Falling Number®
FN 1000

NEW!

FN 1000

Falling Number 250

Flour

Grain Intake

Whole Grain

The Only Validated Instruments for the Approved Methods

FALLING NUMBER®

Perten
INSTRUMENTS

Falling Number

Alpha-amylase activity has great influence upon the quality of baked goods, pasta and noodles. Sprout damage is caused by alpha-amylase – a naturally occurring enzyme in grain that increases in concentration during wet harvests. Perten Falling Number instruments are the only validated instruments capable of running the World Wide Standard method for measuring alpha-amylase activity in flour and meals of wheat, durum, rye, barley, other grains and malted cereals. The Falling Number method is a fast and easy test to help protect your organization from the effects of sprout damage.

Falling Number® 1000 instrument

The Falling Number 1000 is an automatic dual sample analysis system designed for simple operation. The system includes functions for automatic water level control, automatic start and automatic stop at operator set FN target. It also includes functions for registration of sample ID, calculation of moisture corrected sample weight, mean value calculation, moisture corrected results, altitude correction and calculation of blends and malt addition. The user can also select the optional Fungal Falling Number method. With its 5.7" touch screen, operation is simple and intuitive – including local language options. The FN 1000 has USB and Ethernet ports for printer and bar code reader and results can be readily copied to a memory stick or sent for external collection in e.g. a central LIMS system.

Features & Benefits

Faster: User set min FN result auto-stop option for time saving during high sample load periods.
Safer: Isolated water bath and stirring mechanism, and reduced steam.
Easy to Use: Auto-start, automated water level control, temperature and atmospheric pressure sensing. Confidently used by non-technical operators.
Reliable: Simple, robust design provides exceptional instrument life and low cost of ownership.
Calibration-Free: Saving users time and ensuring correct, reliable measurements.
Altitude Correction: Automatic re-calculation of FN results. Built-in atmospheric pressure sensor alerts operator if altitude correction is required.
World Standard: Uniform reporting for grain growers, traders and processors.
The Only Approved Instruments: Use for trade and export purposes. The Perten Falling Number models are the only validated instruments covered by the approved International standards: AACCI/No. 56-81.03, ICC/No. 107/1, ISO/DIS 3093.

Uses

Segregation: Save money by avoiding mixing sound and sprouted grain.
Blend Optimization: Blend grains or flours to create a product with specific characteristics.
Quality Assurance: Ensure deliveries meet end-user specifications and purchase agreements.
Fungal FN: Verify total enzymatic activity in flours supplemented with Fungal enzymes.

Recommended Accessories

Water Dispenser: Easily and accurately dispenses 25 ml of water.
Cooling Tower: Saves water and environment by re-circulating cooling water.
Shakematic: Automatic shaker for fast and uniform sample mixing.
Spolett 1010: Rapid Falling Number tube cleaner.
Laboratory Mill 120 or 3100: Approved hammer mills for preparation of grain.
Printer: Compact USB printer for hard copy results.

Specifications

Power Requirements: 115 or 230 V, 50 or 60 Hz (specify on order).
Power Consumption: Heat-up 1050 VA, Running 500 VA
Cooling Water Consumption: 25 l/h
Size (HxDxW): 515 x 390 x 290 mm
Net Weight: 19 kg
Interfaces: 4 x USB ports, 1 x Ethernet port (RJ45)
Display: 5.7" color touch screen

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Analysis with Value

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