

## Near Infrared Spectroscopy

**Authors:**

Per Liden

Nadja Eremina

PerkinElmer, Inc.  
Stockholm, Sweden

## Analysis of Butter Using the DA 7250 NIR Analyzer

### Introduction

Analysis of fat, moisture and salt is of great importance to butter plants. By accurately controlling these constituents, the producer can experience significant savings. The Near Infrared Reflectance (NIR) technique is particularly suited for measurement of butter, but past instrument limitations have not allowed users to reap the full benefits of NIR. Sample presentation requirements such as glass cups that had to be filled properly and were difficult to clean made analyses laborious, time consuming and error-prone.

### DA 7250 NIR Analyzer

The PerkinElmer DA 7250 is a proven NIR instrument designed for use in the food industry. Using novel diode array technology, it performs a multi-component analysis in less than ten seconds with no sample preparation required. During this time a large number of full spectra are collected and averaged. As the sample is analyzed in an open dish, the problems associated with sample cups are avoided and operator influence on results is minimal. Disposable cups can be used, eliminating the need for cleaning between samples. The DA 7250 is IP65 rated and available in a sanitary design version, making it suitable for use in the lab as well as in production environments.



