



BUCHI visits University of Fribourg on the 12th of July 2018

On the 12th of July BUCHI will visit the University of Fribourg where we will showcase our latest products and applications. Join us from 9.30 to 14.30 at the Institut de Chimie and take the chance to discuss ideas and questions with our experts.

We look forward to seeing you soon!



Highly Efficient Homogenization with BÜCHI Mixer B-400

The Mixer B-400 combines optimum efficiency in homogenization with easy operation. Regardless of high water, fat or fiber content the blender also homogenizes half-frozen samples within seconds to achieve high recovery rates and low standard deviations. This leads to reproducible results.



Gentle and Efficient Freeze-Drying

The compact Lyovapor L-200 ensures high-quality freeze-drying (-55 ° C, 6 kg) with a high degree of automation. It has been specially developed for sample preparation in food analysis, so that the samples to be analyzed are gently and efficiently dried.



Result

Thanks to the high degree of homogeneity and the high degree of drying of the extraction material, the weight in of the sample and thereby also the amount of the extraction solvent can be reduced. The result: fast, cost-efficient analyzes.

For further information, please contact:
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