Measurement Objects・Pretreatment Apparatus・Measurement Ingredients

GTN－C7								
Measurement Objects	Pretreatment Apparatus	Measurement Ingredients 1) Standard errors (%) 3)						
		Moisture content	Total Nitrogen	Total Free Amino Acid	Polyphenol	EGCg 2)	Caffeine	Carbon
Chinese Tea /Parched Tea (Ball-type・Scented Tea)	Grinding	● / 0.35	● / 0.17	● / 0.43	● / 1.29	● / 0.72	● / 0.2	● / 0.4

注　1）● the ingredient can be analyzed.
　　2）EGCg stands for epigallocatechin gallate.
　　3）Standard errors depend on data of the study in Zhejiang University. Thre is no telling whether to become like this with other places of production or cultivars. Those values adapt dry base.

Specifications

Model	GTN－C7
System	NIR Spectroscopy
Measurement Objects	Chinese green tea:Parched Tea (Ball-type tea・Scented Tea) ※By optional correspondence, other ingredient can be analyzed
Reading	Approx. 15 seconds after closing the sample drawer
Pretreatment	Grinding by the fixed grinder
Dimension	Width 400mm × Height 354mm × Depth 362mm
Weight	Approx.14. 6kg (Main instrument)
Power Supply	AC100V (50/60Hz)
Power Consumption	100W
Operating Conditions	Temp.10～35degree Celsius　25%～80% relative humidity　No direct sunlight
Storage Temp.	0～50 degree Celsius
Accessories	Loading tray, Brush, Sweeping brush, Screw driver, Spare fuse, Earth code, Specific printer, Printer cable, Printer form, Sample bottle 12peaces Sample cell
Optional	Dust collector(Vacuum cleaner)

＊In the following case, please keep in mind not measured correctly.
1. The additive is mixed　2. Coloring etc. are performed　3.Several hours passed and it has discolored after plucking

＊Note that specifications and appearance are subject to change without notice in order to improve the machine.

Kawasaki Kiko Co., Ltd.
Sales Headquarters:
810-1, Namerikawa, Dategata,
Kakegawa City, Shizuoka Prefecture
436-0005 JAPAN
Phone:　+81-537-27-1791
Facsimile:　+81-537-27-1716
Website　http://www.kawasaki-kiko.co.jp

Dealer

2017. 5

PRODUCTS CATALOGUE

Tea Ingredients Analyzer

KAWASAKI launches **new** Tea Ingredients Analyzer for Chinese *Chao Qing* .

More Speedy!　More Safety!!　More Simple!!!

Manufacturer　**Shizuoka Seiki Co., Ltd.**
Sales and Maintenance　**Kawasaki Kiko Co., Ltd.**

Tea Ingredients Analyzer

GTN-C7

Ideal for quality evaluation of Chinese *Chao Qing*; parched green tea！！

Major seven ingredients of the tea are printed within seconds.
Speedy, safe and easy measurement.

Benefits and Features

- Easy to evaluate the quality by everyone, to analyze ingredients easily, safely and quickly
- Major seven ingredients of Chinese parched green tea are analyzed within approximately 15 seconds.
  Moisture content, Total Nitrogen, Total Free Amino Acid, Polyphenol, EGCg, Caffeine, Carbon
- Intuitive color touch screen, eliminating operater training and a mesurement result also can be found at a glance.
- Dialogue messages in the screen are shown in English.
- The fixed small printer can be changed to Chinese from English.
- We'll support other than Chinese tea by a consultation.

Measurement Procedure

Chinese parched green tea

Grinding	Filling	Measurement	Display/Print
Fixed grinder	Place sample cup filled tea cover on loading tray	Close the sample drawer with the installed sample	It displays automatically and prints.

Comparison of Quality Evaluation

	Sensory	Chemical analysis	Analyzer GTN-C7
Rapidity	◎	×	◎
Safety	△	×	◎
Simplicity	△ (※)	×	◎
Objectivity	△	◎	◎
Reproducibility	△	◎	◎

※Skill is required although a special facility or instrument is not needed.

GTN-C7 Print sample

Tea Ingredients Analyzer

Measuring Result

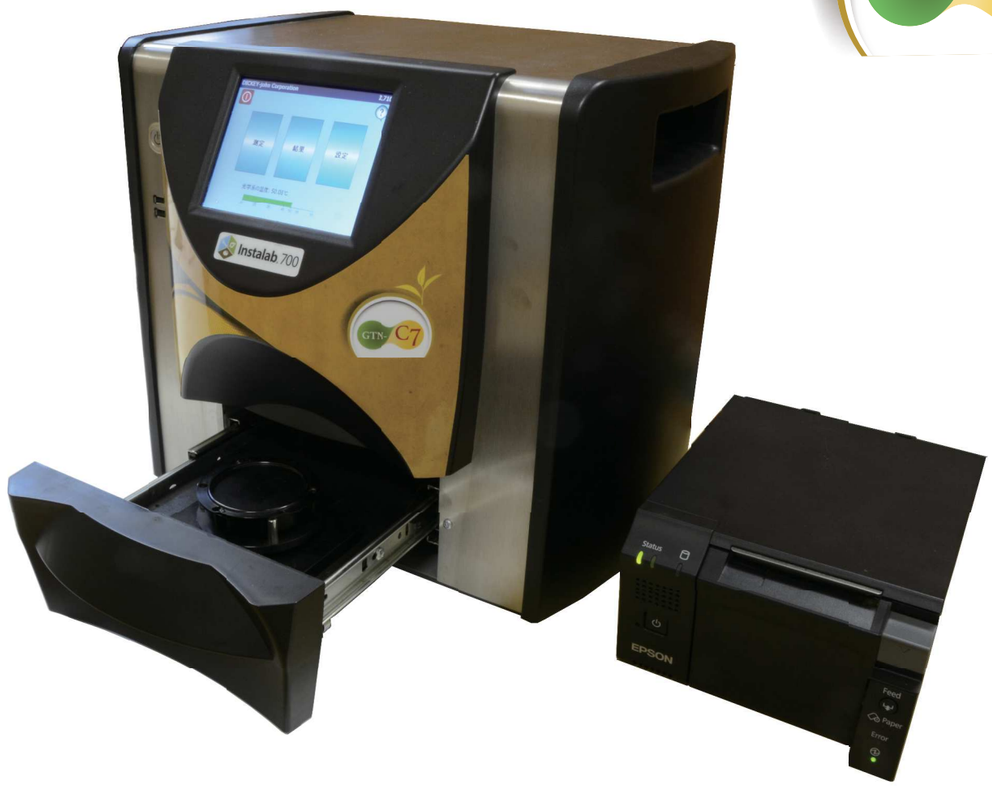
Date	2017/05/04 17:05:52
Measurement Objects	Parched Green Tea
Sample ID	SM1
Customer ID	KAWASAKI

Moisture content	4.3 %
Total Nitrogen	4.2 %
Total Free Amino Acid	1.3 %
Polyphenol	15.2 %
EGCg	7.9 %
Caffeine	2.5 %
Carbon	49.1 %

Moisture basis : 0.0%

GTN-C7

Everyone will be able to analyze ingredients of tea easily



Currently, many of the quality evaluation of Chinese green tea have been carried out by the sensory, person's sense of taste, vision and smell. Therefore, variations of the evaluation increase in some and fair evaluation is not performed. Then, while it is required to evaluate fair quality with chemically analyzing components of tea, it takes appreciable time and money to do the chemical analysis of the tea. Professor Wang, Institute of tea Science College of Agriculture and Biotechnology Zhejiang University, has studied, verified in collaboration with Kawasaki Kiko Co.,Ltd. in Japan in order to be able to measure quickly and easily ingredients of parched tea by the Tea Igredients Analyzer for steamed green tea.
Aim for dissemination of the Analyzer for Chinese green tea; parched tea in China from now on.

Name : Xiaochang Wang
Duties : Deputy Director / Proffesor Ph.D
Address : Zijingang Campus Hangzhou, Zhejiang Prov. China
Zhejiang University,College of Agriculture and Biotechnology
Institute of Tea Science
URL : http://mypage.zju.edu.cn/xcwang
Research : Safe Tea Processing,
Management of Tea Field and Tea Aroma Analysis and Utilization