



1 | Rotational viscometry

ViscoQC series

Single- and multi-point viscosity measurement with yield stress analysis

2 | Particle size and distribution measurement

Litesizer DIA, DIF, and DLS

Particle size, shape, distribution, and zeta potential analysis

3 | Microwave acid digestion

Multiwave series

Sample preparation for elemental analysis

4 | Liquid density measurement

DMA series

Quality control via density measurement

5 | Gas pycnometry

Ultrapyc series

Preparation-free skeletal (true) density measurement

6 | Tapped density measurement

Ultratap series

Analysis of packing and compression characteristics

7 | Inline concentration measurement

L-Rix, L-Sonic, L-Dens, and L-Col

Inline refractive index, sound velocity, density, and color measurement

8 | Inline concentration and mass flow measurement

L-Cor

Mass flow rate, density, and temperature measurement

9 | Automated sugar beet analysis

Betalyser

Determination of sugar, sodium, potassium, and α -amino nitrogen

10 | Polarimetry

MCP Sucromat

Measurement of specific rotation, % concentration, and $^{\circ}\text{Z}$ concentration on the International Sugar Scale

11 | Refractometry

Abbermat Advanced

Refractive index and concentration measurement

12 | Rotational/oscillatory and powder rheology

MCR series

Viscoelastic and powder flow behavior analysis

13 | Rotational rheology

RheolabQC

Viscosity curve, yield point, and flow behavior analysis

Sugar and Sweet Ingredient Analysis

Integrated analytical excellence

Advanced measurement solutions for sugar, syrups, and sweet ingredients – enabling accurate process monitoring, ensuring consistent quality, and optimizing production, from raw ingredients to finished products.



Find out more