

Progen Scientific **Food, Feed & Environment** Analysis Equipment



Also available -

Distillation Apparatus -

The New Solution for Kjeldahl Analysis

- Full automatic control of distillation and colorimetric titration phases
- Designed for the most demanding laboratory needs
- Highest performances based on the innovative Titanium Condenser and Polymer splash head

5 Star Service

Velp Digesters



The digester is a widely used instrument in laboratories performing analysis for different applications, such as digestions in the Kjeldahl process for protein determination and analysis in the environmental field.

Progen Scientific offers a broad range of digesters (DK 6, DK 8S, DK 20, DK20S, DK 6/48, DK 20/26, DK 42/26).

5 Star Service



Other simple distillation options available – contact **Progen Scientific**

Call Progen Scientific now for **5 star** specialist help on **0845 230 8555**

Progen Scientific Ltd

www.progensci.co.uk

today's scientific equipment for tomorrow's world

Laboratory Equipment Suppliers, Customer Support 0845 430 8555, enquires@progensci.co.uk

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Food, Feed & Environment

Analysis Equipment

Thermoreactors



Sample preparation is one of the most important steps in every analytical procedure.

Velp's thermoreactors ECO series can be considered as advanced solutions, suitable to satisfy different analytical needs and to obtain very high precision and reproducibility for the final results.

They have been studied for COD analysis and for sample preparation, by wet digestion, for the determination of metallic and non metallic elements on different organic and inorganic samples (minerals, alloys, food and feed, soils, sediments, biological tissues).

Starting from today, there is the possibility, by use of programmable thermoreactors (ECO 6, ECO 8, ECO 16, ECO 25), to perform a fast COD determination in just 30 minutes!

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Solvent Extraction Units

What They Do:

- Velp Solvent Extraction units allow a substance or group of substances to be quantitatively separated (e.g. fat) from a mixture of solids or semisolids.
- Extraction is carried out in accordance with the Randall technique, which works in two phases (plus one to recover the distilled solvent).
- Available as 3 or 6 position units.

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Shelf Life Studies



Other products available from Progen Scientific:

ENVIRONMENTAL ANALYSIS:

- BOD Analysis
- Refrigerated Incubators
- Flocculators
- Turbidity Meter

FOOD & FEED ANALYSIS

- Raw Fibre Extraction
- Dietary Fibre Extraction
- Unfilled Volume Measurement
- Fat Thermal Behaviour Studies

Chemical reactions occurring between atmospheric oxygen and food sensitive components are some of the most important causes of product degradation.

Specifically, fat oxidation is recognised as one of the main factors which affect *food shelf life*.

For this purpose, Velp have developed the OXITEST, an innovative instrument, able to provide the lab operator with high added value information related to the fat oxidation processes in samples of foods, oils and fats.

The determination of the oxidation stability of samples (solid, doughy or liquid), in order to determine their quality or to determine their state of preservation, is **made directly on the whole sample, without preliminary fat separation.**

The operational activities are extremely simple and intuitive and allow timesaving for the lab operator.

The evaluation of oxidation stability can be accelerated, using comparatively high temperatures (20 - 110°C), in the presence of a measurable oxygen pressure.

Useful information is obtained by recording the decrease of oxygen pressure, since oxygen is consumed during fat oxidation.

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