

Application report light

Turbidity in Food Dyes Laboratory

Sigrist Product:

- LabScat 2

1. Industry:

- Food Industry

2. Typical application:

- The turbidity in food dyes is measured in laboratories for quality control.
- Measuring range 0–800 NTU
- Wavelength 650 nm LED
- Scattered light 90°/25°

3. Utilisation:

- For the coloration of beer, e.g. by using caramel, or for colouring soft drinks and other beverages.
- Coloration of baked goods, confectionary, sauces and many more.

4. Additional information:

Food dyes are used to make the food look more attractive and appetizing, as well as to offset colour loss due to the food preparation process. They can be of natural origin (e.g. vegetables, fruits, herbs) or be synthetically produced.



LabScat 2



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