Application Note

AN 5377

Rev. 6

NIRS™ DS2500 / DS2500 F / DS3 / DS3 F

Cereals / Grains



NIRSTM DS2500/DS2500 F/DS3/DS3 F provides fast and accurate results for feed ingredients such as cereals/grains.

With the NIRS DS2500/DS2500 F/DS3/DS3 F you will get results almost instantly instead of waiting hours for results from standard wet chemistry analysis in the laboratory.

This application note describes the calibrations and the results that can be expected when analysing cereals/grains.

This application handles mainly samples from Europe, China, South East Asia, India and North America.

Samples Used in Calibration Set

The application is developed with following sample types:

- Barley: barley grain, barley whole grain
- Corn: corn grain ground, corn grain un-ground
- Wheat: Wheat whole grain, wheat grain, wheat whole grain ground
- Others: oat grain, oat whole grain, rye whole grain, triticale whole grain
- Cassava/Tapioca

Calibration Information

The application covers the following parameters and ranges:

Parameter	Model	PM version	Moisture Basis	N	Min	Max
Protein *	ANN	3.0.0.0	As Is	5518	1.42	20.5
Moisture	ANN	3.0.0.0	n/a	9014	1.72	20.0
Fat	ANN	3.0.0.0	As Is	2796	0.37	6.90
Fibre	ANN	3.0.0.0	As Is	2122	0.50	15.3
Ash	ANN	3.0.0.0	As Is	5148	0.89	5.62
Starch	ANN	3.0.0.0	As Is	2545	26.1	77.2

^{*}The Nitrogen conversion factor for Feed applications is 6.25

Model: ANN calibration technique (Artificial Neural Network)

PM version: Prediction model version number

Moisture Basis: As Is = no moisture compensation; not applicable for the moisture parameter

N: Number of individual samples in the calibration setMin: Minimum reference value in the calibration setMax: Maximum reference value in the calibration set

Table 1

Performance

The prediction models in this application were developed using the Artificial Neural Networks (ANN) technique. Performance has been evaluated using independent validation test sets which are not included in the calibration set and which represent data from different instruments and a different reference laboratory.

FOSS Analytical A/S Nils Foss Allé 1 DK-3400 Hillerød Denmark FOSS Analytical Co., Ltd. 6 Louyang Road, Building 1 215121, SIP, Suzhou P.R. China Phone +86 512 62 92 01 00 Fax +86 512 62 80 56 30 E-mail info@foss.dk Web www.fossanalytics.com

Total Validation Test Set

Mix of All Cereals

Parameter	N	Acc.	Min	Max	RSQ
Protein	1323	0.59	1.98	15.7	0.96
Moisture	1814	0.65	2.17	19.9	0.93
Fat	470	0.32	0.37	5.38	0.93
Ash	766	0.22	0.91	5.24	0.87
Fibre	375	0.63	0.51	15.4	0.93
Starch	637	1.65	27.83	75.53	0.94

N: Number of individual samples in the validation set

Acc. Accuracy expressed as Standard Error of Prediction (SEP) corrected for bias

Min: Minimum reference value in the validation set

Max: Maximum reference value in the validation set

RSQ: Linear correlation between predicted results and reference results.

Table 2

Validation Data for Specific Sub-Classes

Wheat

			1		
Parameter	N	Acc.	Min	Max	RSQ
Protein	482	0.61	7.7	15.7	0.87
Moisture	594	0.57	3.04	21.4	0.95
Fat	93	0.23	1.18	2.21	0.40
Ash	311	0.17	0.99	2.43	0.48
Fibre	118	0.35	1.50	4.20	0.63
Starch	300	1.59	50.69	66.15	0.63

Table 3

Corn / Maize

Parameter	N	Acc.	Min	Max	RSQ
Protein	464	0.49	6.00	13.0	0.66
Moisture	668	0.59	8.86	16.44	0.82
Fat	239	0.39	1.5	4.8	0.45
Ash	257	0.17	0.91	1.8	0.17
Fibre	173	0.52	1.51	3.90	0.17
Starch	167	1.16	54.5	68.66	0.72

ANALYTICS BEYOND MEASURE

FOSS Analytical A/S Nils Foss Allé 1 DK-3400 Hillerød Denmark FOSS Analytical Co., Ltd. 6 Louyang Road, Building 1 215121, SIP, Suzhou P.R. China Phone +86 512 62 92 01 00 Fax +86 512 62 80 56 30 E-mail info@foss.dk Web www.fossanalytics.com

Table 4

Others

Parameter	N	Acc.	Min	Max	RSQ
Protein	307	0.70	6.23	14.42	0.78
Moisture	420	0.78	2.96	19.8	0.92
Fat	54	0.35	1.5	5.38	0.91
Ash	102	0.31	1.3	3.84	0.64
Fibre	83	0.95	1.8	15.23	0.95
Starch	375	0.63	1.50	15.23	0.93

Table 5

ANALYTICS BEYOND MEASURE

FOSS Analytical A/S Nils Foss Allé 1 DK-3400 Hillerød Denmark

 Phone
 +45 70 10 33 70

 Fax
 +45 70 10 33 71

 E-mail
 info@foss.dk

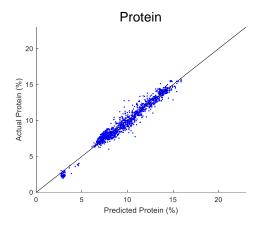
 Web
 www.fossanalytics.com

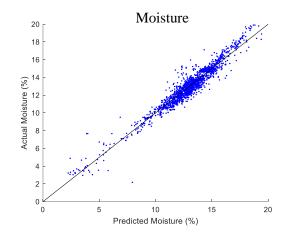
FOSS Analytical Co., Ltd. 6 Louyang Road, Building 1 215121, SIP, Suzhou P.R. China

Note:

Graphics showing predicted results vs. reference analysis (examples).

Total Validation Set





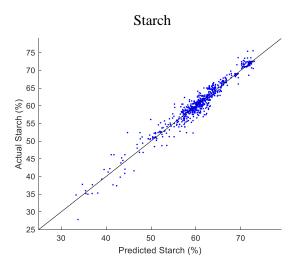


Fig. 1

ANALYTICS BEYOND MEASURE

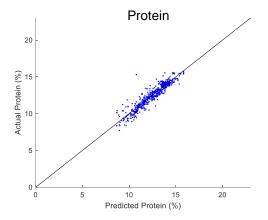
FOSS Analytical A/S Nils Foss Allé 1 DK-3400 Hillerød Denmark

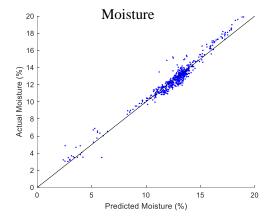
Fax Web

Phone +45 70 10 33 70 +45 70 10 33 71 E-mail info@foss.dk www.fossanalytics.com FOSS Analytical Co., Ltd. 6 Louyang Road, Building 1 215121, SIP, Suzhou P.R. China

Phone +86 512 62 92 01 00 Fax +86 512 62 80 56 30 E-mail info@foss.dk Web www.fossanalytics.com

Wheat





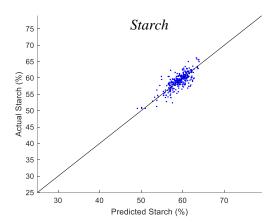


Fig. 2

ANALYTICS BEYOND MEASURE

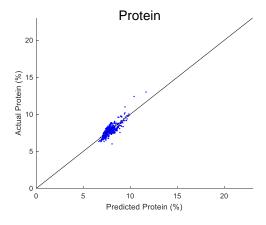
FOSS Analytical A/S Nils Foss Allé 1 DK-3400 Hillerød Denmark

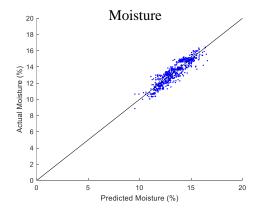
Fax Web

Phone +45 70 10 33 70 +45 70 10 33 71 E-mail info@foss.dk www.fossanalytics.com **FOSS Analytical Co., Ltd.** 6 Louyang Road, Building 1 215121, SIP, Suzhou P.R. China

Phone +86 512 62 92 01 00 Fax +86 512 62 80 56 30 E-mail info@foss.dk Web www.fossanalytics.com

Corn / Maize





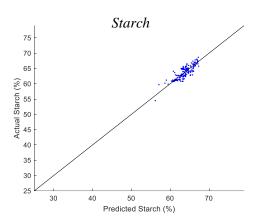


Fig. 3

Note:

The performance example outlined in this note should only be regarded as a guideline for the expected performance of new installations. The performance will always depend on the uniformity of the sample preparation and the homogeneity of the product, as well as the accuracy of the reference method used and the range for the test samples. An indication of the obtainable performance can be found as approximately 1.5 to 2 times the reproducibility of the reference method.

If the samples you are measuring exceed the stated calibration ranges, or have non-common variations of other components, this might also influence the performance of the calibrations. For each unknown sample analyzed the spectra of it will be compared to the samples in the calibration database. Two key values will be given as an indicator to how well the unknown sample fit the calibration samples:

• Global H value (GH)- measures how far the sample is from the center of the database

ANALYTICS BEYOND MEASURE

FOSS Analytical A/S Nils Foss Allé 1 DK-3400 Hillerød Denmark Phone +45 70 10 33 70 Fax +45 70 10 33 71 E-mail info@foss.dk Web www.fossanalytics.com FOSS Analytical Co., Ltd. 6 Louyang Road, Building 1 215121, SIP, Suzhou P.R. China Phone +86 512 62 92 01 00 Fax +86 512 62 80 56 30 E-mail info@foss.dk Web www.fossanalytics.com Neighbourhood H value (NH)- measures how close the sample is to the nearest sample in the database

(Default Warning and Action limits for these NH / GH values are set for each prediction model in the software.)

Sampling, Sample Preparation, Sample Cup and Analysis

If grinding of the product is required, we recommend a cyclone mill such as Retch or Cyclotec, with a 1 mm sieve (see "Note on grinding" below).

The recommended way to analyse ground samples with NIRS DS2500/DS2500 F is to use the standard Small cup and for unground samples the recommendation is to use the Large cup.

Sample volumes (volumes will vary with sample density):

Small cup: 30 grams

• Large cup: 200 grams

Compressing the sample is not necessary.

We recommend that the analyser lid is closed during analysis.

Note on Grinding

Homogenous samples do generally not require grinding. Inhomogeneous samples can be measured unground but performance and repeatability will benefit from grinding. For some seeds where the hulls do not allow enough light to penetrate the recommendation is to always grind the sample.

If in doubt, scan the unground sample 10 times, refilling the sample cup between each scan. Calculate the standard deviation across the 10 repacks. If the standard deviation is larger than the accuracy presented above, grinding is recommended.

Sample Temperature

The calibrations have been stabilised to be able to analyse samples at sample temperatures between 10-30 °C.

For optimum performance, the sample temperature should be as close as possible to the ambient temperature. Analysing at a temperature higher or lower than the environment temperature increases the risk for moisture condensation or moisture evaporation from the sample and temperature drift during the analysis.