

# WE analyse THEM ALL

with **sherlock**  
food analyser

Sherlock Food Analyser is the first choice when it comes to analysing a product stream non-destructively in real time.



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# Welcome to the Future of Food Analysing!

The Sherlock Food Analyzer monitors production lines with 100 times the precision of conventional methods. It enhances quality control, optimizes raw material usage, lowers costs, and reduces energy consumption. Real-time monitoring ensures less waste, fewer complaints, and brings production one step closer to “zero-waste.”

The Sherlock Food Analyser operates autonomously. Simply set it and forget it!

## Reliability

Unlike traditional methods, which take a few samples and provide results after up to 60 minutes, the Sherlock Food Analyser collects hundreds of thousands of measurement points per hour, offering the most reliable picture of the entire production.

## Sampling

To monitor continuous product flow, only a few samples are usually taken and analyzed in the laboratory. These samples poorly represent the true distribution and mean value. Additionally, the time delay in receiving results means production errors are detected late.

## Uncertainty

Empirical data show a 2.4% standard deviation in dry matter value. Due to high natural fluctuation, only a large number of measurements can reduce uncertainty, making the small number of laboratory samples insufficient.

## Student's t-distribution

The method to reduce the measurement uncertainty is scientifically proven by the student's t-distribution under the null hypothesis.

## Non-destructive

Unlike complex destructive sampling, the Sherlock Food Analyser measures the product flow continuously and nondestructively, recording over 100,000 values per hour. This allows real-time analysis of production, providing mean values and deviations.

## Profit

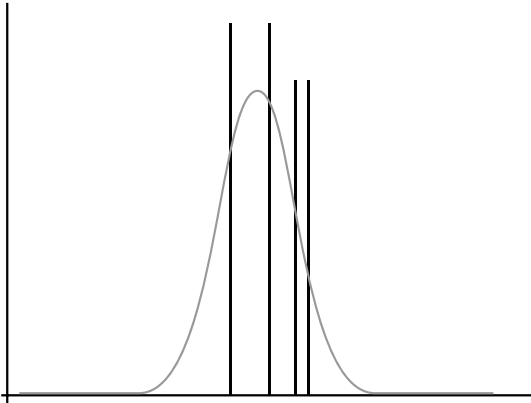
This precise analysis of the product flow allows for highly accurate determination of dry matter content, leading to higher yields. Reducing the dry matter in the final product by 0.25% to 0.5% at a line capacity of 20 tons per hour can generate up to €1.7 million in additional profit per year.



[Learn more](#)

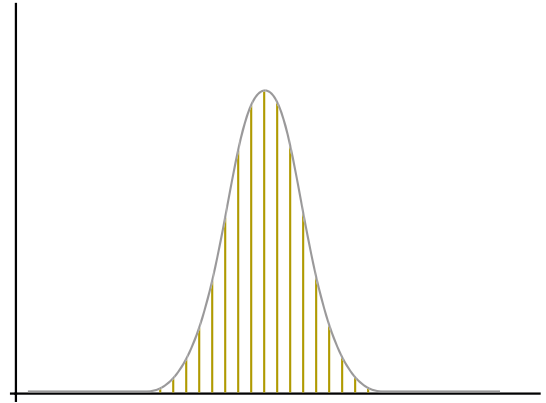
## Single laboratory sampling

poor representation of the product stream



## Sherlock Food Analyser

detailed representation of the real product variation



2.4 % production fluctuation

Single measurement uncertainty due to measuring equipment

0.1 %

1 %

Measurements per hour

7

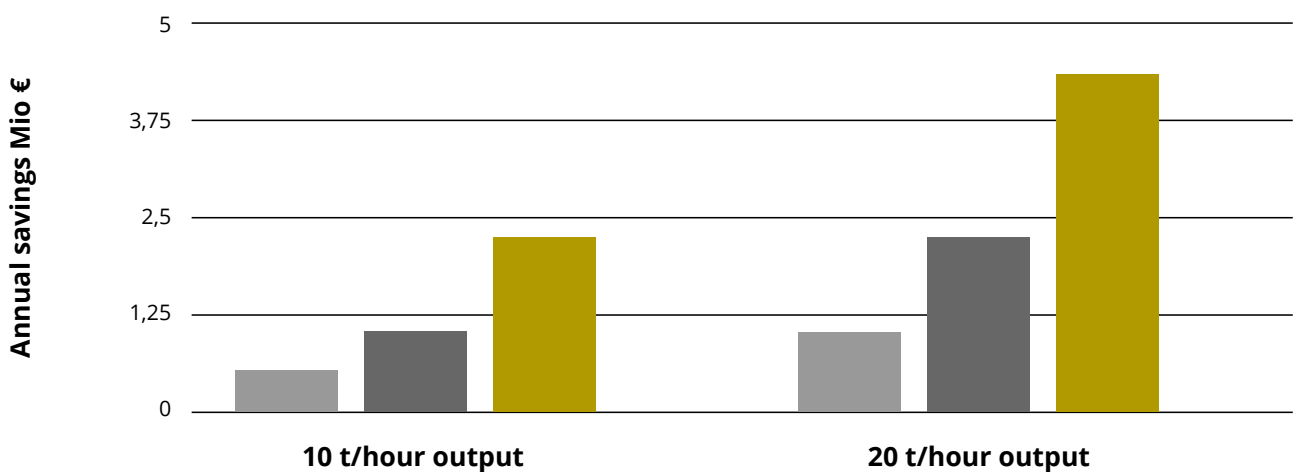
400.000

Uncertainty of the mean value

0.5 %

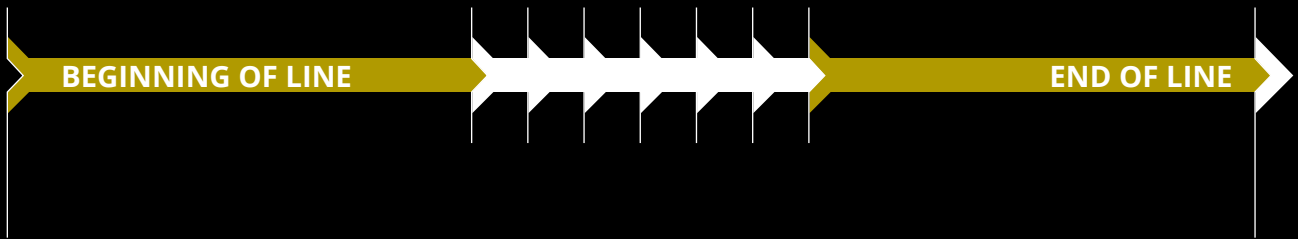
0.004 %

## Financial gain after 1 year



- 0.25 % Dry matter reduction in final product
- 0.5 % Dry matter reduction in final product
- 1 % Dry matter reduction in final product

Sherlock Food Analyser is available in stainless steel, hygienic design and fully wash down cleanable. Due to its modular design, the Sherlock Food Analyser can be placed anywhere in the processing line. From raw product receiving, peeler control, upstream and downstream of the dryer, upstream and downstream of the fryer to the finishing line.



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