

HU 6 Hydrolysis Unit

The ideal and safe solution for hydrolysis

- Hydrolysis, filtration and washing of the sample in the same unit
- Simultaneous hydrolysis of six samples with minimum manual handling
- Glass crucible designed for use directly in the SER 148 Solvent Extractor



In the large majority of food and feed products the fats contained are chemically bonded with other components. For the determination of the total fat content of these samples, preliminary hydrolysis using hydrochloric acid followed by filtration and washing, is indispensable in order to free the fat molecules ready for extraction.

This procedure is required in a number of AOAC Official Methods to determine the fat content of food samples such as meat, cheese, seafood, chocolate, cereal flours, etc.

The Velp Scientifica Hydrolysis Unit HU 6 is the ideal solution for the **acid and basic hydrolysis of food and feed samples** prior to solvent extraction.

The HU 6 performs hydrolysis in complete safety and handles six samples at a same time in order to maximize productivity.

The samples are heated in test-tubes in an aluminum heating block offering excellent thermal homogeneity. The hydrolyzed sample is then filtered in a glass crucible and washed with warm de-ionized water to eliminate traces of hydrochloric acid.

The HU 6 is supplied with a vacuum pump which **reduces the filtration time and offers improved operator safety** thanks to the reduction of acid fumes.

The glass crucible containing the hydrolyzed and washed sample is oven dried before being placed in a desiccator. The crucible is then transferred directly to the SER 148 Solvent Extraction Unit avoiding any possible sample loss and ensuring improved accuracy of results.

Applications

The HU 6 works in combination with the SER 148 according to Official Procedures providing highly accurate and precise results for fat content determination.

Acid digestion :

- nuts (peanuts, walnuts...)
- seeds (sunflower, soy...)
- meat and meat products
- fishery products and derivatives
- cocoa and derivates
- eggs
- cereal flours
- bread and baked products (breadsticks, crackers, croissant)
- pasta
- animal feed

Basic digestion:

- powder milk, concentrated milk and cheese which have a high lactose content (fresh cheese, mozzarella.....)

The HU 6 comes complete with 1 box of Celite, 1Kg and 1 box of Glass sand, 2 Kg.

The HU 6 must be integrated with the following glassware kit (code A00000085), necessary to perform the hydrolysis on 3 samples. For the simultaneous analysis of 6 samples, 2 glassware kits are necessary.

Every kit includes: 3 crucibles P1, 3 test-tubes Ø 42x300 mm, 250 ml, 3 covers Ø 45 mm, 1 suction manifold, 1 vacuum pump, 6 gaskets, 3 perforated plugs, 3 suction pipes and 3 crucible-holders.

Technical Data	Description
Construction material:	chemical resistant painted stainless steel structure
Number of samples:	6
Temperature range:	10 - 200°C
Timer range:	001 - 999 sec
Display:	LCD
Programs:	20
Power:	1350 W
Weight:	14.5 Kg (32 lb)
Dimension (W x H x D):	335 x 570 x 450 mm (14 x 22.4 x 17.7 in)
Ordering Information	Description
Code No	
F30300110	Hydrolysis HU 6 230 V / 50-60 Hz
F30310110	Hydrolysis HU 6 115 V / 50-60 Hz
A00000085	Glassware kit 3 positions for HU 6
A00000086	Glass crucible P1 6pcs/box
A00000087	Glass crucible P3 6pcs/box
A00000088	Glass bottle for waste connection
A00000144	Test tubes Ø 42x300 mm, 250 ml 3 pcs/box
A00000097	Celite, 1 Kg
A00000089	Glass sand, 2 Kg

Your authorized agent:

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