BlueSens

understanding bioprocesses

YeastForce

unbeatable
low priced & fast

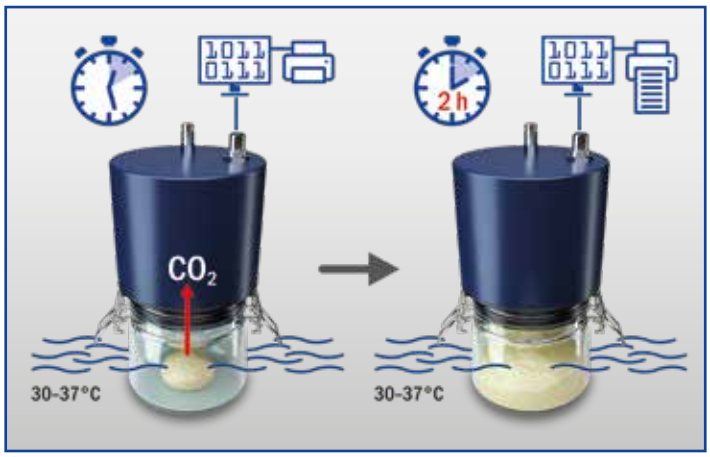


YeastForce – determination of dough raising power has never been so easy

- Sensor head including pressure, temperature and gas sensor
- Sample bottle made from glass (optical control at any time)
- Software “YeastForce Monitor”
- Connection cables

How does YeastForce work?

When it comes to testing quality and productivity of baker’s yeast, dough raising power is an important parameter to determine. YeastForce accelerates and simplifies determination of CO_2 production during dough maturation. Test dough is placed in the sample bottle and the sensor head is locked on top. Pressure, temperature and concentration changes are measured almost every second. Measuring data is forwarded to the software in the pre-installed logging interval and after the standard test time of 2 hours a full report containing all calculations is delivered. Program interacton: choose sample, fill in dough, start measurement.



YeastForce Sensor in the overview

Technical Short Facts

- 3 measuring channels: CO_2, pressure, temperature
- measuring principle of CO_2 sensor: infrared
- accuracy: 0,2 % MBE ± 3 %
- measurable production rate: 0-360 ml/h
- pressure range: 0,8-1,3 bar
- temperature range: 15-40 °C
- data transfer RS232
- dimensions: ø 115 x 205 mm

Applications

- quality control of incoming goods and outgoing goods
- testing of additives
- testing of new or improved recepies
- testing of eg frozen dough samples

Software „YeastForce Monitor“

Automatic calculation of:

- Produced Volume
- Doughvolume
- Gas Retention Capacity
- PC requirements:
  8 GB Ram, Win7 64bit or better, 1 USB2 Port,
  Display ≥ 1280 x 800 px



Customer citation (major customer yeast production):

„Quality control has never been easier. YeastForce is accuracte, compact and thanks to its short testing frequency and the fully automated report, we were able to double our capacity in QC.“

Technical data

Measurement method CO_2	Dual Wavelength Infrared
Pressure range	0,8-1,3 bar
Accuarcy	0,2 % MBE ± 3 %
Measurement range for CO_2	V= 0,01 mL/C = 0,005 Vol.%
Dimensions	ø 115 x 205 mm
Temperature range	15-40 °C
PC Interface	USB
measurable gas volume	0-360 ml/h in 500 ml sample bottle
Interval of measurements	1s (intern), Loginterval (Standard) 10s, Summary Interval (Standard) 10min
Electric power	12 V
Number of measurement channels	3 : CO_2, pressure, temperature
PC requirements	8 GB RAM/Display 1280 x 800 (min), 1920 x 1080 (optimal)
Software	YeastForce Monitor
Sample weight	depends on Sample Bottle size, volume ratio 1:10
Sample bottle size	10 times higher than dough weight/volume

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