Press release

No. 621e

**How to determine the degree of roasting of coffee beans**

**Color sensors play a crucial role in quality control in the food industry. They ensure that the products meet high standards. The colorSENSOR CFO200 sensor solution together with a reflex sensor achieves precise results even at high temperatures and with inhomogeneous surfaces, for example, in when determining the degree of roasting of coffee beans.**

In the food industry, color sensors are indispensable tools for controlling the quality of a wide range of products. These sensors contribute significantly to meeting the high standards in food production. For example, the degree of roasting of coffee beans, the degree of browning of cookies, or the purity of sugar can be precisely determined. The inhomogeneous surface structure of the products and the increased ambient temperature during production pose particular challenges.

The optimal solution is the colorSENSOR CFO sensor with a reflex sensor. The sensor reliably checks the degree of roasting of coffee beans, even over inhomogeneous surfaces and at temperatures of up to 400 °C. It also achieves high result repeatability with a ∆E value of < 0.3. This measurement solution ensures reliable quality control while protecting machines from contamination, thereby maximizing quality and efficiency and minimizing machine downtime.

approx. 1,400 characters



(PR621\_colorSENSOR\_CFO\_Pressefoto\_18x13.jpg)