NEAR-REAL-TIME NMR

NanoNord

IN-LINE / BENCHTOP

Tveskaeg® G3

Powered by advanced Nuclear Magnetic Resonance (NMR) technology, the Tveskaeg® G3 delivers near-real-time, chemical-free elemental analysis for direct measurements. Its compact benchtop design, intuitive interface, and fast analytical performance provide results within minutes, helping production lines maintain batch consistency, optimize quality control, and ensure regulatory compliance across a wide range of food & beverage applications.

FEATURE HIGHLIGHTS

Accuracy	±2% All isotopes (Measured under standard factory conditions)
Analysis Speed	Quick start, no warm-up time required
Analysis Type	Reagent-free. No consumables, no chemicals
Parameter Range	Advanced multi-parameter support: Sodium, Chloride, Brix, Free Carbon, Fat & more
New Parameters	Expandable via additional licenses
Wi-Fi / Remote Monitoring	Yes (Depending on Region)
Modbus Connectivity	Yes
Sample Handling	Barcode reader & scale integration for streamlined workflows, reduced human error, and minimal training

PHYSICAL PROPERTIES

Dimensions	380 x 420 x 230 mm
Weight	30 kg

ACCESSORIES & OPERATION

Maintenance	Robust design for minimal intervention
Calibration	Lifetime calibrated
Deployment	Versatile: In-line or benchtop

POWER SUPPLY

Power Input	90-264 V AC, 47-63 Hz
Standby Power Consumption	35 Watt

CORROSION RESISTANCE

Exterior	AISI316L (Flow) or AISI304L (Pump) Stainless Steel
Ingress Protection (IP)	IP54

High Accuracy

Direct Measurement

Zero Chemicals

Plug & Play Experience

Results in Minutes

Cost Effective

nanonord.com
info@nanonord.com

NanoNord

Accurate & Chemical Free Sodium Analysis in Minutes

Powered by Nuclear Magnetic Resonance

Potato Chips

Extruded Snacks

Baked Products

Nuts & Seeds

Ketchup & Condiments

Canned Food

Seasonings & Flavorings

& Many More

Interested? **Contact us to get started**

NanoNord

TVESKAEG® NMR IN THE FOOD & BEVERAGE INDUSTRY

Applications Overview

Our Tveskaeg® NMR technology...

... covers a wide range of food and beverage applications, and the list keeps growing. If you don't see your specific application, get in touch with us to explore new possibilities together.

nanonord.com
info@nanonord.com

Potato Chips
MAIN TARGETS
Sodium

Pretzels / Snack Mix
MAIN TARGETS
Sodium

Ketchup
MAIN TARGETS
Sodium Brix-Index

Mayonnaise
MAIN TARGETS
Sodium Fat

Extruded Snacks
MAIN TARGETS
Sodium

Crackers
MAIN TARGETS
Sodium

Mustard
MAIN TARGETS
Sodium

Dips / Gravies
MAIN TARGETS
Sodium

Tortilla
MAIN TARGETS
Sodium

Popcorn
MAIN TARGETS
Sodium

Soy Sauce
MAIN TARGETS
Sodium

Pasta Sauces
MAIN TARGETS
Sodium

Nachos
MAIN TARGETS
Sodium

Snack / Meal Bars
MAIN TARGETS
Sodium

Pickles
MAIN TARGETS
Sodium

Salad Dressings
MAIN TARGETS
Sodium

Breads
MAIN TARGETS
Sodium

Nuts & Seeds
MAIN TARGETS
Sodium

Butter & Margarine
MAIN TARGETS
Sodium

Honey & Syrups
MAIN TARGETS
Brix-Index

Seasonings & Flavorings
MAIN TARGETS
Sodium Chloride

Soups / Canned Food
MAIN TARGETS
Sodium

Sport & Energy Drinks
MAIN TARGETS
Sodium

Fish
MAIN TARGETS
Sodium Chloride Moisture Fat