



## Shelf Life: Control it or Spoil

Arizona Instrument LLC provides products that empower businesses with the ability to manage the moisture in their food and increase the shelf life of their products.

Moldy biscuits, stale cookies and spoiled milk powder are the bane of the food industry. They are much more than just unappetizing; they are a representation of lost inventory, discarded product, and wasted money. Retailers demand products with shelf lives that give them the flexibility to succeed and if your product doesn't make the cut, there is always another waiting to take your place. There is no doubt that **shelf life is crucial in the food industry.**

Moisture is a prime factor of spoilage. Excess moisture in food facilitates decay, inviting bacteria and mold. When you can manage the moisture in your food you can manage its shelf life. Arizona Instrument LLC offers **testing solutions** to help businesses solve these problems and create a better product.

Arizona Instrument LLC is the manufacturer and supplier of the Computrac<sup>®</sup> MAX<sup>®</sup> 4000XL Moisture Analyzer and the Computrac<sup>®</sup> MAX<sup>®</sup> 5000XL. These instruments are capable of rapidly and accurately analyzing a sample for its moisture content. During the development of new food products these instruments are used to help design products with shelf life in mind. During daily production these instruments are the foundation of quality control. Their readings go far beyond what a person on the line could see or taste.

The Computrac<sup>®</sup> MAX<sup>®</sup> 4000XL is an easy to use programmable tool, which means you can spend less time testing and more time producing. When you can test a sample **in minutes**, instead of in hours like traditional oven methods, you can utilize more samples to pinpoint the perfect recipe. Also, the speed of this instrument ensures that you won't need to shut down production for quality control testing.

The Computrac<sup>®</sup> MAX<sup>®</sup> 5000XL does everything the MAX<sup>®</sup> 4000XL can and has a heating range from 25 to 600 degrees Celsius. It can also store 1000 test results and its oven is self cleaning, for maximum convenience.

Please contact us with further questions and if you would like to send in your product for testing, let us know today! We can be reached at 800.528.7411, 602.470.1414, [sales@azic.com](mailto:sales@azic.com) or find us online at [www.azic.com](http://www.azic.com).