

The future of fresh!

SEQUID

Results in seconds

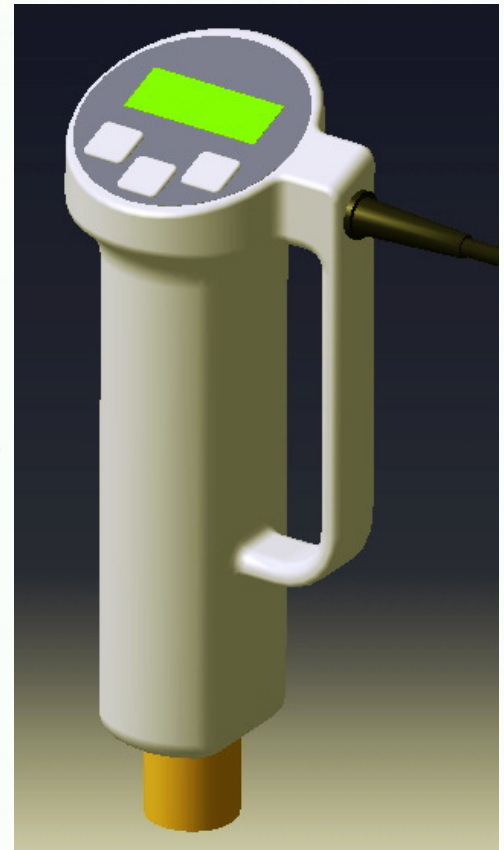
Within seconds the Sequid Instrument measures freshness. The results allow a rapid on-site determination of quality within the routine workflow of quality management.

Transparent quality

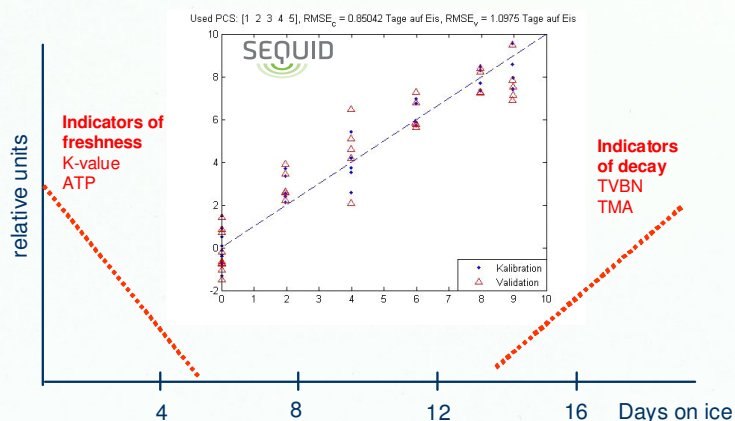
The measurement allows you to precisely determine the storage time of fish under defined conditions. If there is any deviation from the required conditions, the system recognises this and indicates the fish as being "older". The instrument detects the biological state corresponding with the measured age, related to the QIM based freshness values; it's just less effort and faster.

Your advantage

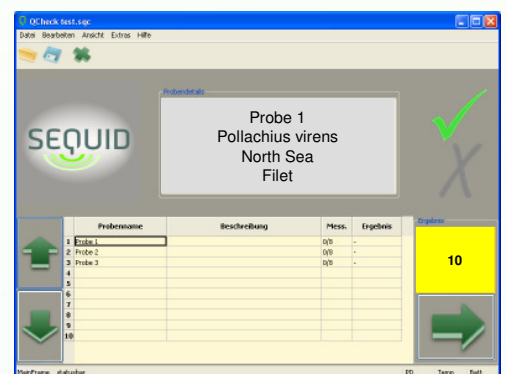
- ✓ Immediate transparency of quality at product transition
- ✓ Higher safety to tailor the use of the raw materials
- ✓ Proof of original quality before transport
- ✓ Objective measurement of freshness
- ✓ In-line checks with high quantity of samples
- ✓ Added value by identification of prime quality



The Sequid Instrument



Conventional methods for quality testing exhibit a plateau or are only available at very late stages. The Sequid method is able to detect the quality of the sample during the whole period of trading.



Screenshot of the Sequid Software

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