

# Instant Fat and Moisture Analysis



## For the first time: Fast & accurate fat and moisture testing for cheese

SCiO is a material sensing platform that provides high quality analysis in a matter of seconds. It enables cheese producers to have control of their quality by testing and receiving results in real time. The SCiO solution is accurate and non destructive with digital cloud connection.



### Smart real-time analysis

- Analyze fat and moisture on hard, semi-hard, soft and fresh cheeses.
- Get results in less than a minute via an app on your phone
- Moisture supported range: 30-85%
- Fat supported range: 5-40%



#### HASSLE-FREE

Non destructive  
on-the-go analysis



#### FASTEST RESULTS

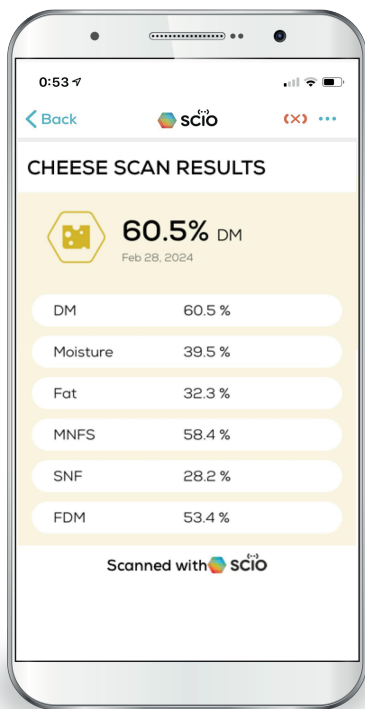
Get results within a  
matter of seconds





#### CONSISTENT QUALITY

Ensure a consistent quality  
product by scanning wherever  
and whenever you need

## Fast & Simple



## Cloud-Connected, Mobile Phone Operated

- Operated via mobile phone (iOS, Android).  
- Connect to SCiO device via Bluetooth
- Calibration is updated seamlessly and continuously in the cloud
- A single cloud-based calibration supports unlimited amount of units in the field
- All scans are saved in your cloud account
- Review past results via app or web dashboard
- Manage users within your organization

## Specifications

- Collect up to fifty scans on one charge
- Scan while charging via standard Micro USB (provided with unit)
- Includes a dedicated rubber shade that protects against direct sunlight-illumination
- Rugged and shock resistant