We are KPM Analytics…

KPM Analytics provides advanced instrumentation solutions to global customers across many industries. The operating companies that make up KPM Analytics have come together because of their industry-leading application expertise in the food, agriculture and environmental sectors. Recognized by customers for deep application knowledge and superior support, the companies stand as a strategic group with a common passion: providing solutions and solving our customers’ most challenging issues.

Through our united approach, customers big and small are better served with a broader, more robust offering of scientific instrumentation supported by a global sales and service network of distributors to give you confidence that your product quality and safety standards are being met. With thousands of installs across the world, customers in grain, milling and baking trust the KPM Analytics brands to protect them and millions of consumers every day.

- Thousands (K) Protecting Millions (KPM)
Optimize your process; maximize your performance; protect your company, and your customers.

Whether you are a plant breeder developing new cultivars to maximize grain yield or a farmer preparing for harvest, a miller adding improvers or doing customized flour blends or a high-production baker developing new innovative recipes, you can count on KPM Analytics. Our team of experts can support all aspects of your process with state-of-the-art moisture, protein, grain and flour quality analyzers, plus finished product inspection equipment for quality control.

Keep it simple with full traceability and fast screening inline, at line, online or in the lab to ensure specifications and quality standards are met during every step of your process. And with unmatched support during the product life cycle, our global experts are available to you 24/7. Call on us for specific application-related questions or simple technical support whenever it’s needed—in real time and in your time zone.

The trusted brands of KPM Analytics have an estimated 15,000 installs around the world, from small start-ups to large Fortune 500 multinational food producers, and we are prepared to hand you the right solution for your unique application. Let us help you protect and preserve the integrity and quality of your reputation and your finished product.
Breeding through Elevator

**Breeding**

**Selecting the Best Cultivar**
- Cultivar selection at multiple stages to determine the highest quality and yield potential

**Harvest**

**Identifying Ideal Harvest Conditions**
- Yield the best quality grain and command the highest price point
- Grain moisture determines the ideal harvest time in order to yield the best quality grain and command the highest price point in the market. Moisture measurement within a combine harvester provides data to properly prepare the fields for future plantings.

**Grain Elevator**

**Incoming Inspection**
- Fast validation of grain quality per miller’s specification and government or fair trade requirements
- Quick protein and impurity measurement identifies grain quality per government or fair trade requirements and guides proper grain separation for batch allocation.
- Inside the internal silo, monitor for safe moisture levels to protect against spontaneous combustion fires and to maintain grain integrity during storage.
- Protein quality and extensibility analysis minimizes possible grain damage resulting from improper drying. Impurities are measured to calculate material loss potential during the cleaning process. In down chutes after cleaning and during drying, moisture measurements are essential for specification validation and efficient dryer operation.
- A grain sample is milled in the lab to assess the flour quality for proper batch assignment based on the miller’s specification.

**Cleaning & Drying**
- Foreign material removal and analysis for efficient operation and preservation of grain integrity
- A grain sample is milled in the lab to identify % protein, as well as overall grain quality, per miller’s specification before shipping.

**Blending**
- Flour quality validation for proper batch allocation
- A grain sample is milled in the lab to identify % protein, as well as overall grain quality, per miller’s specification before shipping.

**Outgoing Inspection**
- Grain quality analysis to verify grain meets miller’s specifications before shipping
- A grain sample is milled in the lab to identify % protein, as well as overall grain quality, per miller’s specification before shipping.

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**TOP SOLUTIONS:**
- CHOPIN: Infraneo Unity: SpectraStar® XT
- CHOPIN: Infraneo, Mixrolab 2 and Alveolab Unity: SpectraStar® XT
- CHOPIN: Aqua-TR, Infraneo and Amylab FN
- SensorTech: ST-3300 Smart RF Moisture Sensor
- CHOPIN: GEISTAR, Infraneo, Mixrolab 2 and Alveolab
- SensorTech: ST-3300 Smart RF Moisture Sensor
- CHOPIN: Qualtur 2 and Alveolab
- SensorTech: ST-3300 Smart RF Moisture Sensor
- CHOPIN: LabMill and Alveolab
- CHOPIN: Infraneo, Amylab FN, Alveolab and LabMill

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**LEGEND:**
- CHOPIN • CHOPIN Technologies
- PSC • Process Sensors
- Sensortech • Sensortech Systems
- Sightline • Sightline Process Control
- Unity • Unity Scientific
Quickly verifies incoming grain meets miller’s specification and government and fair trade requirements.

Fast analysis of grain protein, moisture, sprouting and impurities verifies the incoming grain quality meets miller’s specification.

Foreign material removal preserves grain integrity, ensures sanitary storage conditions and allows for consistent process for efficient milling.

Impurities are measured to calculate material loss potential during the cleaning process.

Optimize milling efficiency, increase yield and preserve flour quality with proper monitoring of the tempering process.

Monitoring the % moisture absorbed by the grain during tempering is essential for producing flour that meets miller’s specification and to achieve efficient milling operation.

Combining different grain qualities per baker’s formulations.

Analysis results of grain quality (including water absorption, mixing properties, extensibility, tenacity, etc.) are used to correctly blend grain per miller’s and baker’s formula specifications.

Combining different grain qualities per baker’s formulations.

Tempered grain is milled, sifted and separated into different flour types.

Starch damage, Solvent Retention Capacity (SRC), ash & protein and flour quality analysis throughout each stream of the milling process ensures consistent and efficient wheat/grain to flour milling.

Flour improvers are added to adjust the flour per baker’s specification.

Ash & protein, SRC values and overall flour quality are analyzed to accurately blend flours and determine required enrichment additives per baker’s specification.

Flour quality analysis verifies flour meets baker’s specifications before shipping.

Ash & protein, SRC values and overall flour quality are measured against baker’s specification to minimize rejects and out-of-specification product.

Moisture measurements validate acceptable specification range for quality control before shipping.
Inspect incoming flour to validate that it meets baker’s quality standards. Incoming QC validation of protein & ash, SRC and flour quality (water absorption, mixing properties, extensibility, tenacity, etc.) ensures baker’s specifications are met. Analysis throughout the research & development process. When formulating innovative products, the measurement of flour quality properties plus fast visual QA inspection of the finished product is essential during the new product development process. Optimize and control the mixing & forming process to improve efficiency and control product quality. Analyze overall dough quality, baking mixes and formulations in order to verify consistency to baker’s specifications. Online moisture measurements optimize dough consistency prior to baking, which increases yield, minimizes waste and maximizes efficiency. Identify inconsistencies in formed dough and reject or recirculate prior to cooking. Increase yield and reduce waste with quality & control verification before and after the oven. Analyze dough moisture and quality for consistency—and reject and/or recirculate dough that does not meet specification—to increase yield and verify product quality before and after the oven. After the oven, verify doneness level and key characteristics like color, height, defects and contaminants. Pan cleanliness is verified at the conclusion of the cleaning process. Inspection and rejection of sub-grade product to ensure only the best quality product will reach the consumer. Improve product consistency, minimize waste and decrease product rejection with moisture, oil and other QC analysis of cookies, crackers, snack foods and cereals. End product QC analysis identifies and rejects substandard product before it’s packaged and shipped to the customer. Online, at-line or in-the-lab moisture, fat and oil content measurements ensure product consistency, increase yields, minimize waste and maximize efficiency. Fast and accurate count, sort, seal, label and barcode analysis for food safety and lot tracking throughout the packaging process. High-speed inspection systems enable efficient 100% inspection to verify the correct product is inserted into trays and to catch defects before it’s too late, saving you time and money.
Our Solutions

Analyzing cultivars and grain & flour quality is essential for breeding, proper harvest timing, outbound & inbound QC inspection, proper grain allocation and development of innovative formulations.

CHOPIN Technologies offers a full suite of premium instrumentation ideal for the quality and control of grain and flour used across the grain, milling and baking processes.

Go to chopin.fr to see the complete portfolio.

Laboratory and At Line

Grain, Flour & Dough Quality

NIR analysis offers high performance and full flexibility for rapid analysis of ash and protein.

Choose from a variety of SpectraStar packages specifically for flour milling, foods and snack foods.

Go to unityscientific.com

Unity scientific

Process Control

Online Moisture Measurement

Control your process with the MCT466-SF/MCT469-SF food grade online moisture, oil and fat analyzers for consistent product quality and a more efficient baking process.

Go to processesensors.com

Process Sensors Corporation

Finished Product

Get trusted, real-time moisture measurements from patented RF technology with unmatched resolution and stability—perfect for evaluating crop-growing conditions, safe silo storage, grain integrity and consistent quality of baked goods.

Go to sensortech.com

Sensortech Systems

Virtually any size, shape or color attribute of baked goods are analyzed in real time at speeds of up to 100 objects per second using a series of high-speed cameras and intelligent imaging software, providing 100% inspection of any production line.

Go to spci.ca

In-line Vision Inspection & Rejection System
We use the Unity Scientific SpectraStar 2600 XT in our lab for quality control purposes, running samples 6-10 times an hour from various control points in our milling process. The XT has definitely given us peace of mind when it comes to holding a calibration. We still look at primary analysis on a routine basis; however, the approach to primary analysis has become more balanced, from monitoring of the NIR performance to verification of the data. And whenever we need help, the quick response from the Unity Scientific team has been terrific.

Melody Farahani, Quality Manager, Miller Milling Company, Saginaw, TX

We teach our students—who are trained for management positions in grain milling and process technology—that it is critical to obtain accurate measurements throughout the process. The Alveograph, Mixolab and SDmatic from CHOPIN Technologies quickly and effectively get you those vital measurements.

Michael Weber, Principal of the Prestigious Institution Swiss Milling School, St. Gallen, Switzerland

We’re proud to be one of the best-known companies in the world providing customized solutions for standardizing, improving and fortifying flour. We work closely with worldwide experts in grain, flour and dough analysis—like the team at CHOPIN Technologies—to stay at the cutting edge of innovation.

Hendrik Begemann, Global Head of Business Unit, Mühlenchemie, Ahrensburg, Germany

A major international fast food company needed better consistency of the buns served in over 6,500 restaurants globally. They turned to Sightline to establish automated QC procedures and reporting for their 22 production facilities.

Using Sightline’s Vision Inspection Systems, every bun is inspected and either accepted or rejected based on company specifications. They now have reliable, timely data about bun quality and consistency for every production run across all plants, resulting in waste reduction, improved franchise experience and higher customer satisfaction.

We’ve been using online moisture and oil sensors from Process Sensors Corporation on six of our lines for over 10 years, and they’re terrific. The units are looped into our process, so the readings are fed back into the line to control the speed of the product through the oil. We’re able to reduce scrap, optimize efficiency and keep our entire process in control and in spec. We’ve tried other products, but nothing comes close to what they deliver.

Randy Rupprecht, Director of Quality, Axium Foods, South Beloit, IL
We Can Help

We understand the challenges you face everyday and how difficult it can be to navigate the options available, whether that be in new cultivar breeding or inspecting finished product.

Turn to KPM Analytics' team of experts to get you the right solution for your unique application so you can accelerate your process, maximize your performance and protect your company, as well as your customers.

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Reach out to us today!