x 66 cm

- Cost savings through rapid extractions.
- Screwed extraction systems for optimum safety.
- Individual handling of each extraction thimble with sample.
- The analyst can lift or lower the complete extraction system with one lever.

## Items supplied:

Delivery of FoodALYT RD 40 includes 25 extraction thimbles of 100 ml.

Type	PU	Order No.
FoodALYT RD 40	1	4700072

# FoodALYT RH 40 / RH 60

## Hydrolysis Unit



RH 60



The Hydrolysis Units FoodALYT RH are designed for sample preparation for **fat extraction acc. to the Weibull-Stoldt method**. The total fat content contains not only 'free fats' but also 'bound fats' which are released by means of this acid digestion method. FoodALYT RH is equipped with 4 or 6 individually adjustable sample positions for 600 ml beakers.

FoodALYT RH 40 and RH 60 are the perfect supplement to the extraction units FoodALYT RS and RT. The determination of total fat acc. to Soxhlet, Twisselmann or Weibull-Stoldt is an important routine procedure, acc. to official methods (AOAC, § 64 LFGB).

The Hydrolysis FoodALYT RH and the Extraction Units FoodALYT RS / RT facilitate performance of analysis for many laboratories.

### Technical Data

Mains supply:	230 V / 50 Hz
Power:	max. 1960 W

### FoodALYT RH 40

Weight (excl. glass):	approx. 15 kg
Dimensions (W x D x H):	approx. 53 x 32 x 74 cm

### FoodALYT RH 60

Weight (excl. glass):	approx. 20 kg
Dimensions (W x D x H):	approx. 76 x 32 x 74 cm

- Each sample position is individually adjustable.
- Cooling water distributor ensures even cooling at all sample positions.
- Practical stand for holding condensers securely between extractions.

### Items supplied:

Delivery of the Hydrolysis Units FoodALYT RH 40 and RH 60 comes with serial heating unit, rack, beakers and accessories.

Type	PU	Order No.
FoodALYT RH 40	1	4700075
FoodALYT RH 60	1	4700074

# FoodALYT Photometer

## Single Beam UV / VIS Spectrophotometer



The powerful and flexible FoodALYT Photometers cover all fields of application in UV / VIS photometry at wavelengths from 190 to 1100 nm and are therefore ideal for daily analysis in the laboratory. The compact and light devices allow application under all (space) conditions. The structure with diode array and durable xenon light source allows a few seconds scanning over the entire wavelength range.

Several methods are already pre-programmed in the devices (e. g. in the field of DNA and protein analysis). In addition, another 90 can be stored. Besides scan, also concentration, kinetics, cell density and multi-wavelength measurements can be performed. The optical setup allows measurements without cover and enables easy handling. The

results can be easily and quickly exported and comfortably edited, depending on the individually chosen equipment via Bluetooth, SD-Card, USB or printer.

Details e. g. how to clean the easily removable cell holder make the FoodALYT Photometer a great companion in any laboratory. The FoodALYT Photometers are particularly distinguished by their high flexibility, robustness, ease of use and excellent value for money.

- Compact design, easy to transport.
- Flexible data export via Bluetooth, SD-Card, USB or built-in printer.
- Low maintenance costs.
- 3-year warranty on xenon lamp.

## FoodALYT Photometer / Photometer Extra

- Modes of operation: % transmission, extinction, concentration.
- Internal basic software for scan, standard curve, kinetics and multi-wavelength.
- Pre-stored methods for life science applications: DNA, RNA, oligo, protein-direct UV, BCA, Bradford, Lowry, biuret and cell density measurement.
- Large LCD-display.
- Storage for up to 90 methods.
- Cell holder for 10 mm rectangular cuvettes.
- USB cable and print via computer (PC) software to allow data storage / printout via any Windows computer.

### Technical Data

Wavelength range:	190 to 1100 nm
Photometric measuring range:	0 to 2.5 A
Light source:	pulsed xenon
Spectral bandwidth:	5 nm (Photometer) 3 nm (Photometer Extra)
Dimensions (W x D x H):	26 x 39 x 10 cm
Weight:	5 kg

Type	PU	Order No.
FoodALYT Photometer	1	4700079
FoodALYT Photometer with printer	1	4700080
FoodALYT Photometer with Bluetooth	1	4700081
FoodALYT Photometer with SD-Card	1	4700082
FoodALYT Photometer Extra	1	4700083
FoodALYT Photometer Extra with printer	1	4700084
FoodALYT Photometer Extra with Bluetooth	1	4700085
FoodALYT Photometer Extra with SD-Card	1	4700086

## FoodALYT Photometer light / Photometer light Extra

- Modes of operation: % transmission, extinction, concentration.
- Internal basic software for scan, standard curve, kinetics and multi-wavelength.
- Large LCD-display.
- Storage for up to 90 methods.
- Cell holder for 10 to 40 mm cuvettes.
- USB cable and print via computer (PC) software to allow data storage / printout via any Windows computer.

### Technical Data

Wavelength range:	190 to 1100 nm
Photometric measuring range:	0 to 2.5 A
Light source:	pulsed xenon
Spectral bandwidth:	5 nm (Photometer light) 3 nm (Photometer light Extra)
Dimensions (W x D x H):	26 x 39 x 10 cm
Weight:	5 kg

Type	PU	Order No.
FoodALYT Photometer light	1	4700087
FoodALYT Photometer light with printer	1	4700088
FoodALYT Photometer light with Bluetooth	1	4700089
FoodALYT Photometer light with SD-Card	1	4700090
FoodALYT Photometer light Extra	1	4700091
FoodALYT Photometer light Extra with printer	1	4700092
FoodALYT Photometer light Extra with Bluetooth	1	4700093
FoodALYT Photometer light Extra with SD-Card	1	4700094

## FoodALYT Photometer Bio

- Modes of operation: absorbance and concentration.
- Pre-stored methods for life science applications: DNA, RNA, oligo, protein-direct UV, BCA, Bradford, Lowry, biuret and cell density measurement.
- Storage for up to 9 methods.
- Cell holder for 10 mm rectangular cuvettes.
- USB cable and print via computer (PC) software to allow data storage / printout via any Windows computer.

### Technical Data:

Wavelength range:	190 to 900 nm
Photometric measuring range:	0 to 2.5 A
Light source:	pulsed xenon
Spectral bandwidth:	5 nm
Dimensions (W x D x H):	26 x 39 x 10 cm
Weight:	5 kg

Type	PU	Order No.
FoodALYT Photometer Bio	1	4700095
FoodALYT Photometer Bio with printer	1	4700096
FoodALYT Photometer Bio with Bluetooth	1	4700097
FoodALYT Photometer Bio with SD-Card	1	4700098

**Nitrogen determination** acc. to Kjeldahl  
**Steam distillation** of Kjeldahl digestion solutions  
**Fat extraction** acc. to Soxhlet, Twisselmann and Randall  
**Hydrolysis** acc. to Weibull-Stoldt  
**Photometry**



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