

NMR Analyzer

MesoMR23 Series



MesoMR23-060H-I (Horizontal)



MesoMR23-060V-I (Vertical)

Perfect Food Study Tool!

Technical indexes

- Magnet type: Permanent Magnet
- Magnetic Field Intensity: 0.52 ± 0.05 T
- Probe Diameter: \varnothing 60 mm
- Sample diameter \leq 60 mm, Sample height \leq 60 mm

SUZHOU NIUMAG CORPORATION

Add: Floor 1-2, Building 2, Suzhou Software Technology Park, No.78, Keling Rd, Suzhou, Jiangsu, China
Tel: +86-512-62393560 Email: info@niumag.com Web: www.nmranalyzer.com

Korea South

Add: 3F, A-316, 212 Olympic-ro, Songpa-gu, Seoul 05553 Rep of Korea
Tel: +82-2-2145-4360 Email: jkhang@jktac.co.kr Web: www.jkxtac.com

Perfect performance in testing food with different shape and size:

1. Quantitative analysis of water phase in food
2. Study on water / oil distribution, migration, motility of water-oil system
3. Spatial distribution analysis of water / oil
4. Adulteration detection, process monitoring, quality and origin distinction of food
5. Oil content and moisture measurement
6. Proton density / T1 / T2 weighted imaging



Application Case

Mushroom Drying Process Study

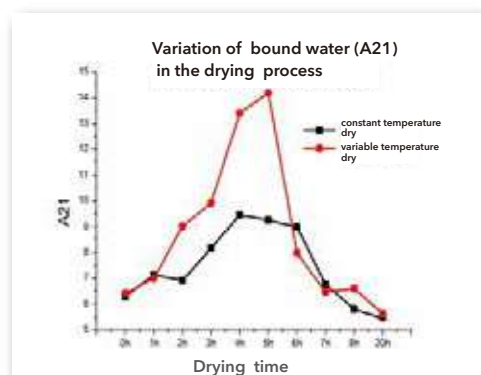


Fig. 1

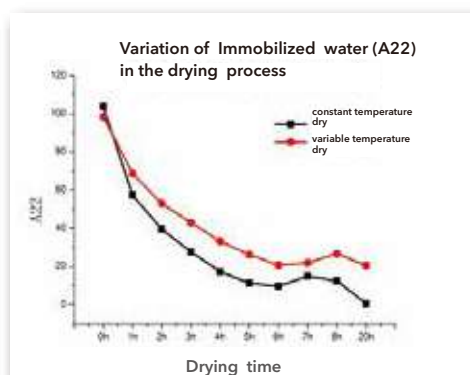


Fig. 2

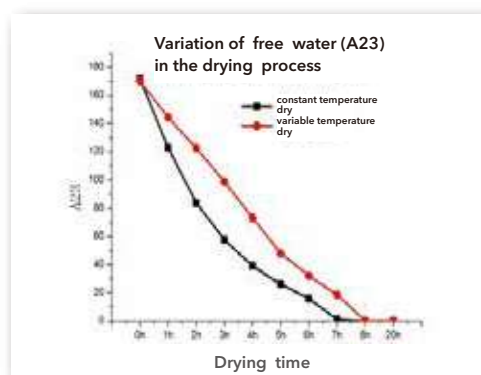
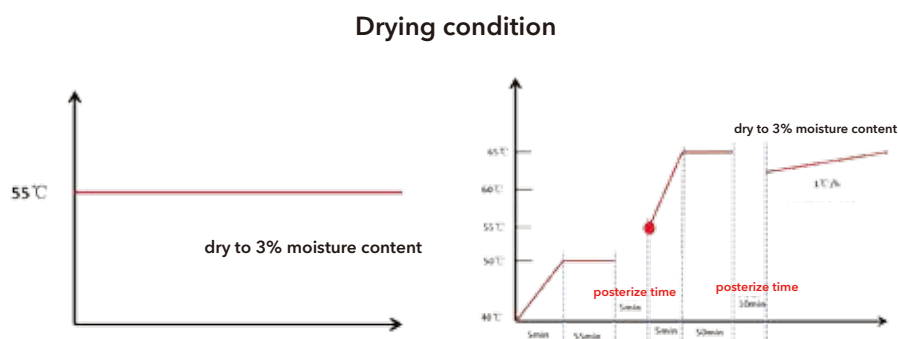
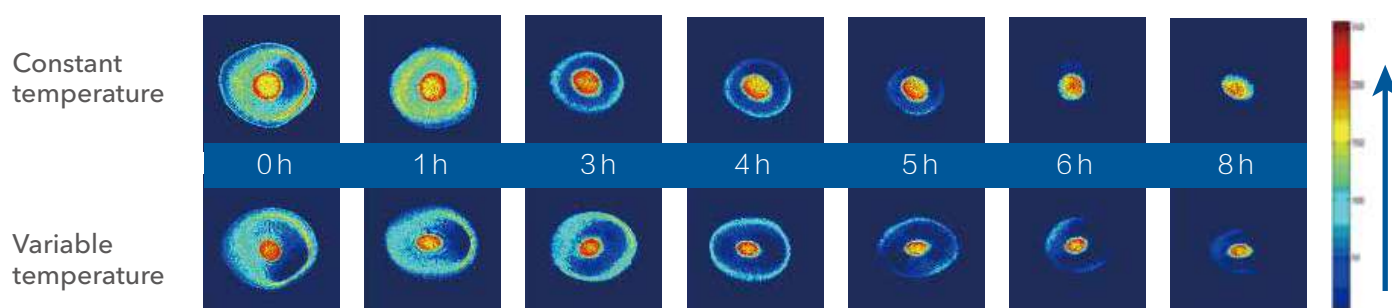


Fig. 3



Compared with the var-temperature drying, the speed of constant temperature drying is obviously faster because the immobilized and free water lose more quickly. (see figure 2, 3)



We can get the moving direction of water by MRI. In this example, the water migrates from the pleated meat to the edge.