

Food and Beverage Industry | May 2017

Bruins Instruments' NIR Analyzers provide a fast and accurate method for determining food content

J.A. King is pleased to be the exclusive distributor for Bruins Instruments' NIR analyzers in our territory. German designed and manufactured, Bruins analyzers are based on research-grade spectrophotometers and are highly sensitive, stable, reliable and reproducible. Suitable for solids, slurries and powders, they can detect:

- Moisture
- Protein
- Oil
- Carbohydrates
- Starches
- Glutens
- Zeleny
- Ash
- Amylose
- FFA
- and more...



Bruins offers several different models, depending on the product to be analyzed. All are easy to use, with limited sample preparation and superior accuracy. Bruins Instruments maintains an extensive library of calibrations for many products, but also offers a free calibration development service for up to three products with the purchase of new equipment.

J.A. King can also calibrate and repair all types of Bruins NIR analyzers. Click here to get in touch with a J.A. King specialist to discuss how a Bruins Instruments NIR analyzer can help you.

Contact Us

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