July 7, 2016

PerkinElmer to Display Wide Range of Food Technologies at IFT16

Innovative Instruments and Analyzers for Complete Food Analysis

WHAT: PerkinElmer, Inc., a global leader focused on improving the health and safety of people and the environment, today announced that it will showcase its comprehensive portfolio of food quality and safety instruments at the Institute of Food Technologists (IFT) Annual Meeting & Food Expo. IFT16 is the world's largest annual food science forum and exposition.

"This international gathering of food experts and professionals from across the industry is an ideal forum for us to highlight our advanced detection and analytical technologies, which help to ensure that the food being delivered to consumers contains only safe, quality ingredients," said Jon DiVincenzo, President, Environmental Health, PerkinElmer. "Our Perten franchise has grown through our acquisition of Delta Instruments, broadening our portfolio to offer a more complete range of analyzers used for measuring nutritional components and somatic cells in milk. Our solutions help food processors and manufacturers optimize process monitoring, ensure the quality and safety of their products and supply chain, and protect the integrity of their brands."

PerkinElmer will highlight the following technologies for analyzing food and, more specifically, dairy products, grain, edible oils and snack products at Booth #431:

Food:

Avio™ 200 ICP-OES: the industry's most compact ICP-OES designed for efficient multi-elemental inorganic analysis. This technology helps laboratory professionals running inorganic analyses who face an expanding range of sample types to test difficult, high-matrix samples without the need for dilution. The Avio 200 system can be used for a wide range of applications including nutrient analysis for nutritional labeling.

PinAAcle® 500 spectrometer: a fully-integrated, flame-only atomic absorption (AA) spectrometer ideal for labs needing an easy-to-use, high-performance flame AA for single element nutrient analysis. With a touch-screen interface with the flexibility to operate via its Syngistix Touch™ or Syngistix™ for AA Software, the PinAAcle 500 spectrometer can be coupled with the FAST Flame sample automation accessory, providing the lowest cost-per-element flame AA.

Dairy:

Perten RVA 4500: an ingredient performance analyzer that measures viscosity under programmable, variable temperature and shear. The RVA can screen ingredients, make/avoid claims and keep non-performing materials from entering production. It also determines processing characteristics of dairy stabilizers, starches, flours, extruded products, cooked foods' and feeds. The analyzer measures characteristics such as pasting temperature, pasting time, and gel strength, and can provide a product fingerprint for comparison of future performance.

Grain:

Altus® HPLC system: a fully integrated, easy-to-use and maintain LC system delivering reliable, precise, and reproducible results for analyses such as preserving the integrity of food ingredients, maintaining clean water, air and soil, and testing chemicals and industrial materials to meet environmental standards. This system offers a full spectrum of high sensitivity detection modules and is controlled through the Waters® Empower® 3 Chromatography Data Software (CDS) with a comprehensive array of data integrity and compliance features.

Perten DA 7250 NIR Analyzer: a diode array based NIR instrument that is fast, accurate, easy-to-use and versatile. Two-button analysis is used for analyzing grains, flakes, pellets, powders, pastes, slurries and liquids in six seconds for constituents such as moisture, protein, fat, ash, starch, fiber and many other parameters -- all with little or no sample prep or clean-up. Available factory calibrations cover a wide variety of grain, feed, pet food, dairy, and snack food products and are built from a global database of hundreds of thousands of samples.

Edible Oils:

Clarus® 680 GC: designed for high-volume laboratories requiring rapid analytical cycle times. It has the fastest injection-to-injection time of any conventional gas chromatograph and performs complex analyses to help detect compounds and pesticides in food.

Torion® T-9 GC/MS: the smallest portable GC/MS instrumentation available for analyses outside of the lab in the field. The system rapidly screens chemicals, including environmental volatile and semivolatile organic compounds (VOCs and SVOCs), explosives, chemical warfare agents, and hazardous substances. It can also be used in food safety and industrial applications. The system is fully self-contained, lightweight, and includes rechargeable battery operation.

Snack Food/Packaging:

Spotlight™ FT-IR microscopy systems: designed for scientists specializing in materials, pharmaceuticals, academia, forensics, biomedical and biomaterials whose samples demand higher sensitivity and simpler analyses and workflows. The systems perform tasks ranging from automated setup to complete characterization in rapid time, while delivering quick, high-quality results. Their applications include: polymer characterization, identification of contaminants in the manufacturing process, detection of microplastic particles in cosmetics, and analysis of automobile paint chips. The **Spectrum Two™ system** combines performance and low-maintenance design and is suited for everyday use regardless of user skill level.

TVT (texture analyzer) 6700: applies controlled conditions of stress or strain to samples to measure a complete texture profile for a wide range of food products and materials. Its applications include: quality control of raw materials; in-process and finished product testing; product formulation and development; evaluation of ingredient and processing changes; monitoring of changes during storage and transport; and imitation of chewing or consumer handling.

DA 7440 On-line NIR: an analyzer for over-the-belt type measurements with enhanced capabilities and simplified product change-over procedures. It performs real-time, multi-constituent analysis of in-process materials and can be fully integrated into plant/process control systems. The DA 7440 NIR provides enhanced measurement capabilities of moisture, fat, and seasonings during snack-food production. It also analyzes a wide variety of food products – potatoes, cookies, crackers – for parameters such as moisture, fat, temperature and others. The measurements are used to control processes such as frying, drying and freezing.

WHEN: July 16-19, 2016

WHERE: Booth #431, McCormick Place South, Chicago

MORE: Since 1939, IFT has been advancing the science of food and its application across the global food system by creating a dynamic forum where individuals from more than 90 countries can collaborate, learn, and grow, transforming scientific knowledge into innovative solutions for the benefit of people around the world.

Thousands of food scientists, R&D professionals, suppliers, marketers, and other professionals will attend IFT16 to learn about the driving forces behind the technologies and trends affecting consumers, growers, processors, regulators, and researchers who contribute to the global food supply. Experts from industry, government agencies, and research institutions will provide insights into new health benefits, safety, product innovations, and consumer trends.

ABOUT PERKINELMER:

PerkinElmer, Inc. is a global leader focused on improving the health and safety of people and the environment. The Company reported revenue of approximately $2.3 billion in 2015, has approximately 8,000 employees serving customers in more than 150 countries, and is a component of the S&P 500 Index. Additional information is available through 1-877-PKI-NYSE, or at www.perkinelmer.com.

Media Contact:
Leanne High
lhigh@apcoworldwide.com
919-867-2812