If quality and safety of food matters

Measure. Analyze.
Improve. Predict. Control.

Food producers have to continuously prove food quality and safety to customers, suppliers and regulatory bodies. This is tough, because there is in potential a broad range of possibilities for failure in quality. To ensure products that meet the quality standard and avoid the need of a recall, of paramount importance is getting the right and maintainable metrics.

At Nirvention we have come up with a smart solution to do just that: triPAT. PAT stands for Process Analytical Technology and it is a framework for quality assurance. tri stands for triple: triple P (process performance, precision), triple A (adaptive, analytical, advanced) and triple T (tested, tailored and tuned). triPAT is a software solution for performing real-time, non-destructive QA/QC measurements, identifying materials and predicting parameters. triPAT works in combination with various non-destructive spectroscopic techniques. All activities are logged and traceable in accordance with GMP. Some leading companies use triPAT with success.

Specifications triPAT
Find out some of the unique features and benefits of triPAT.

features
- release (go/no go) of incoming raw materials
- conform GMP (extended logging)
- supports multiple production lines
- data entry by scanning barcodes and/or RFI
- calibration and validation with just a push of a button
- one calibration for all production lines or calibration for individual lines
- works with MES and ERP
- supports NIR spectrophotometers of Brimrose, Avantes and Bruker

benefits
- smart supervisory control resulting in nearly 100% accurate identification
- strong reduction of production risks
- early warning of unwanted variations in raw materials
- intuitive user interface, training for operators not necessary
- can be easily adapted when production process changes or production lines added