



QTA[®]: FOOD AND FEED ANALYSIS

The QTA[®] Story

Quality Trait Analysis (QTA[®]) offers rapid on-site analysis of food and feed products through the implementation of patented infrared (IR) solutions. The QTA[®] solution combines infrared technology, advanced modeling techniques and a simple user interface to create a system that provides detailed results in real time. QTA[®] provides users with an on-site tool that can quickly test for a wide range of traits in a 60-second test cycle. Analysis can be conducted on products in most physical forms, including solids, liquids, suspensions, pastes and more. The analysis is non-destructive, meaning no materials are wasted in the process. After implementing IR with QTA[®], clients can immediately test to see if products are within specifications, reduce production hold times, and ensure FSMA and other requirements are always met.

Adding the QTA[®] Solution to Your Process

Are you tired of waiting for results? Is your existing testing method is struggling to keep up with production? Do you have existing NIR/IR capabilities that need an upgrade? QTA[®] is here to help you through the implementation process and deliver the tools and training necessary to succeed.

Once the initial development and validation of the calibration have been completed, the QTA[®] instrument is ready to be used. Our trained team will provide constant support, training, system management and updates.

QTA[®] creates a package tailored to each client to ensure the system is integrated with ease and maximum effectiveness. The full expertise of the QTA[®] team is accessible to all clients at any time. We are invested in your success.



Why QTA[®]

- Perform analysis to meet FSMA requirements
- QTA[®] provides the instruments, calibrations and data management services all in one customized solution
- Quantitative analysis and material identification
- Robust calibrations with ensured performance
- Live technical support 24/7