



LIANA THE AUTOMATED LAB

FAST
FULLY AUTOMATED
NON-INVASIVE
FOOD ANALYSIS

BENEFITS

Fully automated

Once LIANA is calibrated, the system works independently. No additional manpower is required to do the measurements or to analyze the data.

• High speed

Thanks to the short measurement time, a high throughput is possible. This way every product can be analyzed instead of randomized batch samples.

Parallel data analysis

With only one measurement, multiple tests can be done at the same time.

Non-invasive method

The samples stay untouched and can remain in the production line.

No consumables required

There is no need for chemicals or other consumables.

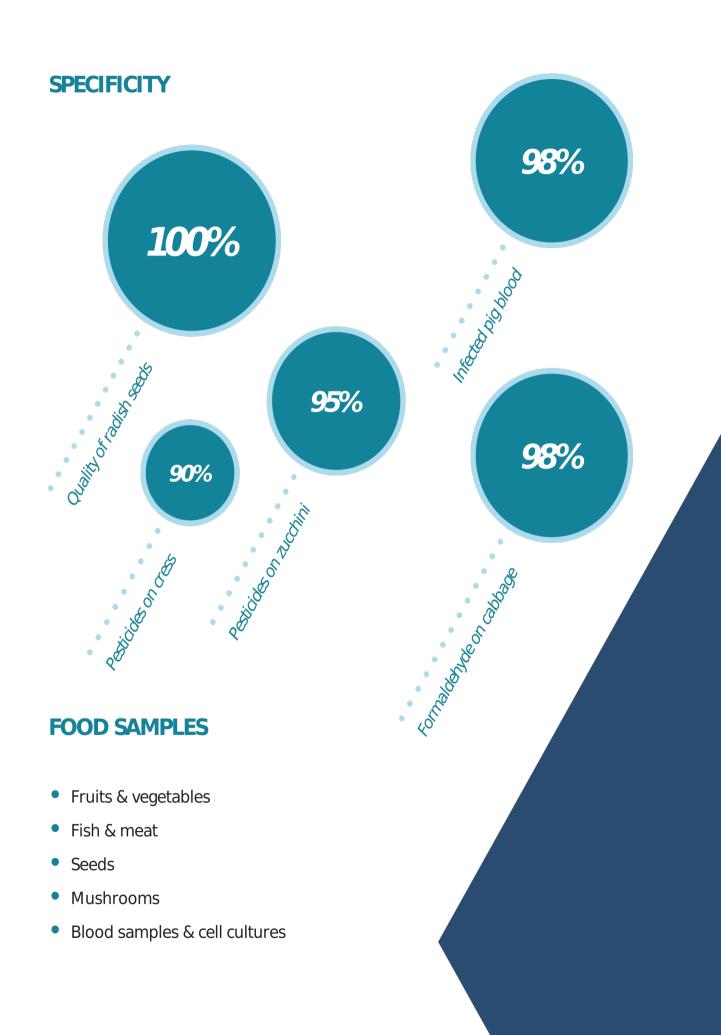
LIANA - THE AUTOMATED LAB

LIANA, the Light ANAlyser, can analyze food samples within seconds, and verify if typical food quality parameters such as freshness, organic origin, or contamination with pesticides or pathogens, are within the desired ranges.

LIANA measures the photoluminescence and the chemiluminescence. The acquired data produces a characteristic photochemical fingerprint which can be calibrated against any food quality parameter. This method allows categorization of the samples into predefined groups.

The measurement does not have any impact on the sample, so that it can still be used in the production process afterwards. This is the only method that is able to ensure a complete pre-/post-delivery check of all products. LIANA works independently and can be integrated in any automated process.

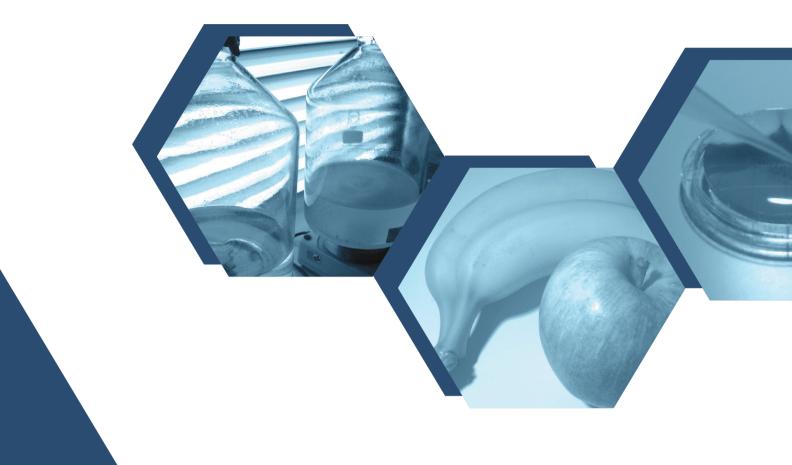
Take LIANA up in your team to reduce your laboratory costs and increase the safety and quality of your products.



TECHNICAL DATA

- Dimensions (w x d x h)
 1180 x 326 x 200 mm
- Measurement speed4 30 s / measurement
- Power supply230 V
- **IP** protection class 20 54

- Minimal measurement sizeØ 30 mm
- Optical measurement range200 700 nm
- Optical devices
 Ultra-high resolution photo
 multiplier tubes (PMT)
- **OS**Windows / Java
- Compatible DatabasesSQL compatible



CONTACT US

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