



Processed Foods Industry

Analysis Solutions

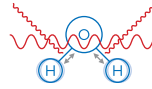
- Moisture
- Fat
- Protein

Extremely Accurate and Repeatable Results

Processed Food encompasses a wide variety of products. Analysis can be complex, and the products can contain a wide variety of changing ingredients. Our systems are uniquely positioned to provide the most accurate and repeatable results, regardless of product reformulations or ingredient changes.

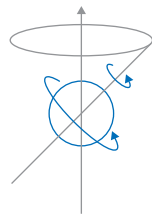
Compared to reference techniques, our technology is much easier and safer to use. Compared to other rapid techniques, our technology is more accurate and robust, while maintaining very rapid test times. For these reasons, thousands of CEM instruments are used around the world.

Key Technologies



iPower

- Dual-frequency drying (the absolute fastest method)
- Works on any type of sample (liquid, powder, slurry)
- Eliminates sample burning issues
- Recognized as an official method



ORACLE NMR

- Rapid and direct fat analysis
- No method calibrations
- Superior to NIR/FT-NIR
- More repeatable than wet chemistry reference methods

Alfredo Sauce

Almond Milk

Bar Layers

Batter

Bean Flakes

Beef Boullion Powder

Beef Tallow

Beer Stillage

Beer Syrup

Bologna

Butter

Butter Beans

Caramel, Soft

Cheese Loaf

Cheese Sauce

Cheese Slices

Cheese Slices, Imitation

Cheese Sticks

Chicken, Breaded

Chicken Paste

Chickpeas

Chili

Chocolate

Chocolate Pudding

Chocolate Whey Powder

Cinnamon Powder

CMP Slurry

Coffee Creamer

Coffee Extract

Coleslaw

Cookies

Corn Feed

Corn Mash

Corn Slurry

Corn Syrup

Corn, Raw

Cornbread

Cottage Cheese

Cottage Cheese
Dressing

Cranberries

Cream Cheese

Creamer Mix

Creamer, Non-dairy

CROUTONS

Custard

DDGS, Corn

DDGS, Rice

Dietary Foods and
Supplements

Donuts

Dough

Dry Potatoes

Egg Whites

Eggnog

Eggs

Emulsifier, Powdered

Farmers Cheese

Fish Meal, Cod
and Pollock

Fish, Breaded

Flavored Yogurt

Flour

Fondant

Frappuccino®

French Onion Dip

French Toast

Fructose

Fruit Peel

Glaze

Graham Cracker

Greek Yogurt

Guacamole

Honey

Infant Formula

Jerky

Ketchup

Lactose Powder

Lactose Liquid

Lard

Licorice

Macaroni and Cheese

Maltodextrin

Margarine

Mayonnaise

Mink Feed

Mousse

Mushroom Sauce

Nutrition Bar

Nutrition Drink

Onion Rings

Orange, Solids and Peel

Parmesan Cheese

Peanut Butter

Pectin

Pepper

Pet Food, Dry

Pie Dough

Pie Filling

Pizza Dough

Pork Broth

Potassium Carbonate

Potato Chips

Potatoes, Dehydrated

Potatoes, Frozen

Potted Meat

Poultry Meal

Pretzel

Pudding

Pumpkin

Ravioli

Raw Meat

Raw Meats,
Calculated Protein

Refried Beans

Rice

Rice Flour

Ricotta Cheese

Roux

Salad Dressing

Sorbet

Sour Cream

Soy Curd

Soy Milk

Soy, Flour

Soy Products

Soybean Oil

Soybeans

Starch

Stillage, Whole

Sunflower Seeds

Sweet Whey Powder

Sweetened
Condensed Milk

Tofu

Tomatoes

Tomato Paste

Tortilla Chips

Turkey, Mechanically
Separated

Vegetable Powder

Whey

Whey Cream

Whey Powder

Whey, Crystallized

WPC Powder

WPC/WPI

Yogurt

Yogurt with Fruit

Yogurt, Flavored



“ We use the CEM SMART and NMR technology to test moisture and fat on our mayonnaise and salad dressings. These systems have allowed us to accurately control the oil in our products which has saved us money. We would highly recommend CEM's technology for moisture and fat analysis.”

Kathy Crean / QA Supervisor

Ventura Foods LLC

“ CEM's SMART 6 and ORACLE have given us the flexibility and the accuracy we have been looking for in a rapid test. Comparative studies show CEM's SMART and NMR technology are both accurate and precise for moisture and fat determination. We would highly recommend CEM's technology for providing reliable and quick results we can trust.” (FITCO manufactures high quality poultry-based ingredients)

Dannielle Price / Lab Manager

FITCO: Food Ingredients Technology Co.

“ We prefer CEM's SMART and NMR for fast, accurate and easy to use solids and fat testing. CEM's technology consistently provides accurate results and we would highly recommend its use for food testing.” (KanPak tests soft serve ice cream, nutritional drinks, iced cappuccinos)

Zach Lancaster / QA Lab Manager

KanPak LLC

“ The CEM SMART/NMR moisture/solids and fat testing system is a wonderful instrument. It allows us to analyze our products accurately, quickly and consistently even with the variety of products we test. Using no chemicals is a benefit, maintenance of the equipment is very low, and CEM provides excellent support. We would highly recommend this instrument for fat and moisture analysis. (Mullins Food Group manufactures high quality sauces, ketchup, dressings, and spreads)

Charlie Wind / Harold Gause

Quality Assurance Director/Lab Manager

Mullins Food Products Quality Systems

“ CEM's SMART 6 and NMR technology are accurate, fast, reliable, and easy to use. CEM provides top notch customer service and installation. I would recommend this product to anyone needing moisture, solids, and fat capabilities.” (C.F. Sauer Company is a top producer of spices, flavoring extracts, and other food products)

Skyler Walling / Asst. Quality Manager

C.F. Sauer Company



Over 50,000
systems sold
worldwide



CEM has been an
ISO-certified facility
since 1994



All systems serviced &
supported by experts
with an average of 15
years of experience



CEM invests 11% of
annual revenue into
R&D, the result...
11 R&D 100 awards



IQ/OQ/PQ
Validation by
certified CEM
Technicians



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