



Fourier 80

- Olive Oil Profiling 2.0 - Authentication made simple



Want to prove the origin and quality of your olive oil?

Then look no further. The Fourier 80 from Bruker is the latest analytical tool adapted especially for the olive oil industry. So, if you are an olive oil bottler with or without control of the milling process, you can now verify the quality of the oils you are buying or selling, for ultimate peace of mind, regulatory compliance, and brand protection.

As new part of this solution you can now even verify the olive oil origin from Greece, Italy and Spain. We also exclusively added the verification of the compliance with the quality grade Extra Virgin olive oil.

Fourier 80 for Olive Oil Profiling

Ease-of-use	Benefits	Unparalleled insight
<ul style="list-style-type: none">■ Compact benchtop system■ Easy and fast sample preparation (3 min.)■ Fast, fully automated analysis■ No NMR expertise required	<ul style="list-style-type: none">■ Fast return on investment■ Increase number of tests conducted■ Ensure compliance with IOC parameters■ Reduce business risk through enhanced quality assurance■ Protect brand and reputation■ Increase sales through premium brand positioning■ Make quick quality control decisions	<ul style="list-style-type: none">■ All-in-one solution for:<ul style="list-style-type: none">- Verification of the country of origin (Greece, Italy and Spain)- Quantification of 15 IOC regulated olive oil parameters- Verification of the quality grade Extra Virgin olive oil- Detection of atypical olive oil profiles



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