Analysis with Value
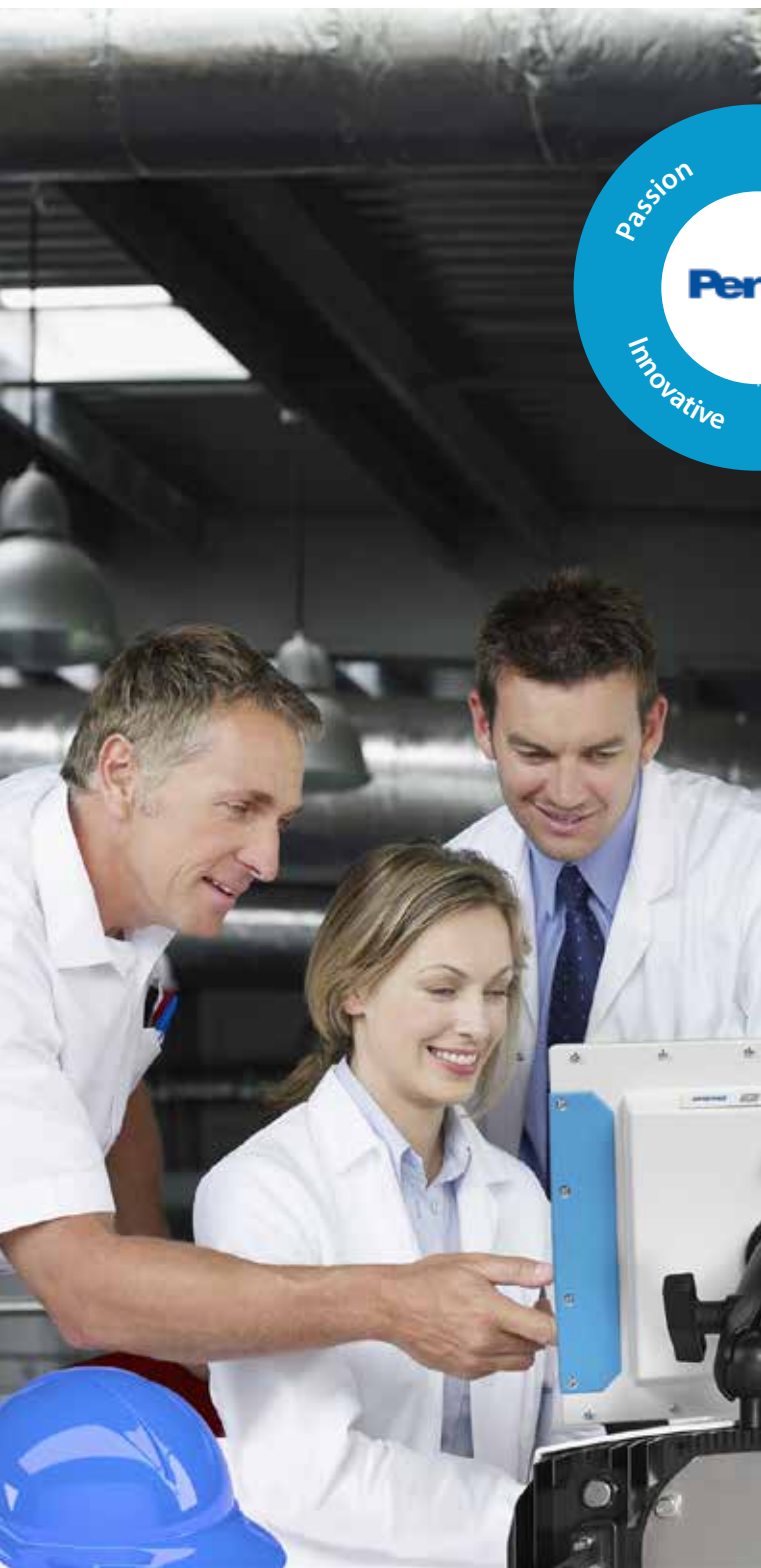
Perten
INSTRUMENTS
a PerkinElmer company

PerkinElmer®
For the Better

Long Term Commitment

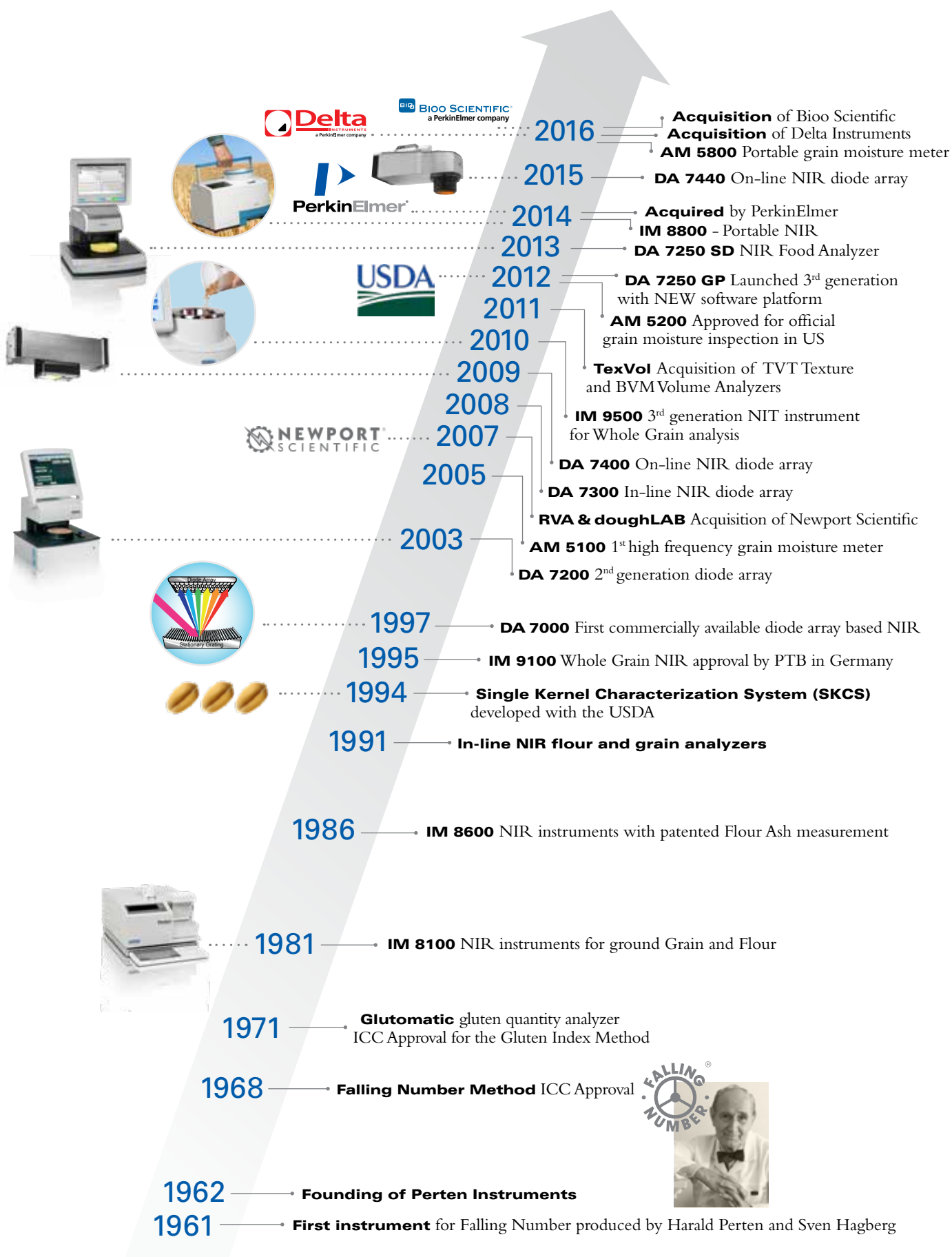*For over 50 years Perten Instruments has been a leading supplier of advanced analytical instruments to the agricultural industries. Our customers include some of the largest companies, smaller specialized operations, and the research institutes which support the industry.*

History In 1962, Harald Perten founded Perten Instruments on the innovation of the Falling Number method. We have continued to innovate ever since. Harald Perten's mission was to help customers improve product quality by providing analytical methods that were affordable, easy to use and to interpret. This remains the cornerstone of our business. Since 2014 Perten Instruments is part of the PerkinElmer group.

Vision Our vision is to offer complete solutions that provide fast and accurate results and are developed specifically to meet the needs of food and agriculture processors. Implementing Perten Instruments' systems must be beneficial for the overall objective of companies and research organizations; creating financial value or gaining knowledge.

Innovations Our customers continuously strive to improve production efficiency, product quality and product features. It is incumbent upon us to develop new methods and instruments to help meet these ever-changing goals. We therefore invest 15% of our turnover into innovation and product development. We employ exceptionally skilled and experienced people to make all of this possible.

2016 — Acquisition of Bioo Scientific
Acquisition of Delta Instruments
AM 5800 Portable grain moisture meter

2015 — DA 7440 On-line NIR diode array

2014 — Acquired by PerkinElmer
IM 8800 – Portable NIR

2013 — DA 7250 SD NIR Food Analyzer

2012 — DA 7250 GP Launched 3rd generation with NEW software platform

2011 — AM 5200 Approved for official grain moisture inspection in US

2010 — TexVol Acquisition of TVT Texture and BVM Volume Analyzers

2009 — IM 9500 3rd generation NIT instrument for Whole Grain analysis

2008 — DA 7400 On-line NIR diode array

2007 — DA 7300 In-line NIR diode array
RVA & doughLAB Acquisition of Newport Scientific

2005 — AM 5100 1st high frequency grain moisture meter

2003 — DA 7200 2nd generation diode array

1997 — DA 7000 First commercially available diode array based NIR

1995 — IM 9100 Whole Grain NIR approval by PTB in Germany

1994 — Single Kernel Characterization System (SKCS) developed with the USDA

1991 — In-line NIR flour and grain analyzers

1986 — IM 8600 NIR instruments with patented Flour Ash measurement

1981 — IM 8100 NIR instruments for ground Grain and Flour

1971 — Glutomatic gluten quantity analyzer ICC Approval for the Gluten Index Method

1968 — Falling Number Method ICC Approval

1962 — Founding of Perten Instruments

1961 — First instrument for Falling Number produced by Harald Perten and Sven Hagberg

Analytical Solutions for Agri Food Industries

Perten Instruments provides quality control & process optimization solutions to the grain, flour, feed and food industries. See our website – www.perten.com/industries – for more information.

Grain Collection & Trade From small country elevators to large port facilities we help cooperatives, private traders, inspection labs and governmental agencies to test grain quality.

Flour Milling Our complete instrument portfolio test functionality & composition of wheat and flour – Falling Number, at-line and in-line NIR, Glutomatic and the doughLAB just to mention a few.

Oilseed Processing NIR at-line and in-line. Determine moisture, oil, fatty acids and more in oilseeds, optimize the extraction processes and verify that finished oils and by-products meet specifications.

Seed Breeding Identify your most promising genotypes earlier thereby reducing time to market. Test composition by NIR in the lab and in real-time on the plot harvester. Use the micro-doughLAB to test wheat bread-making qualities on small samples.

Food Our food quality control solutions are diverse and include a wide range of applications in baked products, dairy, meat processing, potato processing, pasta manufacturing, snack foods, breakfast cereals and more.

Dairy We provide FTIR milk analyzers and other instruments which help you verify raw materials, optimize your production processes, as well as improve product consistency and fine-tune characteristics.

Meat & Meat Products Improve consistency and optimize production using our NIR instruments for in-process and at-line analysis of fat, moisture, protein and more in all types of meat products.

Snackfoods & Baked Goods Test ingredients, optimize production and verify finished goods. From flour quality, NIR at-line and on-line, product texture to volume we help maximize efficiency and profitability.
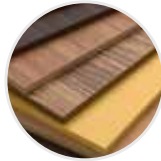
Petfood Improve product quality and reduce costs simultaneously. Our at-line and in-line analyzers test the quality and composition of ingredients, process intermediaries and finished wet and dry petfood.

Starch Production Using our Rapid Visco Analysers and NIR instruments at-line and in-line, you can characterize raw materials, process them efficiently and make certain your starches have the right properties.

Feed Milling NIR at-line and in-line. Test ingredients at intake for energy value, protein and more; Improve formulations, optimize your process and verify finished product quality.

Wood Panels/Composites & Resins Fast and accurate NIR measurements at-line and on-line for wood-based product manufacturers including resin load, moisture and more.

Compositional

Most accurate, feature rich & versatile NIR analyzer

DA 7250 NIR Fast, accurate, easy-to-use NIR analysis system. Unparalleled versatility with abilities to analyze whole grains, powders, pastes, pellets, slurries and liquids on one instrument. Case designed for at-line placement.

In-line process NIR

DA 7300 In-line NIR Measures moisture, protein, ash, fat and more on flour, meals & powders, grains, granules & pellets, slurries etc. The included camera measures colour and counts speck.

On-line process NIR

DA 7440 On-line NIR A new generation of over–belt type instruments that measures moisture and much more in various products on conveyors. The real-time measurement is used for automated process controls and process optimization.

Approved Grain NIR analyzer with Flour capabilities

Inframatic 9500 NIR analysis of grains, oilseeds and flour. Measures moisture, protein, oil, ash, specific weight and more in less than 1 minute. Approved for commercial transactions.

Battery powered, portable Grain NIR

Inframatic 8800 Portable NIR grain analyzer that's rapid, accurate, and battery driven. Test grains and oilseeds for moisture, protein, and oil. Enabled GPS allows for creation of field maps by constituent.

UGMA Grain Moisture Meter

Aquamatic 5200 The most accurate grain moisture meter available. 10-second analysis of moisture, specific weight and temperature in all grains and oilseeds. Approved for commercial transactions.

Manual Grain Moisture Meter

Aquamatic 5800 Manual A battery operated, portable, UGMA-based moisture meter benefitting form the accuracy, repeatability and reliability of the AM 5200-A.

AOAC Compliant Milk & Dairy Product Analyzers

LactoScope™ The LactoScope milk & liquid dairy product analyzers are an AOAC compliant instruments for the analysis of fat, protein, lactose, and total solids.

Milk Combi Analyzer

CombiScope™ The CombiScope is a combined FTIR milk compositional analyzer and somatic cell counter.

Functional

Sprout damage detection & enzyme optimization

Falling Number® The international standard method for determination of alpha–amylase activity and sprout damage in grain and flour.

Gluten quantity & characteristics

Glutomatic® The world standard test for gluten quantity and quality in wheat. Measures wet gluten content, dry gluten content and the Gluten Index.

Starch pasting characteristics

RVA The RVA is a rotational viscometer with variable temperature and shear capabilities. Standard methods include starch pasting, degree of cook and sprout damage in grain.

Accurate, fast volume measurements

BVM Laser-based volume and density measurements of irregular shaped objects including breads, baked goods, frozen dairy products, candy and much more.

Dough mixing characteristics

doughLAB A flexible dough rheometer with variable temperature and variable energy input to emulate commercial mixing. Measure water absorption, mix time, stability and more.

Dough Rheology on 4g samples

micro-doughLAB A unique dough rheometer that provides rheological data from just 4 grams samples. The micro-doughLAB provides highly correlated dough rheology results to large scale instruments.

Single kernel moisture, hardness, dimensions

SKCS 4100 The unique instrument for hardness classification and determination of uniformity in small grains.

Texture analysis made easy

TVT Texture Analyzer Measure texture on a wide range of products. A fast and simple test to determine performance and quality characteristics.

Rugged Sample Grinders

Lab Mills A range of hammer and disk lab mills for proper and convenient sample preparation for many tests used in the grain and food industry.

Food Analysis Experts for over 50 years

Founded in 1962, Perten Instruments, today part of PerkinElmer Inc., is a leading supplier of advanced analytical instruments to the food and agricultural industries. We serve some of the largest companies, smaller specialized operations, and the research institutes that support them.

We develop innovative methods and instruments which help the food industry feed the world more efficiently. Perten solutions measure composition, test functionality, and monitor safety. They are used for ingredient screening, formulation, process monitoring, and final product quality control. They are placed in the field, at R&D facilities, in labs, at-line, and integrated into process systems. Most importantly for our customers, our tools help reduce waste and improve efficiencies.

As a key business of PerkinElmer, Perten is based in Stockholm, Sweden and serves customers in over 100 countries. PerkinElmer is a global leader focused on innovating for a healthier world, with a dedicated team of 9,000 employees worldwide. Together, we are passionate about providing customers with an unmatched experience as they help solve critical issues. PerkinElmer's innovative detection, imaging, informatics and service capabilities, combined with deep market knowledge and expertise, help customers gain earlier and more accurate insights to improve lives and the world around us.

- Perten Office
- Perten Distributor

www.perten.com