

On-Site Food Analysis Solutions

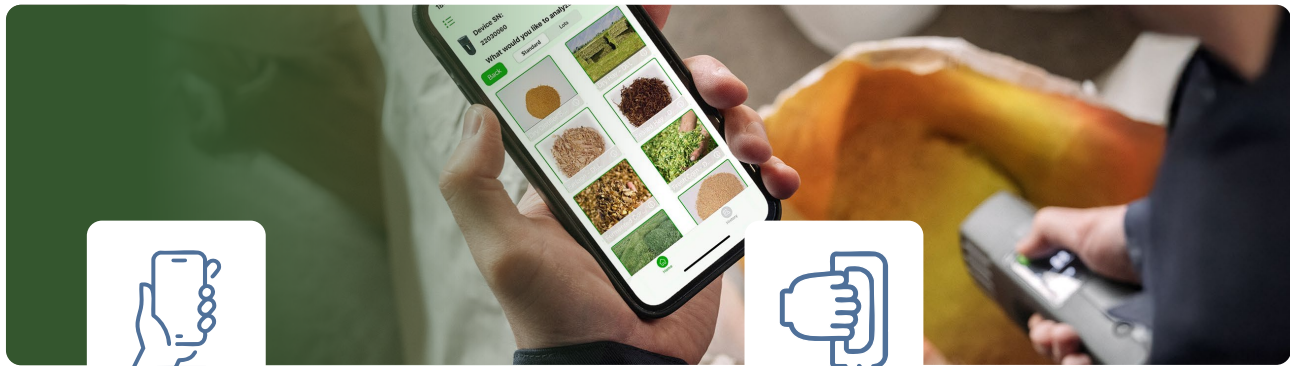
Accurate analysis of critical parameters for food items and ingredients wherever decisions are made.



Empowering Food Testing Processes

Say goodbye to costly, time-consuming food testing processes. ProxiScout™ provides instant and reliable on-site analysis for a wide variety of food items and ingredients, ensuring consistent quality, compliance, and swift decision-making. Integrate with the NeoSpectra portal and experience efficiency and advanced analytics, setting a new standard in food analysis across the supply chain.

All-In-One Platform for your On-Site Analysis Needs



Instant result on mobile app

- Wide selection of materials to analyze.
- Simultaneous analysis of different parameters.
- Results appear right after the scan.

Field-ready handheld scanner

- Accurate handheld NIR spectrometer.
- Ergonomic design.
- Rugged for field use.

It's All In the Cloud Hassle-Free Data Lifecycle Management

Amplify insights by aggregating all your data in the Neospectra Portal.



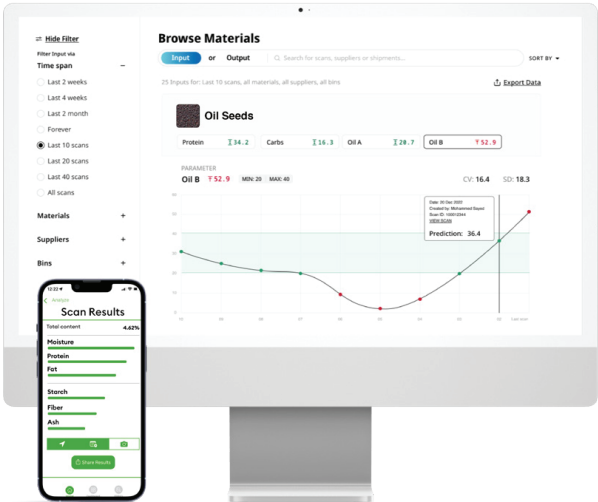
Centralized data and devices management.



Auto-synced results from mobile app.



Advanced analytics and reports.

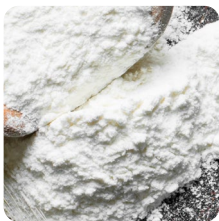


One Solution A Wide Variety of Food Items and Ingredients



Grains and cereals

Protein, moisture, fat, sugar, dietary fiber, processing quality.



Flour and milling

Moisture, protein, fat, ash, starch, rheometrical parameters.



Confectionary and bakery

Sugar, chocolate, milk, wheat, fat, protein, textural properties, fiber.



Milk and dairy

Fat, protein, lactose, water, maturation, adulteration, total nitrogen, amino acids, total solids, SNF.



Oils, syrups and honey

pH, acidity, peroxide value, saturation levels, FFA, sensory attributes, authentication, adulteration, moisture.



Coffee and tea

Caffeine, roasting degree and type, sensory attributes, origins, quality.



Meat, poultry and fish

Protein, fat, moisture, tenderness, freshness, quality authenticity.



Herbs and Spices

Moisture, adulteration, blend composition, oil content.



Fruits and vegetables

Dry matter, soluble solids, acidity, ethylene, Brix index, types and origins, ripening, maturity index.

Empowering All Stakeholders in Food Production

- Enhanced operation efficiency.
- Improved productivity.
- Increased profitability.



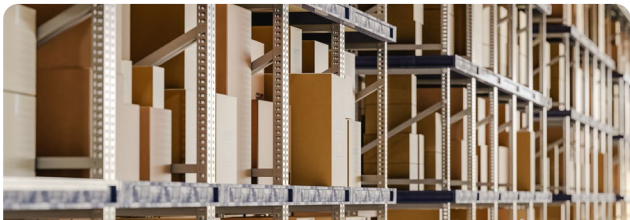
Cultivators

- Immediate insights into nutrient levels enable precise fertilization, minimizing resource wastage and promoting sustainable farming practices.
- On-the-spot analysis ensures the quality of harvested products, facilitating early detection of issues and maintaining high-quality standards.



Producers

- Instant decisions on quality of input ingredients, and efficient management of return claims
- Instantly assess product composition, ensuring compliance and accurate labeling.



Distributors

- Gain real-time insights into product composition, to manage inventory efficiently and reduce waste.
- Enhance the visibility across the supply chain by verifying the quality of incoming batches.
- Ensure consistency and meeting specified standards before reaching consumers.



Food analysis labs

- Grow the business with new on-site services and revenue streams.
- Lower instrumentation costs while maintaining accuracy.
- Increase throughput during peak seasons.

Bring the Lab to When and Where Decisions are Made



Field



Raw material reception



Storage and distribution

Putting it All Together

ProxiScout™’s integrated platform empowers the food industry with accurate, instant, and reliable on-site food analysis throughout the supply chain. From inspecting incoming ingredients. employing batch testing, accurate nutrition labeling, and identifying potential hazards Neospectra Portal provides food enterprises with a centralized data management at different locations across the supply chain to gain unprecedented control and insights, elevating product quality, safety, and compliance redefining industry standards.



Instant results

Adapt production based on real-time insights.



Lab-Level Accuracy

Precision you can rely on wherever analysis is required.



Supply chain transparency

Verify the quality of incoming ingredients and maintain traceability.



Time and cost savings

Decrease the need for extensive lab testing and resources utilization.

Experience the Future of Food Analysis with ProxiScout™

[Contact us](#) today to schedule a demonstration or get more information.

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