

FOR IMMEDIATE RELEASE

For: The Dupps Company
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Dupps introduces continuous, real-time measurement of protein, fat, moisture and ash in rendering process streams.

GERMANTOWN, OHIO The Dupps Company is proud to announce the introduction of its new NIR spectrometer system for renderers – an innovative solution to accurately measure the content of rendering process streams in real-time, without time-consuming and costly off-line analysis.

NIR (Near InfraRed) spectroscopy measures the wavelength properties of light reflected by a material to determine that material's characteristics and composition. Applied to rendering process streams, NIR analysis reveals important information about the product as it is being rendered – including protein, fat, moisture and ash content – so that vital production control and product qualities can be optimized and waste minimized. Moreover, unlike traditional slow and sometimes inaccurate off-line lab testing, NIR analysis can be done continually, accurately and in real-time. The system's sensor and other hardware were specifically designed and built to operate in the often harsh environmental conditions encountered in rendering operations.

The rendering NIR spectrometer system was developed by Carl Zeiss Spectroscopy GmbH, Jena, Germany. The Dupps Company maintains exclusive rights to the Zeiss system for rendering markets within North, Central and South America.

For more information, please call Richard Weeks at 937-855-6555; RWeeks@dupps.com or contact your Dupps sales representative.

Serving those who renew, recycle and sustain – The Dupps Company is a worldwide leader in protein recycling systems and service. From its founding, Dupps has focused on renewable resources, starting with the ‘original recyclers’ — those rendering companies around the world that recycle millions of tons of animal byproducts every year. Dupps offers a comprehensive range of protein co-products processing equipment, service and support for red meat, poultry and fishmeal applications.

For more information, please contact Ken Thomas at The Dupps Company, (937) 855-6555, KThomas@dupps.com, or visit www.dupps.com.

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