

MCT-MultiPlex™

Process Moisture & Color Measurements

Optional Measurements Include:
Fat/Oil, Product Thickness/Height & Temperature

Process Applications

Snack Foods & Baked Goods
Chips, Crisps, Cheese Curds
Biscuits, Crackers, Cookies, Pretzels
Granola Bars, Flavor Strips, Extrusions
Cereal, Nuts, Peanut Butter
Sugar Liquids & Crystals, Vegetable Oil
Coffee, Chocolate
Pet Biscuits
Pharmaceutical Pills & Tablets
Plastics, Polymers, Chemicals
Paper, Coatings, Paint, Textiles
Roofing Tiles, Brick, Cement

NEW!



Features

Multiple Measurements including moisture, color, oil/fat, product temperature & thickness
Food Grade Construction
Touchscreen PC with intuitive easy to operate software
Analog and Digital Outputs
Network Options

Display Options

Numerical Values
Trends
Grade Histograms
% Defects

MultiPlex Delivers Quality Measurements

The MultiPlex helps bring consistency in product color and composition following the baking, frying, or toasting process by providing moisture, oil, flavorings, and true color measurements.

L* values represent Light (white = 100) to Dark (black = 0)
a* values represent Red (+) to Green (-)
b* values represent Yellow (+) to Blue (-)

Maillard Reaction Correlation

The a* value correlates with color changes associated with the Maillard reaction. The Maillard reaction is important in many food products as it describes the effect of chemical reactions that impact food flavor and odor when heated. The chemical reaction between amino acids and reducing sugars results in browning that can be correlated to the a* value.

The MCT-MultiPlex offers true color measurement that can be used to monitor the effects of the Maillard reaction.

MCT-MultiPlex™

MCT-MultiPlex consists of MCT-360 NIR Moisture Transmitter technology and a white light source Color Meter housed in a NEMA 4 stainless steel enclosure. Sensor includes all optics, infrared filters, power supply, proprietary detector system and electronics, software and communication outputs. Color measurements are available in CIE L*, a*, b*; Hunter L, a, b and other color scales.

Operator Interface (OI) touch screen displays numerical values, trends, height/thickness, alarms and alerts. Standard 50 product codes easily expandable. Analog outputs and digital interface.

MCT-MultiPlex™

Process Moisture & Color Measurements

Integrating Multiple Technologies

MCT-360 NIR technology for Moisture, Oil/Fat measurements

White Light Source Color Meter provides CIE L*, a*, b*;
Hunter L, a, b or other color scale

Laser Height/Thickness measurement

IR Product Temperature Option

Radio Frequency substitution option for NIR measurements

Flexible Product Configuration

Single transmitter incorporating NIR, Color,
Height/Thickness and Temperature into one Operator
Interface

Separate NIR Moisture, Fat/Oil and Color Transmitters at
different locations into one Operator Interface

MultiPlex, MCT-360, MCT-330, or RFM-1000 sensor coupled
with Color transmitter into one Operator Interface

Process Quality Control

Moisture, Oil and Color all relate to product quality and are
important to consumer desirability

Typical installations are at the dryer and fryer exit in the
food industry, extruder exit in plastics, and on the web in
paper, textiles, and non-woven industries

MultiPlex analog outputs can be used for control, and
digital outputs for data archiving

Alerts and Alarms can trigger lights and annunciators for
operator control

MCT-MultiPlex is easy to install and easy to operate

NEW!



MCT-MultiPlex™

