

Anisidine Value Meter

Are you looking for a rapid and reliable way to verify the goodness and the real oxidation stage of the fats and oils you are selling, buying or processing? Here is the solution called p-Anisidine Value analysis.

The chemical analysis method for p-Anisidine Value determines the amount of aldehydes (principally 2-alkenals and 2,4-dienals) in animal and vegetable oils and fats by reaction of these compounds with the p-Anisidine. This reaction highlights the concentration of the quantity of aldehydes and ketones, giving the dimension of the secondary oxidation of the fat matrices.

Uniphos p-Anisidine Value Meter is a microprocessor based instrument tailor made for the measurement of p-Anisidine Value of oil. The instrument is light weight and very much economy.

p-Anisidine reacts with secondary oxidation products such as aldehydes and ketones in fats and oils to form products that absorb at 350 nm wavelength of light; therefore, it is used as an official method for detecting them by the AOCS. It is particularly good at detecting unsaturated aldehydes, which are the ones that are most likely to generate unacceptable flavors, making it particularly useful in food quality testing

The measured data is stored on the micro controller of the instrument which can also be transferred to a computer with date, time and sample ID.

Features

- ◆ Low cost and portable instrument
- ◆ Analysis procedure simple and rapid
- ◆ Direct display of p-Anisidine Value (AnV)
- ◆ Reproducible results

Specification

Measurement Principle	: Optical Absorption
Measuring range	: 0.5 - 100 AnV
Resolution	: 0.1 AnV
Accuracy	: +/- 5 %
Detection limit	: 0.1 AnV
Physical Dimensions	: 20.0 x12.5x10.0(LWH) cm
Weight	: 2.2 Kg
Power	: 0.864 Watt (Battery 4.8 V, 2000mAH)
Calibration Interval	: 6 Months

