

Product: Wheat, whole grain

Origin:

Accessories: Rotating Cup

Calibration No.: 1000

	Oil %	Moisture %	Protein %	Ash %
Range	0.9 – 1.5	11 – 15.2	9.1 – 12.7	1.3 – 2
SEE	0.1	0.24	0.31	0.1
MCC	0.65	0.97	0.96	0.66

SEP: Standard Error of Prediction MCC Multiple Correlation Coefficient

Sample Presentation:





Product: Wheat, whole grain

Origin: JAP

Accessories: Rotating Cup

Calibration No.: 1001

	Moisture %	Protein %
Range	11.5-14.1	7.5-15.3
SEE	0.1302	0.1317
MCC	0.979571	0.998146
Samples	50	50
SEP	0.146	0.164

SEP: Standard Error of Prediction MCC Multiple Correlation Coefficient

Sample Presentation:





Product: Cocoa Liquor (pasteous)

Origin:

Accessories: Viscous Cup

Calibration No.: 1020

	Water %	Fat %
Samples	38/40	74/79
Range	0.7 – 2.2	49.6 – 55.1
SEE	0.06	0.21
MCC	0.98	0.98





Product: Cocoa Beans (Whole Beans)

Origin:

Accessory: Rotating Cup

Calibration No.: 1021

	Moisture %	Fat %
Samples	154/166	153/166
Range	5.3 – 8.1	40.9 –
		48.6
SEE	0.27	0.94
MCC	0.82	0.83

SEE: Standard Error of Estimate MCC: Multiple Correlation Coefficient

Sample Type: Whole Beans





Product: Chocolate

Origin:

Accessories: Open Cup Calibration No.: 1022

	Fat %	Milk Fat %	Sacch.	H₂O %	Theobro- min %	Fatfree cacao %	Lactose %
Range	21.5-	0-7	42.5-	0-0.74	0.16-0.69	5-21.4	0-11.4
	36.6		58.4				
SEE	0.3108	0.4643	1.3811	0.1265	0.0177	0.5595	0.8806
MCC	0.9972	0.9799	0.9516	0.6584	0.9959	0.9958	0.9780
#	60	60	60	60	60	60	60

SEE: Standard Error of Estimate
MCC Multiple Correlation Coefficient

Sample Presentation:





Product: Pig Feed Origin: UK Calibration No.: 1030

	Protein %
Range	
SEP	0.23
MCC	0.957
Samples	





Product: Rapemeal, ground

Origin:

Calibration No.: 1040

	Protein %	Moisture %	Oil %
Range	35.12-	6.7-	2.2-
	43.9	10.4	8.3
SEE	0.48	0.13	0.28
MCC	0.9747	0.9910	0.9807

SEE: Standard Error of Estimate
MCC Multiple Correlation Coefficient





Product: Rape Meal, Pellets, ground

Origin:

Accessories: Closed Cup

Calibration No.: 1050

	Protein %	Moisture %	Fat %	Fiber %	Ash %
Range	31.9-40.0	8.1-13.0	1.3- 4.3	10.8-12.6	6.4-8.6
SEE	0.35	0.27	0.12	0.25	0.18
MCC	0.97	0.97	0.98	0.81	0.91
Samples	112	108	106	88	104





Product: Soy meal, pellets, ground

Origin:

Accessories: Closed Cup

Calibration No.: 1060

	Protein %	Moisture %	Fat %	Fiber %	Ash %
Range	38.4-47.2	10.9-14.6	0.6-3.0	5.1-12.7	5.5-8.7
SEE	0.57	0.31	0.14	0.38	0.20
MCC	0.96	0.93	0.93	0.97	0.97
Samples	366	348	344	310	49





Product: Soymeal, ground

Origin:

Calibration No.: 1070

	Protein %	Protein 44 % range	Protein 48 % range	Moisture %	Fat %	Fiber %
Range	44.35-50.61	44.35-46.20	48.31-50.61	9.24- 11.56	0.648- 1.995	2.43- 7.55
SEE	0.45	0.36	0.36	0.17	0.069	0.24
MCC	0.9766	0.9851	0.9851	0.9514	0.9793	0.9684
SEE/Lab	0.23	0.23	0.23	0.18	0.099	0.17
Reprod.	0.27	0.18	0.18	0.12	0.037	0.31

SEE: Standard Error of Estimate
MCC: Multiple Correlation Coefficient
SEE/Lab: Standard Error of Reference Method

Reprod.: Standard Error of reproduced measurements





Product: Soy beans, ground

Origin:

Accessories: Closed Cup

Calibration No.: 1072

	Moisture %	Protein %	Fat %
Range	5,86-9,26	33,58-36,99	17,25-21,60
SEE	0,304	0,278	0,206
MCC	0,9110	0,8360	0,9750
No. of samples			





Product: **Sunflower Seeds (Whole Seeds)**

Origin: Germany Accessory: Calibration No.: Rotating Cup

1080

	Fat %	Moisture %
Range	41.5 - 48.3	5.5 - 8.5
SEE	0.74	0.30
MCC	0.88	0.88
No. of samples	123	

SEE: Standard Error of Estimate MCC Multiple Correlation Coefficient





Product: Sunflower Extract (ground)

Origin: NL

Accessories: Closed Cup

Calibration No.: 1090

	Protein %	Fat %	Moisture %
Range	28.2 - 37.6	0.9 - 4.0	7.9 - 13.2
SEP	0.66	0.15	0.36
MCC	0.931	0.951	0.931
No. of samples	210	210	210





Product: Sunflower meal, ground

Origin:

Accessories: Closed Cup

Calibration No.: 1110

	Protein %	Moisture %	Fat %	Fiber %	Ash %
Range	28.2-37.6	7.9-13.0	1.4-3.6	17.4-25.2	5.9-8.4
SEE	0.72	0.34	0.13	0.85	0.35
MCC	0.91	0.94	0.94	0.83	0.81
Samples	138	134	132	134	126





Product: Sunflower meal, ground

Origin:

Accessories: Closed Cup

Calibration No.: 1111

	Moisture %	Protein %	Fat %	Fiber %	Ash %
Range	7.1-11.3	29.1-36.9	1.5-3.5	17.7-27.6	5.8-8.4
SEE	0.21	0.56	0.11	0.66	0.13
MCC	0.8825	0.9385	0.9077	0.9280	0.9786





Product: Cotton seed meal

Origin: USA

Accessories: Closed Cup

Calibration No.: 1121

	Moisture %	Protein %	Fat %
Range	8,23-10,50	37,3-46,3	0,59-1,310
SEE	0,15	0,54	0,099
MCC	0,9634	0,9293	0,7111
No. of samples			





Product: Cotton seed meal, ground

Origin: USA

Accessories: Closed Cup

Calibration No.: 1122

	Moisture %	Protein %	Fat %
Range	2,20-4,40	41-45	4,30-6,30
SEE	0,25	0,61	0,15
MCC	0,9301	0,8431	0,9236
No. of samples			





Product: Lineseed meal, ground

Origin:

Accessories:

Calibration No.: 1130

	Protein %	Moisture %	Fat %	Fiber %
Range	33.9-37.0	8.9-14.0	2.2-8.0	9.0-11.0
SEE	0.46	0.13	0.18	0.35
MCC	0.79	0.99	0.99	0.78
Precision	0.21	0.06	0.09	0.16





Product: Cattle Feed

Origin: UK

Accessories:

Calibration No.: 1140

	Moisture %	Oil %	Protein %	Fibre %
Range	10 – 15	2 – 7	15 – 25	7 –18
SEP	0.28	0.25	0.40	0.6
MCC	0.941	0.955	0.985	0.966
Samples	116	118	114	114





Product: Dried Grass (Pellets, ground)

Origin:

Accessories:

Calibration No.: 1150

	Protein %	Moisture
Range	11.2 – 18.6	6.0 – 10.0
SEP	0.47	0.24
MCC	0.97	0.96

SEP: Standard Error of Prediction
MCC Multiple Correlation Coefficient

Sample Preparation:

The dried grass pellets are carefully ground by dropping a few pellets at a time into the Retch Mill equipment with a 0.5 mm screen. Careful attention is drawn to the energy level on the Retch Mill which should not be allowed to exceed 35/40. Failure to do this will result in the motor getting hot thus driving of moisture.

Sample Presentation:

The powder is measured twice (repacks) in a closed cup. Results should be averaged.





Product: Dry (Microwave) Grass

Origin:

Accessories:

Calibration No.: 1160

	Protein %	Moisture %	
Range	9 - 23	1 – 5	17 – 28
SEP	0.31	0.25	0.8
MCC	0.98	0.99	0.91

SEP: Standard Error of Prediction
MCC Multiple Correlation Coefficient

Sample Preparation:

App. 150 g of grass are microwaved to almost dryness by careful microwaving, full power for 3 minutes, stop and remix sample and a further 2x 1 minute drying. The dry sample is then ground using a conventional knife mill or suitable alternative.

Sample Presentation:

The powder is measured twice (repacks) in a closed cup. Results should be averaged.





Product: Meat and Bone Meal

Origin:

Accessories:

Calibration No.: 1170

	Protein %	Moisture %	Oil %
Range	48 – 52	6 – 8	8 – 12
SEP	0.6	0.35	0.3
Precision	0.2	0.15	0.2

SEP: Standard Error of Prediction MCC Multiple Correlation Coefficient

Sample Preparation:

No grinding.

Sample Presentation: The powder is measured twice (repacks) in a closed cup. Results should be averaged.





Product: Poultry Feed (SBC1 - dietary sodium bicarbonate)

Origin: UK

Accessories: Rotating Cup

Calibration No.: 1180

	Oil %	Moisture %	Protein %	Ash %
Range	2.5 –4.5	11 – 13.5	14.2 – 16.5	8.5 –10.5
SEE	0.20	0.23	0.42	0.40
MCC	0.79	0.89	0.73	0.59
Samples				

SEP: Standard Error of Prediction MCC Multiple Correlation Coefficient

Sample Presentation:





Product: Poultry Feed (SBC2 – dietary sodium bicarbonate)

Origin: UK

Accessories: Rotating Cup

Calibration No.: 1190

	Oil %	Moisture %	Protein %	Ash %
Range	2.1 –3.1	10.9 – 12.8	13.5 –14.9	8.7 –11.6
SEE	0.11	0.39	0.22	0.40
MCC	0.879	0.74	0.85	0.85
Samples				

SEP: Standard Error of Prediction MCC Multiple Correlation Coefficient

Sample Presentation:





Product: Poultry Feed (Finisher One)

Origin: UK

Accessories: Rotating Cup

Calibration No.: 1200

	Oil %	Moisture %	Protein %	Ash %
Range	9.3 – 10.2	11.1 – 12.1	18.4 – 19.5	4.9 – 5.6
SEE	0.13	0.28	0.19	0.11
MCC	0.82	0.56	0.85	0.78
Samples				

SEP: Standard Error of Prediction
MCC Multiple Correlation Coefficient

Sample Presentation:





Product: Poultry Feed (Finisher Two)

Origin: UK

Accessories: Rotating Cup

Calibration No.: 1210

	Oil %	Moisture %	Protein %	Ash %
Range	8.4- 10.4	10.9 – 13.2	18.1 –20.4	4.8 – 6.2
SEE	0.24	0.26	0.25	0.218
MCC	0.87	0.89	0.90	0.79
Samples				

SEP: Standard Error of Prediction MCC Multiple Correlation Coefficient

Sample Presentation:

Place 80 ml of the sample into the whole grain cup and present to the InfraAlyzer.

This should be carried out in duplicate and the results averaged.





Product: Poultry Feed (Grower)

Origin: UK

Accessories: Rotating Cup

Calibration No.: 1220

	Oil %	Moisture %	Protein %	Ash %
Range	8.3 – 10.8	10.4 – 11.7	20.36 – 21.8	5.4 – 5.8
SEE	0.4	0.2	0.3	0.1
MCC	0.85	0.73	0.71	0.85
Samples				

SEP: Standard Error of Prediction
MCC Multiple Correlation Coefficient

Sample Presentation:





Product: Poultry Feed (Breeder Grower)

Origin: UK

Accessories: Rotating Cup

Calibration No.: 1230

	Oil %	Moisture %	Protein %	Ash %
Range	2.4 – 3.7	11.3 – 13.9	15.0 – 16.5	5.6 – 6.8
SEE	0.1	0.3	0.2	0.2
MCC	0.967	0.947	0.848	0.862
Samples				

SEP: Standard Error of Prediction MCC Multiple Correlation Coefficient

Sample Presentation:





Product: Poultry Feed (Starter)

Origin: UK

Accessories: Rotating Cup

Calibration No.: 1240

	Oil %	Moisture %	Protein %	Ash %
Range	5.8 – 6.66	10.1 –12-37	22.1 – 23.6	5.4 – 6.5
SEE	0.1	0.3	0.2	0.2
MCC	0.93	0.89	0.81	0.89
Samples				

SEP: Standard Error of Prediction MCC Multiple Correlation Coefficient

Sample Presentation:





Product: Wheat (ground)

Origin: D

Accessories: Closed Cup

Calibration No.: 1260

	Protein %	Moisture %	Sedi %	Hardness %
Range	9-16	9-18	25-75	20-70
SEP	0.3	0.5	8.0	3.5
MCC	0.96	0.97	0.78	0.92

SEP: Standard Error of Prediction MCC Multiple Correlation Coefficient

Sample Presentation:

The powder is measured twice (repacks) in a closed cup. Results should be averaged.





Product: Wheat Meal, ground

Origin:

Accessories: Closed Cup

Calibration No.: 1270

	Protein %	Moisture %	Fat %	Fiber %	Ash %	Starch %
Range	13.4-17.0	11.3-15.9	2.9-5.3	6.9-10.4	3.5-8.9	12.5-32.4
SEE	0.21	0.49	0.15	0.33	0.23	1.0
MCC	0.97	0.86	0.94	0.91	0.88	0.95





Product: Hard Wheat (ground)

Origin:

Accessories: Closed Cup

Calibration No.: 1280

	Protein %	Moisture %	Gluten %
Range	11- 17	10-18	
SEE			
MCC	0.981	0.99	

SEP: Standard Error of Prediction MCC Multiple Correlation Coefficient

Sample Presentation:

The powder is measured twice (repacks) in a closed cup. Results should be averaged.





Product: Hard Wheat (ground)

Origin: UK

Accessories: Closed Cup

Calibration No.: 1290

	Protein %	Moisture %
Range	8 - 14	10 -18
SEE	0.160	0.25
MCC	0.985	0.99

SEP: Standard Error of Prediction MCC Multiple Correlation Coefficient

Sample Presentation:

Sample Preparation: 20-30 g ground in a Retsch-Mill using 0.5 mm screen at 10.000 rpm The powder is measured twice (repacks) in a closed cup. Results should be averaged.





Product: Soft Wheat (ground)

Origin: UK

Accessories: Closed Cup

Calibration No.: 1300

	Protein %	Moisture %
Range	8 - 13	10 - 17
SEE	0.25	0.3
MCC	0.975	0.982

SEP: Standard Error of Prediction
MCC Multiple Correlation Coefficient

Sample Presentation:

20-30~g ground in a Retsch-Mill using 0.5 mm screen at 10.000 rpm





Product: Barley, whole grain

Origin: UK

Accessories: Rotating Cup

Calibration No.: 1310

	Oil %	Moisture %	Protein %	Ash %
Range	1.3 –2.4	1.3 – 2.4	7.5 – 11.6	1.6 –2.44
SEE	0.2	0.4	0.47	0.2
MCC	0.69	0.92	0.905	0.71
Samples				

SEP: Standard Error of Prediction MCC Multiple Correlation Coefficient

Sample Presentation:

Place 80 ml of the sample into the whole grain cup and present to the InfraAlyzer.

This should be carried out in duplicate and the results averaged.





Product: Maize Germ, whole grain

Origin:

Accessories: Rotating Cup

Calibration No.: 1320

	Oil %	Moisture %
Range	30 – 47	3 – 5
SEP	1.1	0.17
MCC	0.949	0.877

SEP: Standard Error of Prediction
MCC Multiple Correlation Coefficient

Sample Presentation:





Product: Fish Meal

Origin: UK

Accessories: Closed Cup

Calibration No.: 1330

	Oil %	Moisture %	Protein %	Ash %
Range	9.1 – 10.3	9.3 - 15.4	65.1 – 69.4	10.6 – 11.8
SEE				
MCC				
Samples				

SEP: Standard Error of Prediction MCC Multiple Correlation Coefficient

Sample Presentation:

The ground sample is packed into a closed cup. Samples will normally be read in duplicate and the results are averaged





Product: Palmkernel meal, ground

Origin:

Accessories: Closed Cup

Calibration No.: 1340

	Protein %	Moisture %	Fat %	Fiber %	Ash %
Range	7.8-19.0	3.7-9.0	6.1-15.0	14.1-40.6	3.1-4.9
SEE	0.34	0.23	0.21	0.89	0.16
MCC	0.98	0.98	0.99	0.97	0.88
Samples	102	100	104	104	98





Product: Corn

Origin:

Accessories: Closed Cup

Calibration No.: 1350

	Protein (as is) %	Protein (Dry Basis) %	Moisture %
Range	6.6 – 9.2	7 – 11	11.2 – 16.4
SEE	0.2	0.2	0.3
MCC	0.9433	0.9377	0.947
Samples	117	119	117

SEP: Standard Error of Prediction MCC Multiple Correlation Coefficient

Sample Presentation:

The powder is measured twice (repacks) in a closed cup. Results should be averaged.





Product: Corn Gluten, ground

Origin:

Accessories: Closed Cup

Calibration No.: 1360

	Protein %	Moisture %	Fat %	Fiber %	Ash %	Starch %
Range	16.6-23.7	6.3-13.2	2.7-5.4	5.9-9.6	3.1-9.2	8.7-24.9
SEE	0.48	0.27	0.31	0.42	0.63	1.32
MCC	0.95	0.99	0.82	0.89	0.83	0.94
Samples	214	202	208	206	206	211





Product: Herring (pasteous)

Origin:

Accessories: Open Cup Calibration No.: 1370

	Water %	Fat %
Samples	152/166	157/166
SEE	0.57	0.49
MCC	0.993	0.996





Product: Salmon (pasteous)

Origin:

Accessories: Open Cup Calibration No.: 1390

	Water %	Fat %	Protein %
Samples	194/206	199/206	175/206
SEE	0.41	0.44	0.61
MCC	0.98	0.98	0.93

SEP: Standard Error of Prediction MCC Multiple Correlation Coefficient

Sample Presentation:

The powder is measured twice (repacks) in a closed cup. Results should be averaged.





Product: Vinegar

Origin: E

Accessories: Liquid Cell

Calibration No.: 1401

	Acid %	Alcohol %
Range	3.85-11.97	0.02-5.55
Samples	135	139
SEE	0.048063	0.049571
MCC	0.9997	0.9995
SEP	0.84	0.15

SEP: Standard Error of Prediction
MCC Multiple Correlation Coefficient

Sample Presentation: Sample 20 °C, stop flow





Product: Brandy Origin: ES

Accessories: Liquid Cell Calibration No.: 1410

	Alcohol %	Sugar %	Dichte
Range	34,88-40,26	3,0-17,5	0,9581-0,9617
SEE	0,0387	0,6389	0,000289
MCC	0,9998	0,9915	0,9733
No. of samples	42	42	42





Product: HFCS
Origin: USA
Accessories: LC
Calibration No.: 1600

	Solids %	Fructose %
Range	46,1-47,8	40,6-43,0
SEE	0,2	0,18
MCC	0,9115	0,9317
No. of samples		





Product: Butter1
Origin: USA

Accessories: Open Cup deep

Calibration No.: 1602

	Moisture %	Fat %
Range	15,12-17,85	79,39-81,32
SEE	0,18	0,2
MCC	0,9239	0,8696
No. of samples		





Product: Butter2 Origin: USA

Accessories: Open Cup deep

Calibration No.: 1603

	Moisture %	Fat %
Range	15,1-17,80	78,5-83,4
SEE	0,22	0,27
MCC	0,9425	0,9612
No. of samples		





Product: Whole milk powder

Origin: USA

Accessories: Closed Cup

Calibration No.: 1604

	Moisture %	Protein %	Fat %
Range	2,78-4,54	25,41-28,41	24,19-28,74
SEP			
MCC			
No. of samples			





Product: Skim milk powder

Origin: USA

Accessories: Closed Cup

Calibration No.: 1605

	Moisture %	Protein %	Fat %
Range	3,21-6,13	35,29-38,21	0,760-2,52
SEP			
MCC			
No. of samples			





Product: Chocolate

Origin:

Accessories:

Calibration No.: ?????

	Fat %	Milk Fat %	Sacch. %	H₂O %	Theo-	Fafree	Lactose
					bromin %	cacoa %	%
Range	21.5-36.6	0-7	42.5-58.4	0-0.74	0.16-0.69	5-21.4	0-11.4
SEE	0.3108	0.4643	1.3811	0.1265	0.0177	0.5595	0.8806
MCC	0.9972	0.9799	0.9516	0.6584	0.9959	0.9958	0.9780
#	60	60	60	60	60	60	60

SEE: Standard Error of Estimate
MCC Multiple Correlation Coefficient

Sample Presentation:

