VES ANALİZ

GRAIN, FLOUR, FOOD AND FEED
ANALYZERS

www.vesanaliz.com.tr

About Us

VES Analysis Systems was founded in 2010 by Volkan SARIARSLAN, one of the experienced names in the sector, and has assumed a leading role in the flour, feed, and grain analyzers sector since its establishment. With more than 15 years of experience, it continues to add value to the sector by not only selling analyzers but also prioritizing customer satisfaction in after-sales support services.

We serve our customers with a team of experts who closely follow technology, love their work, and are specialized in both technical knowledge and sales experience. With our innovative solutions and customer-oriented approach, we aim to increase efficiency in production processes and raise the quality standards of businesses.

As VES Analysis Systems, we are proud to use our experience in the sector to contribute to your success. We will continue to stand by our valued customers with our reliable, fast, and professional service understanding.

Our commitment to quality is the foundation of your success.

VES ANALİZ

Turnkey
Laboratory Setup

Grain Transportation Systems
Ventilation and Automation Systems
Steel Construction
Facility Maintenance and Revision Operations
Project Design and Consultancy Services
Licensed Warehouse Equipment
24/7 Technical Support Service
Laboratory Consumables
Automated Sampling Systems
Flour and Feed Analyzers
Moisture Analyzers
Laboratory Equipment
Protein Analyzers

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FSA: Automatic Grain Moisture Meter

Integrated hectoliter weight determination and IR sampling automatic temperature measurement grain moisture meter

Description:

The automatic FSA Grain Moisture Meter meets the highest accuracy requirements for moisture content, hectoliter weight, and temperature measurement of cereals, legumes, rice, and many other crops. This meter enables grain samples to be analyzed in just a few seconds. Thanks to the integrated printer, a printout with all relevant data is available immediately after the measurement.

Areas of Use:

The device is calibrated for maize, rye, triticale, wheat, durum wheat, hulled buckwheat, hulled and unhulled spelt, hulled and unhulled millet, sorghum millet, spring and winter barley, oats, rapeseed, soybeans, broad beans, faba beans, sunflower seeds, pumpkin seeds, hulled rice, linseed, field peas, and beans.

User-specific calibration can be added upon request.

Specifications:

✓ Calibratable grain moisture meter

✓ High accuracy in seconds whole grain measurement

✓ Impact-resistant

✓ For all products and finished goods

✓ Calibration accuracy +/- 0.4

✓ Ethernet and USB interface

✓ 7" color touch screen agricultural moisture meter

✓ Lifetime Support

✓ Dimensions: 440 x 310 x 430 mm Weight: 15 kg

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FSG Grain Moisture Meter

Device for fast moisture determination of nuts, seeds, and special products.

Description:

The FSG Grain Moisture Meter is a moisture meter for quickly determining the moisture content of all common types of nuts such as shelled, unshelled, and roasted pistachios, shelled and unshelled hazelnuts, almonds, shelled, unshelled, and ground walnuts, cashews, Brazil nuts, and shelled hazelnuts. Thanks to the large sample chamber, a representative measurement result for the moisture and temperature values of the food is quickly obtained. Additional characteristic curves are available on request or can be calibrated for special products at any time.

Careful and accurate control of the moisture content of nuts is an essential part of quality assurance. With the Humimeter FSG, this process is carried out quickly and precisely. In practice, the high-quality measuring instrument is used at all stages of the value chain. It can be used as a hazelnut moisture meter, a peanut hygrometer, a walnut moisture meter, a cashew and pecan moisture tester, and much more.

Features:

✓ Portable and compact device

✓ High measurement accuracy

✓ User-specific calibration can be added

✓ Measurement in seconds

✓ Non-destructive measurement

✓ USB interface included

✓ Lifetime support

✓ Dimensions: 226 x 165 x 240 mm

✓ Weight: 3 kg

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VES-NIR - Portable Grain Analyzer

- ASH-COLOR L
- STARCH
- MOISTURE
- PROTEIN
- WATER REMOVAL
- GLUTEN
- ALVEOGRAPH
- YAĞ

VES-NIR is the perfect instrument for fast and non-destructive analysis of grain and oilseed samples. Multiple parameters such as moisture, protein, and oil content can be measured in less than one minute. Thanks to the built-in battery, the instrument offers high portability for field analysis. The innovative automated sample mixing chamber design allows for one-touch referencing, calibration, analysis, and reloading for accurate and consistent results.

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PROTEIN ANALYZERS

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Description:

Precise Multi-parameter Measurement with One Touch

VES-NIR features an intuitive touchscreen interface. The instrument offers a simple one-touch analysis function. Simply place the sample in the chamber, and all required parameters are measured using a non-destructive test method. Operators can perform easy and efficient tests without specialized training.
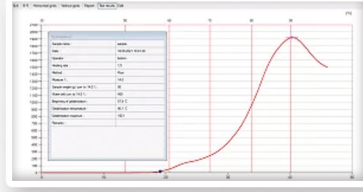
High Precision Protein Analyzer

The VES-NIR Portable NIR Spectrometer is a high-precision design that triples the sensitivity of analyzing grain particle samples. Measurement results are accepted by both parties in transactions, supporting fair trade and facilitating profitable decisions.

Versatile Use with a Single VES-NIR

The instrument provides flexibility for various scenarios such as points of purchase, workshops, and field use. Quality and accuracy of analysis results are guaranteed thanks to a large database of samples collected from multiple harvest seasons.

Features:

✓ **High-performance NIR Spectrometer:**
Equipped with DMD (Digital Micro-mirror Device) technology.

✓ **Large 25 mm diameter light aperture:**
Provides fast and repeatable measurements.

✓ **Side-illuminated body:**
Includes a rotating sample cup for granular solid samples.

✓ **Wide wavelength range:**
950–1650 nm range ensures more application support and higher accuracy compared to short-wavelength NIR instruments.

✓ **Built-in lithium battery (optional):**
Ideal for field analysis and portability.

✓ **VES Remote Technical Support:**
Provides online support for software and calibration updates.

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AmyloScan
Flour Quality Control Device

AmyloScan analyzes the enzyme activities in flour and starch products, ensuring quality by providing reliable results in control processes.

Description:

AmyloScan is used to determine gelatinization properties and enzyme activity of flour, whole wheat flour, rice flour, rye, barley and corn in accordance with ICC-standard no: 126/1 and AACC Method no: 22-10.
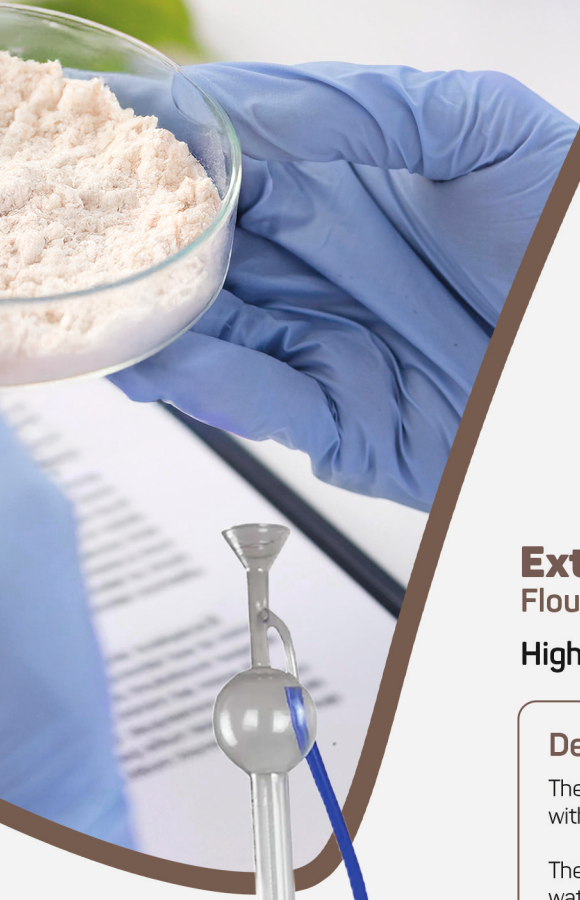
The suspension prepared with 80 g of flour sample and 450 ml of pure water is heated in a rotating vessel with a constant heat increase of 1.5 °C /min. The viscosity values of the sample as a result of a constant 1.5 °C /min heat increase between 30°C and 93°C degrees are plotted against time and recorded.

✓ AmyloScan enables the assessment of flour quality and its suitability for various applications.
✓ AmyloScan gives us information about the temperature range and the degree of gelatinization of the starch.
✓ It allows us to accurately measure enzyme activity (amylases) in wheat, rye, corn and rice flour.

Features:

✓ Speed: 75 RPM
✓ Mains connection: 220 V 50 Hz
✓ Dimensions (W x H x D): 450 x 990 x 340 mm
✓ Approx. weight: 25 kg

ExtensoSCAN
Flour Tester

High Precision Elasticity Analysis

Description:

The elongation, resistance to elongation, and energy of the dough are determined in accordance with the standards CC 114/1, AACC 54-10. These values are important properties of flour.

The dough prepared in the FarinoSCAN kneader with 300 g of flour, 2% salt, and required % water is weighed 150 g. The prepared dough is shaped in the sections on the ExtensoSCAN device and kept in the fermentation room at a certain constant temperature. At 45 minutes, 90 minutes, and 135 minutes, it is placed in the tensile section on the device and tested. If desired, parallel studies can be performed with the same sample at the same time.

FarinoSCAN
Flour Quality Control Device

Detailed Analysis of Dough Rheological Properties

Description:

FarinoSCAN is used to perform quality control tests on flour samples in accordance with ICC115/1 and AAC54-21.02. It is used to determine the % water required for the flour sample, and the resistance of the dough to the kneading paddles during kneading is recorded by graphing against time.

The desired data is obtained with the FarinoSCAN graph. By evaluating the graph, it offers the opportunity to have information about the properties of the dough.

There is a mixer unit with a 300 g sample reservoir in accordance with the standards on the device. With this feature, parallel work can be performed with the same sample in the ExtensoSCAN test.

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VES ANALİZ

Roller Laboratory Mill

Sieve Shaking Device

Hammer Laboratory Mill

Gluten Washing Device (Double)

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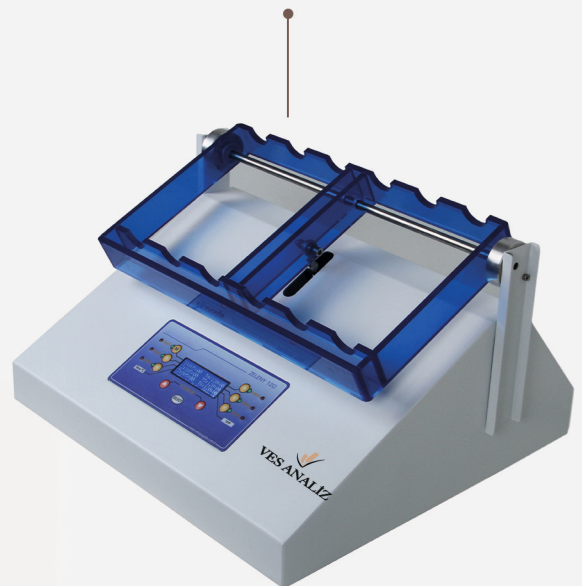# BASIC LABORATORY SET

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Fall Count Device
(Single - Double)

Gluten Index Device

Sedimentation Device

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Licensed Warehouse Package

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Portable Temperature Control Shaft

Hermetically sealed and protected against external negative influences reliably protected grain piles hand-held portable electronic temperature measuring device

3 Digital Temperature Sensors ✓

Completely Waterproof ✓

Temperature Indicator ✓

Intervention Length:
1.5m - 2m - 2.5m - 3m

Temperature Control Systems

The temperature control system developed by VES is a tool for continuously measuring and recording the temperature of grains during storage in silos and warehouses.

Observation and analysis of the data obtained help prevent undesirable processes such as rotting, insect infestation, greening, and moisture loss. This ensures grain quality is maintained throughout the storage period, allowing timely actions to be taken.

✓ 24/7 Monitoring and Control

✓ Applicable to all kinds of granaries

✓ Individual solutions for every grain storage facility

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VES ANALİZ

Grain Aeration and Cooling Management

As VES Analyzer, we provide product analysis and analysis services in your grain storage facilities maximize quality and minimize losses Innovative ventilation and cooling management to reduce systems.

Our Models

F50TD

F100TD

F200TD

F300TD

F300UHT

F450TD

F450UHT

F550TD

RECOMMENDED MODEL AND TECHNICAL DATA FOR TURKEY

F450 GRAIN COOLING

Grain Cooling Capacity			
Maximum capacity		650 ton/gün	
Minimum capacity		375 ton/gün	
Average capacity		450 ton/gün	
Cooled Air Flow Characteristic Curve	1,000 Pa	24,500 m³/h	
	2,000 Pa	23,000 m³/h	
	3,000 Pa	21,000 m³/h	
	4.000 Pa	17,500 m³/h	
	5.000 Pa	12,000 m³/h	
Compressor Nominal Cooling Capacity		50 Hz	60 Hz
0°C/+30°C evaporation/condensation temperatures		154.0 kW	182.0 kW
0°C/+40°C		135.0 kW	160.0 kW
0°C/+50°C		116.0 kW	137.0 kW
Power Input			
Electric power input of compressor at nominal conditions		35.6 kW	42.9 kW
Chiller input load at nominal conditions to=0°C y tc=40°C		63.0 kW	76.0 kW
Maximum input load		91.9 kW	110.3 kW
Electric plug CEE (the unit includes its own 250A plug)		250 A	250 A
Chilled Air Connection Ø		600 mm	
Main sizes	length	4,425 mm	
	width	2,340 mm	
	height	3,617 mm	
	weight	3,535 kg	

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Technical Service and Support Services

VES Analysis; a leader in flour, feed and grain analyzers sells many brands and offers a wide range of devices for these devices. after-sales technical support, maintenance, repair and calibration services maximizing customer satisfaction by offering aims to.

7/24 TECHNICAL SUPPORT

VES ANALİZ TECHNICAL SUPPORT

Laboratory Setup

All equipment that may be needed in a flour or feed factory is provided by our company and installation and training services are provided.

Remote Support Services

24/7 technical support and calibration services are available via phone, e-mail and remote desktop connection.

Maintenance Contract

Within the scope of the maintenance contract to ensure uninterrupted operation of your laboratory devices;

✓ Device failures are minimized with planned maintenance.

✓ Possible major failures are prevented and service costs are reduced.

✓ The lifetime of the device is extended, reducing overall maintenance costs.

✓ Easy budgeting with a fixed maintenance fee.

VES ANALİZ

Turnkey Laboratory Setup

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QUALITY