VERDER



ENABLING PROGRESS IN

FOOD & BEVERAGE ANALYSIS

Do you encounter challenges in maintaining highest quality and safety standards in your food & beverage research and production?

Learn how lab and analysis equipment from Verder Scientific will make your life easier by providing the results you need in **sample homogenization, particle characterization, ashing, protein** and **thermogravimetric analysis.**

FOOD & BEVERAGE SOLUTIONS IN A NUTSHELL – START EXPLORING!
www.verder-scientific.com

RETSCH

MILLING & SIEVING

RETSCH offers cutting-edge equipment, tailored for the food industry. Our range of mills and grinders provides top-notch sample preparation for accurate nutritional and food safety analyses.



ELTRA

ELEMENTAL ANALYSIS

ELTRA speeds up food analysis with the new ELEMENTRAC CN-r analyzer, delivering precise nitrogen/protein and carbon measurements based on the Dumas method in just 3 minutes.



MICROTRAC

PARTICLE CHARACTERIZATION

Discover the perfect blend of precision and quality with MICROTRAC's advanced particle characterization solutions. We specialize in evaluating the particle size and shape, and stability/dispersibility in food and beverages.



CARBOLITE GERO

HEAT TREATMENT

Elevate your quality control process with CARBOLITE GERO's state-of-the-art ashing furnaces, the ultimate choice for food testing.



ERWEKA

HARDNESS TESTING

ERWEKA offers a wide range of tablet hardness and combination testers which are also suitable for food applications, such as hardness testing of coffee beans.



EXAMPLE: QUALITY CONTROL OF COFFEE

To ensure that every sip meets the highest standards of quality and safety, coffee undergoes rigorous analysis.

From sensory evaluations and moisture content assessments to pesticide residue tests and microbiological screenings, a range of analytical methods is employed to guarantee that each batch is not only delicious but also free from contaminants.

THIS IS WHERE SOLUTIONS FROM VERDER SCIENTIFIC COME INTO PLAY

- Cryogenic grinding of roasted coffee to preserve volatile substances for analysis
- Size & shape analysis of coffee beans and coffee powder
- Thermogravimetric determination of water content to ensure optimum shelf life
- Ashing of coffee to retain unwanted components such as heavy metals



HEAT TREATMENT
www.carbolite-gero.com

ELEMENTAL ANALYSIS
www.eltra.com

MATERIALOGRAPHY & HARDNESS TESTING
www.qatm.com

MILLING & SIEVING
www.retsch.com

PARTICLE CHARACTERIZATION
www.microtrac.com

PHARMACEUTICAL TESTING
www.erweka.com

www.verder-scientific.com

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