ENSURE QUALITY OLIVES AND OIL

DA 6200™
Portable NIR Olive Analyzer

PerkinElmer®
For the Better

ACCURATE
EASY-TO-USE
OLIVE ANALYSIS

It's critical for olive oil producers to quickly and easily analyze fat and moisture in purchased olives and pomace after pressing. With near infrared (NIR) technology, you can achieve multiconstituent results in seconds rather than hours, as with traditional chemical analysis methods. Our DA 6200™ NIR olive analyzer gives you the ability to analyze any time, with real-time results, so olive oil producers can verify oil content in olives and use olive pomace results to optimize the pressing process and olive oil yield.

Accurate, calibrated, and ready to go, right out of the box: measure olive paste and olive pomace.

Compact design, lightweight, and battery operated: allows the analyzer to be easily moved between raw-material intake and production sample points, enhancing flexibility and ease of use.

Robust solid-state diode-array NIR technology: no moving optical components ensures reliable operation, accurate measurements, and optimal uptime.

Key Features

- Measures fat and moisture in 30 seconds
- Easy operation by anyone in production facilities
- Cost effective with low maintenance
- No use of chemicals or consumables
- Compact and portable

Accurate results when and where you need them

The DA 6200 system sets new standards for advanced, cost-effective olive product analysis. You can analyze as often as you need, as the DA 6200 has no associated consumables or chemical expenditures. It's designed for simple, accurate use by plant operators. With near real-time results, you can reduce wait times, expense, and the hassle of sending samples to an external lab.

More information for efficient production

Analyzing olives to ensure fat and moisture content is important when it comes to ensuring fair payment to growers. The DA 6200 can also give a guideline to olives' acidity value to confirm their quality and indicate how they were collected. You can also test olive pomace during production and use the results to optimize extraction and retain as much high value oil as possible.

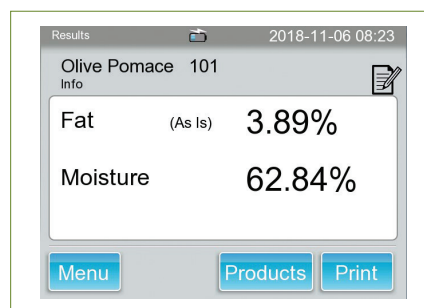## Calibrated and ready to analyze

The DA 6200 uses NIR transmittance technology to analyze a large representative sample volume. Light is transmitted through the sample and collected on a linear array of diodes. NIR calibrations are then applied to the spectra with results available in just seconds. The calibrations are based on a wide range of olive types with varying levels of target parameters. The DA 6200 is a plug-and-play solution when equipped with ready-to-use global artificial neural networks (ANN) and partial least squares (PLS) calibrations.
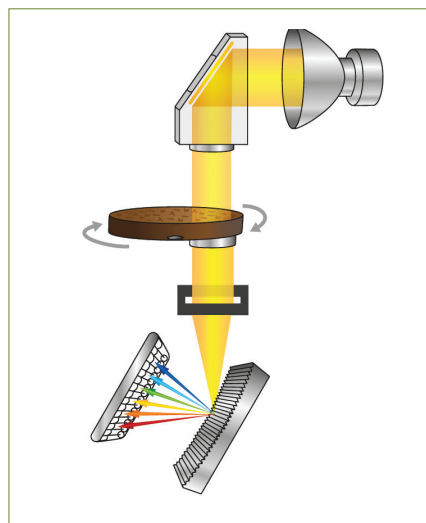

1. Prepare sample in dish

2. Analyze sample

3. Get results in 30 seconds

Specifications

Products	Olive paste and olive pomace
Parameters	Fat and moisture
Regression options	ANN, PLS
Analysis time	~30 seconds
Sample volume	60 ml
Analysis principle	Diode array, transmittance
Wavelength range	850 nm to 1050 nm
Size	300 mm (W) x 220 mm (D) x 280 mm (H)
Weight	5.5 kg
Display	5.7-in. color touchscreen
Battery operation	Up to three hours of operation, eight hours of standby
Ambient temperature	5 °C to 35 °C
Interfaces	Ethernet, two USB ports

NIR transmittance diode-array technology, measuring through a rotating sample.

For sales and support contacts, please visit www.perten.com/contact

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