KPM

WE CRAFT ASSURANCE

Inspection and Test Solutions for Food and Agriculture

KPM

WE CRAFT ASSURANCE.
For Our Partners, For Their Customers.

Founded in 2015 and comprised of nine strong product brands, KPM Analytics is a global leader in analytical instrumentation, inspection systems, and machinery, that enable companies to effectively manage product quality and brand value. Through long partnerships with global blue-chip companies in the industry, we focus on serving craftspeople in the food, agriculture, and environmental sectors, offering a comprehensive range of products and services to analyze critical parameters in their processes and solve their unique challenges. As a partner, we provide key metrics and intelligence to reduce waste and costs, increase energy efficiency, improve quality, and help companies protect their brands.

OUR PURPOSE

We provide premium quality assurance equipment for food producers, environmental researchers, industrial manufacturers, and others through expert craftsmanship and intimate knowledge of their business needs.
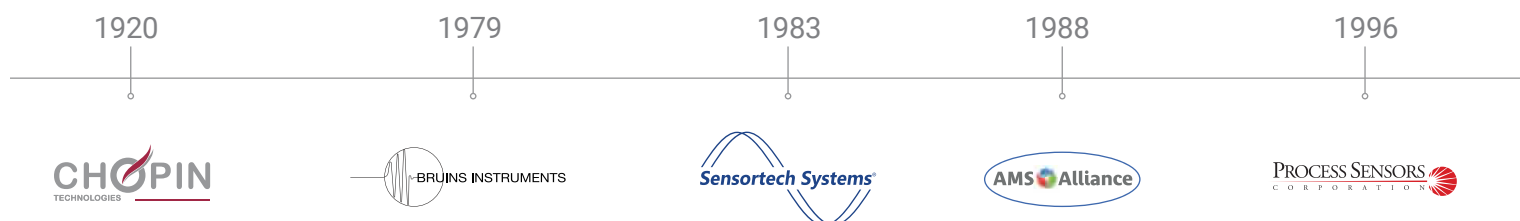
OUR VISION

Our partners all over the world will grow stronger from our driven, dedicated, and caring approach to solving their challenges, enabling KPM to become the global industry leader.
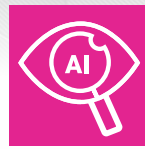
OUR MISSION

We provide the best solutions to help our partners control their product quality, scale capacity, and protect their brands.
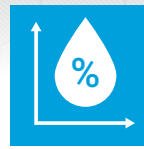
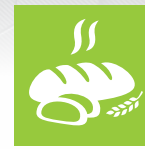## NINE STRONG BRANDS SPANNING OVER 100 YEARS IN QUALITY ASSURANCE

1920	1979	1983	1988	1996

CHOPIN TECHNOLOGIES   BRUINS INSTRUMENTS   Sensortech Systems®   AMS Alliance   PROCESS SENSORS CORPORATION

CORE PRODUCT TECHNOLOGIES:

Vision Inspection Systems

Moisture & Compositional Analyzers & Sensors

Flour, Dough & Grain Analyzers

Chemical Analyzers

From raw ingredients to prepared foods, our products help producers rapidly assess critical properties and overall quality at nearly every phase of the process.

KPM SUPPORTS THE FOOD INDUSTRY FROM FARM TO FINAL PRODUCT:

FARM & HARVEST

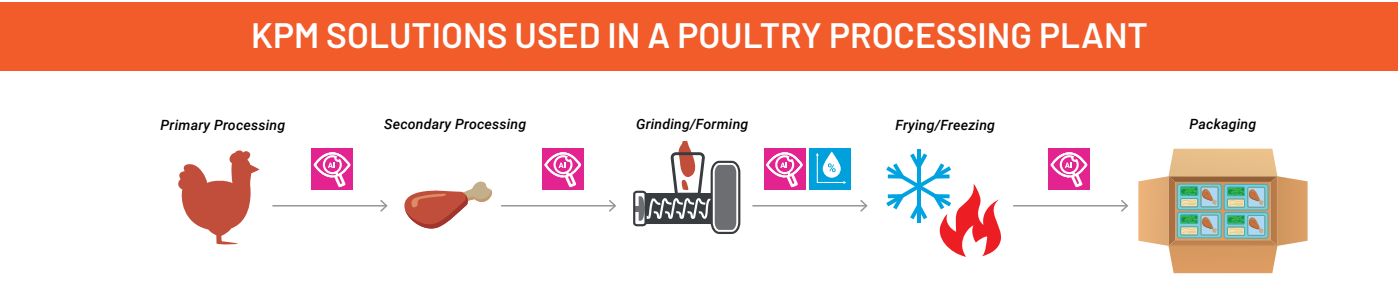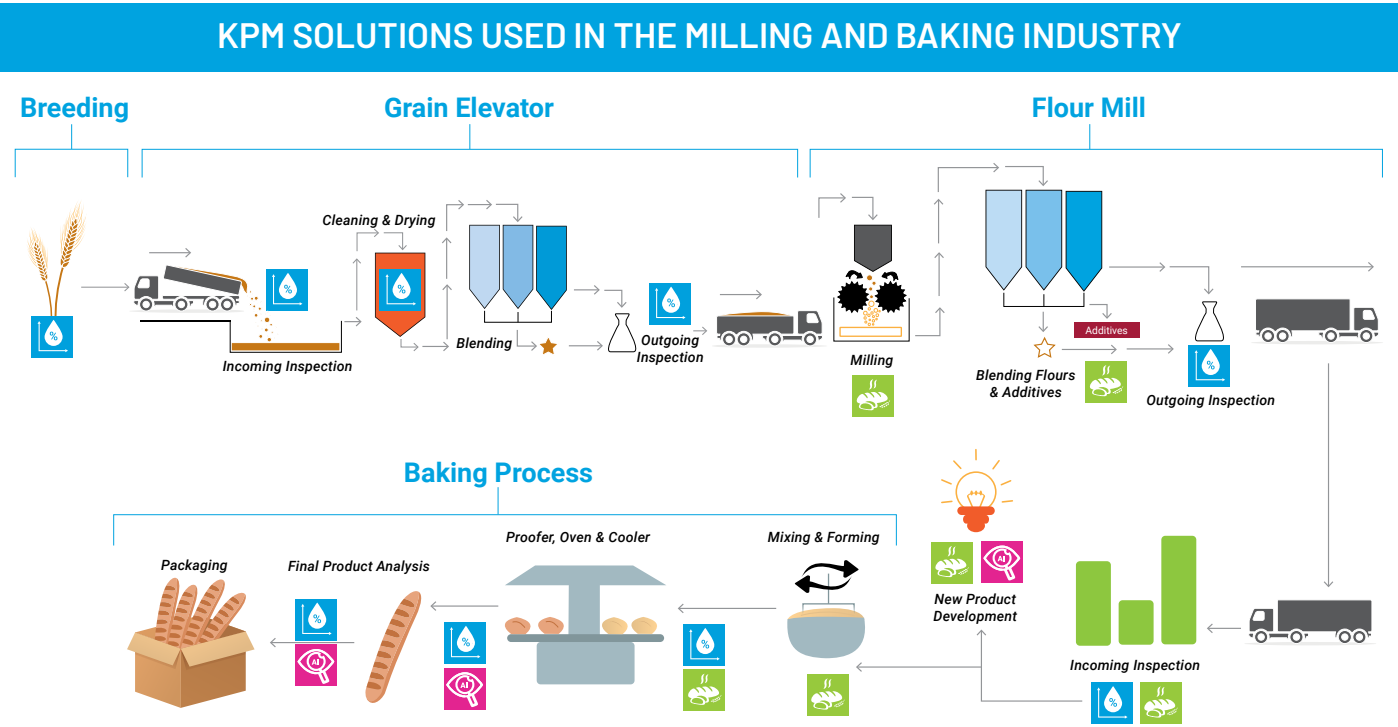- Fertilizer
- Water quality
- Soil quality
- Plant breeding
- Environmental research

FRUITS & VEGETABLES

- Fresh produce inspection/sorting

GRAIN

MILLERS
- Milling quality & technique
- Cereal quality assessment

BAKERS
- Recipe R&D
- Food production & processing
- Final product inspection

MEAT, POULTRY, DAIRY & SEAFOOD
- Recipe R&D
- Inspection, grading & food safety
- Final product inspection

FORAGE & PET FOOD
- Feed milling & ingredient control
- Recipe/ration formulation
- Final product inspection

1999   2001   2009   2012   2015

EyePro System

Unity Scientific

SIGHTLINE

SMARTVISIONWORKS

KPM

Measure Quality Where it Matters

KPM brand solutions are used in every process step throughout production, processing and manufacturing. Below are two examples where KPM products and solutions are used in milling and baking industry, and a poultry processing plant.

KPM SOLUTIONS USED IN THE MILLING AND BAKING INDUSTRY

Breeding

Grain Elevator

Flour Mill

Cleaning & Drying

Incoming Inspection

Blending

Outgoing Inspection

Milling

Blending Flours & Additives

Additives

Outgoing Inspection

Baking Process

Packaging

Final Product Analysis

Proofer, Oven & Cooler

Mixing & Forming

New Product Development

Incoming Inspection

KPM SOLUTIONS USED IN A POULTRY PROCESSING PLANT

Primary Processing

Secondary Processing

Grinding/Forming

Frying/Freezing

Packaging

LEGEND

Moisture & Compositional Analyzers & Sensors

BRUINS INSTRUMENTS

PROCESS SENSORS CORPORATION

Sensortech Systems

Unity Scientific

Flour, Dough & Grain Analyzers

CHOPIN TECHNOLOGIES

Vision Inspection Systems

EyePro System

SIGHTLINE

SMARTVISIONWORKS

Chemical Analyzers

AMS Alliance

Offering a Better Vision for Food Quality Inspection
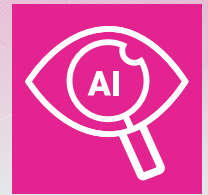
KPM Analytics provides comprehensive vision inspection systems and artificial intelligence (AI) technologies for the food industry. Virtually every processed food product can benefit from vision inspection to improve quality, reduce waste, address labor shortages, and more, such as:
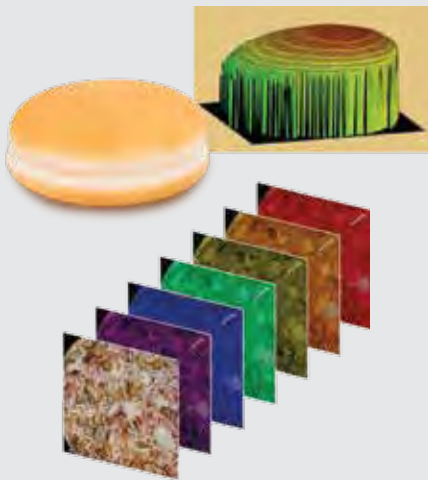
- Baked Goods
- Snack Food
- Cheese/Dairy Products
- Meat & Poultry
- Fresh Produce
- Pet food, and more

From controlling the consistency of a product's size and shape to more detailed measurements, vision inspection and AI technologies from KPM Analytics help companies obtain critical information to enhance quality control.

SURFACE MEASUREMENTS

- 2D size, shape, color, 3D height and volume.
- Top, bottom, and side inspection.
- Special measurements such as product defects, pizza toppings, and foreign materials.

MULTI/HYPER-SPECTRAL IMAGING

- Combines spectroscopy and imaging technologies from the visible spectrum, to Near Infrared (NIR) and up to Short Wave Infrared (SWIR) spectrum for superior product analysis.
- Challenging "soft" foreign material detection of the product surface.
- Mapping of moisture, fat, and other compositional parameters.

THE POWER OF AI

- Complement to traditional vision techniques, detect objects and features when traditional techniques fail.
- Improve accuracy and reliability of detection for products with wide appearance variations.
- Shorten development and deployment cycles of new products.
- Continuous machine training for better production over time.

PRODUCT HANDLING AND AUTOMATION

- Integrated conveyor control and defect rejection.
- Real time feedback loop and control of processing equipment.
- Vision-based automatic lane balancing and production flow optimization.
- Integrated robotics for product handling

VISION INSPECTION APPLICATIONS

- In-line product quality control.
- Product sorting and grading.
- Process monitoring and control.
- Foreign material detection.
- Ensuring regulatory compliance/humane treatment.
- Lab/at line product quality inspection.
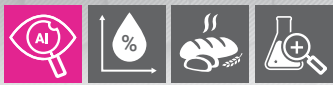
Vision Inspection Solutions for the Baking & Snack Industry

KPM Analytics' vision inspection systems have been used by bakeries large and small to inspect products for consistent size, shape, color, and other vital quality features.

APPLICATION EXAMPLES

Buns & Rolls

Bagels

Tortillas

Cookies/Biscuits
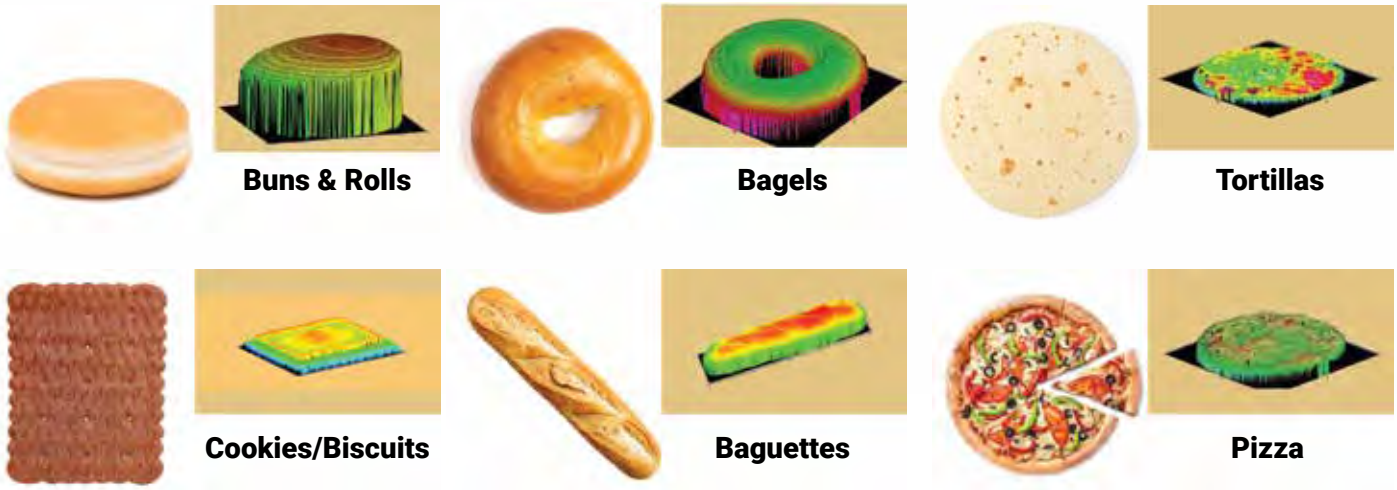
Baguettes

Pizza

IN-LINE & OVER-LINE VISION INSPECTION TECHNOLOGIES

- Customizable systems to analyze baked products' attributes and provide data to manage process control.
- Multiple defect rejection and product handing options.
- Vision Process Control systems for production optimization.
- Hygienic and sanitary design options.
- Built-in library with 100+ measurements and growing.

Q-Bake™ Vision Inspection for baking.

"My background is in Six Sigma lean manufacturing, so data is really important for making decisions and having the right sample size. The new vision system from KPM Analytics provides a sample size encompassing 100% of the product coming off all three production lines and rejects product that is out of spec. Our employees love it. It's a communication tool to tell where we're at with waste in real-time."

-Marcus Garcia, Bakery Director, La Brea Bakery

AT-LINE VISION INSPECTION TECHNOLOGIES

TheiaVu® E-Series Offline Vision Inspection System for Bakeries

TheiaVu® TVE-300WD (Washdown)

- Standalone vision inspection technology to replace manual measurement and data collection.
- Inspect pre-baked doughs, production samples, and final products, or use in R&D recipe development.
- Utilizes the same software, measurement library, and features of an in-line system.
- Washdown version (TVE-300WD) is IP67 compliant; IP69K options are also available.

Automatic Lane Balancing

- Automatically adjust product flow to ensure packaging machines are fed efficiently.
- Uses cutting-edge vision and motion control technology to control a series of modular conveyors.
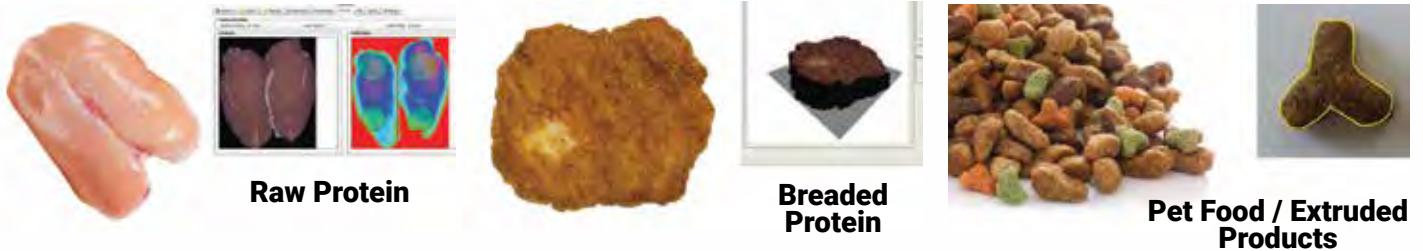- Compatible with all types of baggers and bulk packers.

Vision Inspection Solutions for Meat, Poultry, Dairy, Prepared Foods, and More

KPM Analytics vision inspection have been widely used by food manufacturers from meat & poultry processors to pet food manufacturers.

APPLICATION EXAMPLES

Raw Protein

Breaded Protein

Pet Food / Extruded Products

IN-LINE VISION INSPECTION TECHNOLOGIES

Achieve 100% inspection of products to ensure quality at every stage of the process.

- Integrate within primary and secondary process stages, as well as for final inspection of prepared foods.
- Designed for strict sanitation requirements in meat and poultry plants, such as IP69K.
- Real-time feedback on quality, generating reports and statistics that help your organization make informed decisions.
- Multi-surface inspection and rejection applications available.

OVER-LINE VISION INSPECTION TECHNOLOGIES

Integrate inspection and foreign material detection capabilities at precise moments of your process while utilizing a small footprint on the production floor.

- Powerful and easy to configure for your unique process.
- Integrates seamlessly over a processing line.
- Great solutions for commissioning new processing equipment or calibrating systems (ovens, fryers, etc.).
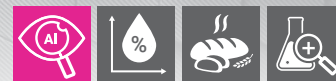
AT-LINE VISION INSPECTION TECHNOLOGIES

Assists quality control professionals by obtaining precise and repeatable measurement data to improve their production process.
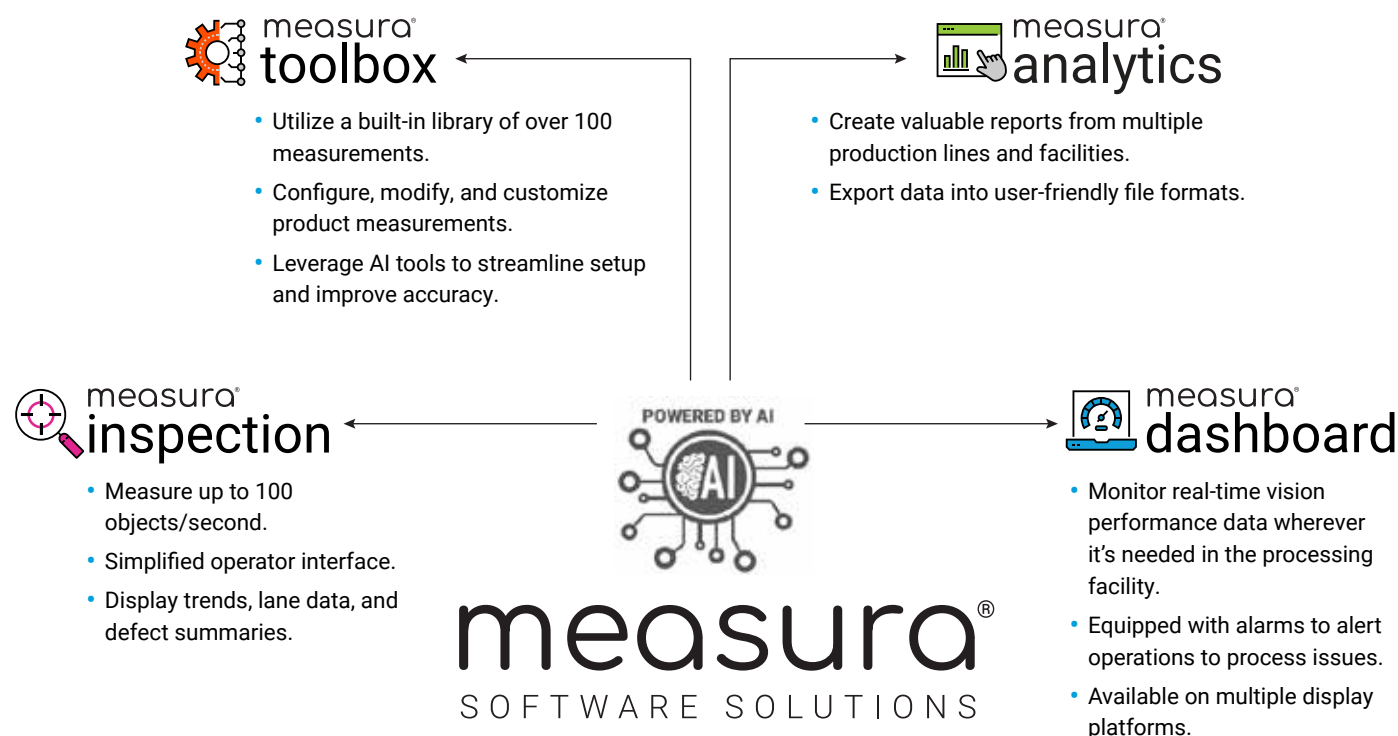
- Available in washdown configurations; can be used in a lab or production area.
- Performs quality checks faster and with better repeatability while creating stronger standards for quality assurance programs.
- Eliminates subjectivity from quality measurements by applying measurements defined for unique product lines.

TheiaVu® WD-300 Washdown Vision Measurement System

MEASURA® 4 SOFTWARE SUITE

The measura® 4 Software Suite includes combines four components to enable comprehensive inspection analysis & data management. From creating new product measurements to inspecting product features in real-time, measura® 4 software is an essential contributor to a modern quality control system.

measura® toolbox

- Utilize a built-in library of over 100 measurements.
- Configure, modify, and customize product measurements.
- Leverage AI tools to streamline setup and improve accuracy.

measura® analytics

- Create valuable reports from multiple production lines and facilities.
- Export data into user-friendly file formats.

measura® inspection

- Measure up to 100 objects/second.
- Simplified operator interface.
- Display trends, lane data, and defect summaries.

measura® dashboard

- Monitor real-time vision performance data wherever it's needed in the processing facility.
- Equipped with alarms to alert operations to process issues.
- Available on multiple display platforms.

POWERED BY AI

measura®

SOFTWARE SOLUTIONS

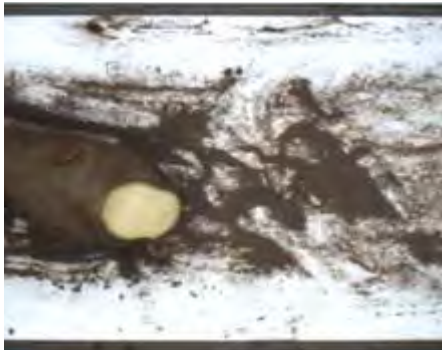# Vision Inspection Solutions for Fresh Produce

KPM Analytics artificial intelligence (AI) platforms utilize models to detect specific features or defects from products on a conveyor. Over time, the system "learns" to focus on products, calculate its percentages of defects and other features, and decide on how to route that product.

Camera for the SiftAI® Artificial Intelligence System

"As a Result of our SiftAI system, we maxed out. We can't run any faster and our graders are not having to work as hard as before."

-Eric Wallen, General Manager, Pleasant Valley Potatoes

Raw image of a product on a conveyor.

AI segmentation.

AI segmentation with defect detected.

PRE-SORTING INSPECTION

The SiftAI® Smart Table is an all-in-one inspection solution for potato processors and other hearty fresh produce companies to automatically sort, size, grade, and detect unwanted materials from a bulk product stream. As a turnkey solution, the SiftAI Smart Table automatically routes products based on user-defined criteria without interrupting the product stream.

MULTI-LANE SORTING

SiftAI® technology also aids in automatically sorting, sizing, and grading fresh produce to ensure they are laned correctly as they proceed downstream in the process.

- Automatically sort and grade products by shape, size, color, defect, and other natural product variations.
- Integrates with kickers or other routing or rejection mechanisms (air jets, drops, nosebars, sweep arms, etc.) to sort products instantly.
- The system saves images of identified defects or foreign materials for detailed product review.
- Integrate up to 25 drops or more depending on the application to address multiple sorting needs.
- Using lane monitoring, operators can easily manage overall system performance and react to issues that may be occurring on specific lanes.

*Multiple SiftAI® cameras on a potato sorting line.*

The SiftAI Robotic Sorter can support up to two sorting robots working together.

FINAL INSPECTION

The SiftAI Robotic Sorter also provides input for final product inspection machines, helping streamline packaging operations with unmatched precision.

- Program the robot to automatically remove foreign materials, defects, cull potatoes (Number 2s), and more.
- Supports two variations of robots (Omron Quattro & Omron IX3)
- Controls up to two robots to double throughput (one robot: 40 picks/minute; two robots: 80 picks/minute).
- Integrated with a rolling table, the system analyzes a 360-degree view of the potato.

Moisture & Compositional Analyzers for Food & Agriculture
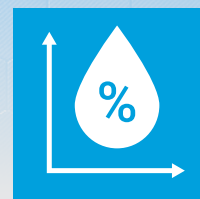
When measuring products for moisture, fat, protein, and other essential quality constituents, KPM Analytics offers a full suite of near-infrared (NIR) analysis solutions for your application since 1979. Our product line of laboratory, at-line, or in-process analyzers is trusted by thousands worldwide to provide actionable information to ensure quality and consistency everywhere it is needed.

AGRICULTURE

- Our robust NIR calibration library provides valuable data for whole grain analysis and plant breeding programs.

FOOD PROCESSING

- NIR technologies help food producers save costs and manufacture products to the highest standards.


FEED, FORAGE, AND ANIMAL FOOD

- NIR instruments help feed mills and pet food manufacturers hold their suppliers accountable while verifying ration quality.

In-Process NIR for Food Production

The MCT560 online smart NIR sensor series continuously monitors moisture and fat content of materials on a food process line to main consistent product quality, increase throughput, and reduce waste. Designed to operate in harsh food manufacturing conditions, MCT560 analyzers are easy to operate and integrate across multiple production lines and locations.
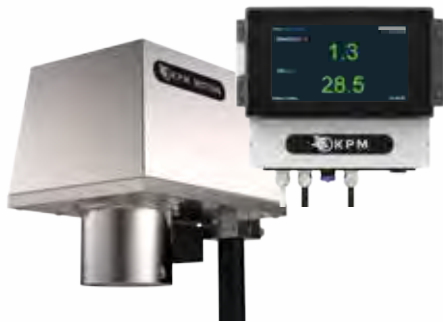
MCT566

- Ideally suited for demanding conditions in food and snack food manufacturing
- Stainless steel housing; IP67 rated
- IP67-rated 7-inch user interface
- Kel-F sensor window

MCT569

- Designed for full washdown capability in food and snack food manufacturing
- Stainless steel housing; IP69 rated
- IP67-rated 7-inch user interface
- Sapphire sensor window

HIGH–SPEED GAITING ANALYSIS

The MCT566 and MCT569 allow the analysis of segmented products on a conveyor at full-line speeds. Through this process, the MCT566 or MCT569 sensor will only provide measurements when the product is under the sensor, making the system suitable for applications with a non-continuous product flow. High-speed gating capabilities make the MCT566 or MCT569 ideal for measuring moisture and fat content in high-throughput food operations, including:

- Cookies/Biscuits
- Snack Cakes
- Candy Bars/Granola Bars
- Individually-Packed Noodles
- Freeze-Dried Portioned Products

The MCT sensor should be positioned at an area where product is at equilibrium.

Oven Exit

Sensor

"The MCT Online NIR Systems we have at our facility are very reliable and consistent once programmed. The KPM Analytics sales and support team have been extremely responsive to any service requests or issue resolutions."

-David Egan III, IT & Continuous Improvement Manager, Axium Foods
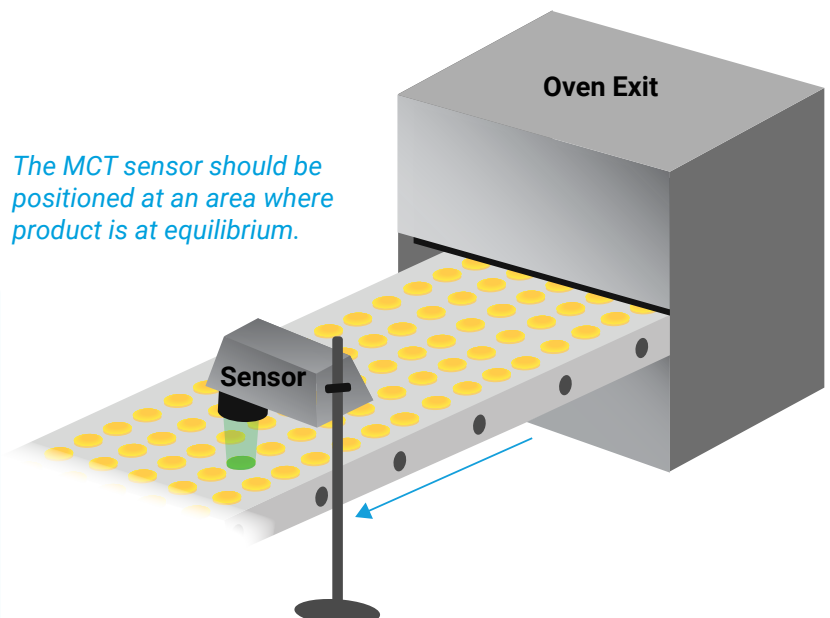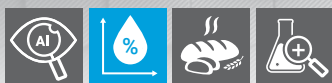
SpectraStar™ XT NIR Analyzer Series

The SpectraStar™ XT NIR Analyzer Series is a comprehensive line of plug & play solutions for laboratory composition analysis of solids, powders, forages, seeds, liquids, slurries, and other products. They are programmed to quickly analyze products for moisture, protein, fat, sugar, and fibers, to more complex parameters like ash, fatty acids, and lignin.

SpectraStar XT-3

- Analyze moisture, oil (fat), and/or protein of simple sample types.

SpectraStar XT-F

- Optimized for flour, wheat, and wheat by-products to measure moisture, protein, ash, and more.

SpectraStar XT-R

- High-performance extended range NIR analyzer supporting calibrations to analyze virtually all sample types.

UCal 4™ Custom Calibration Software

UCal 4 is a complete software package for the development of high-performance NIR calibrations in food, agricultural, and industrial applications for a SpectraStar XT Analyzer.

KPMLink® is a cloud based networking software that connects multiple SpectraStar XT series analyzers within a company to centralize product configuration, calibration, and test results.

QuikCheck Moisture & Oil NIR Analyzer

The QuikCheck at-line or lab NIR analyzer provides quick and accurate moisture and oil (fat) analysis of a wide range of non-homogeneous solids and ground products (snack foods, seasonings, whey powders, minerals, ores, and more). The QuikCheck integrates seamlessly into most quality assurance labs or production facilities to analyze finished food or industrial products for quality.

- Designed for speed and simplicity; results are returned to the operator in 5 to 10 seconds.
- Easy setup, calibration, and operation with little required training.
- Little-to-no sample preparation required for most sample types.

AgriCheck Rapid Whole Grain NIR Analyzer Series

AgriCheck is a series of cost-effective, high-performance NIR analyzers with specific calibration libraries dedicated to analyzing whole grains including wheat, corn, soybeans, sorghum, rice, and others. Accurately measure for major components like moisture, protein, and starch, as well as oil, fiber, gluten, amylose, FFA, and others, depending on product type.

AgriCheck

- Standard measurements for whole grains.
- Easy-to-use with quick and accurate results.
- Automatic feed with multiple sub-sample measurements.

AgriCheck Plus

- Dual optics – transmission and reflectance – to measure all kinds of whole grain, oilseeds, feed products, and high moisture samples.
- Able to measure ground products and pastes.
- Ideal for use in mills or processors to measure incoming grain for processed flours or meals.

Flour, Dough & Grain Analyzers

KPM Analytics products have helped pioneer new methods for analyzing cereals, flours, and their derivatives. These methods and products are recognized by numerous international standards, including ISO, AACC, ICC, and numerous local standardization bodies, and serve as a reference in the industry for compositional and functional analysis.

KPM Analytics offers a comprehensive suite of products to help millers and bakers complete their quality control programs.

GRAIN MILLING & SAMPLE PREPARATION INSTRUMENTS

- Rapid preparation of all types of grain to produce grist.

RHEOLOGICAL ANALYZERS

- Analyze dough properties (gluten, protein, and starch) to help match flour specifications with production process requirements.

FUNCTIONAL ANALYZERS

- Understand how vital flour polymers (glutenins, damaged starch, and pentosans) behave when hydrated and processed into baked goods.

"We teach our students --who are trained for management positions in grain milling and process technology --that it is critical to obtain accurate measurements throughout the process. The Alveolab, Mixolab 2, and SDmatic 2 from KPM Analytics quickly and effectively get you those vital measurements."

-Michael Weber, Principal of the Swiss School of Milling (St. Gallen, Switzerland)

Alveograph Test Series

The industry-standard tool used to measure rheological properties of dough, such as tenacity, extensibility, elasticity, and baking strength (meets AACC, ICC, ISO, and other local standards). With this data, millers and bakers can predict the performance of flours used for baked goods, noodles, biscuits, and other products.

Alveolab®

- Fully automated testing and control, including temperature and hygrometry.
- Intuitive and complete software including a blending law tool and assistance to select the most suitable additive to obtain target values.
- Additional protocols including the possibility to test flour at adapted hydration, as well as the ability to test whole wheat flours.

AlveoPC

- Suited for controlled lab environments.
- Includes a mini-PC for data collection.
- Smaller, cost-effective benchtop analyzer.
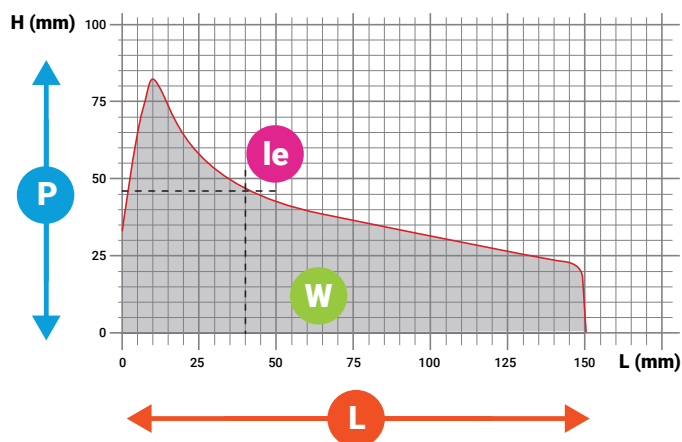
WHAT THE ALVEOGRAPH TEST SERIES MEASURES

- P: Tenacity (capacity to resist deformation)
- L: Extensibility (maximum volume of air the bubble can contain)
- Ie: Elasticity index, Ie = P200/P (P200: pressure at 4 cm from the beginning of the curve)
- W: Dough baking strength (area under the curve) or Energy value

Mixolab 2 Universal Dough Characterizer

Simulate the constraints that dough undergoes during its production process. It is programmed with protocols to understand dough behavior by evaluating the quality and baking performance of flours.
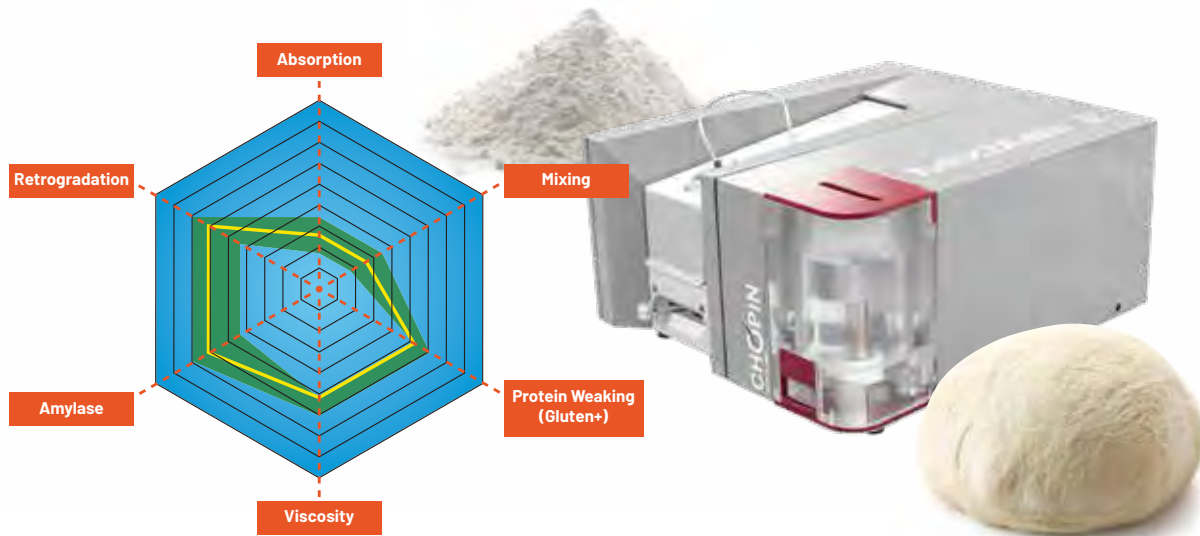
- Compliant with international standards (ISO, AACC, ICC, and numerous local standardization bodies).
- Ideal rheology tool for wheat flour, rice, pulse, vital gluten, and many other matrices and ingredients like gluten-free flour, whole wheat flour, proteins, and more.
- Intuitive profiler chart for white flour quality inspection and specification.

- Create a database of flour quality protocols to check the regularity of flours, assess enzyme impact, develop new product formulations, and more.
- Automated testing to characterize flour quality as well as dough quality (at-line analysis).

"We would typically send flour samples to an external lab for quality analysis, adding cost and complexity to our process. Bringing this analysis in-house with Mixolab 2 has improved our operations in many ways."

-Ivana Aničić, R&D Manager for Puratos Serbia

Rheo F4 Dough Proofing Analyzer

The industry's only fully automated analyzer that provides all the key measurements for understanding dough behavior during proofing (fermentation).

- Measures dough development, gas production, porosity, and tolerance in a single test.
- Determine optimal proofing time of a dough formulation, which helps reduce time and energy costs.
- Save proofing performance data to benchmark against future flour formulations.
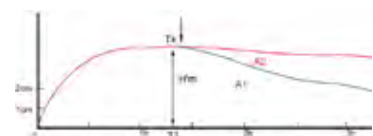
Gas Production Curve
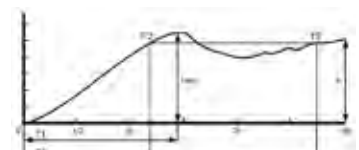
Dough Development Curve

SDmatic 2 Starch Damage Analyzer

A simple and precise instrument to measure damaged starch in flours for the milling and baking industries.

- Since damaged starch multiplies the water absorption capacity of flour, this analyzer helps bakers take greater control over dough stickiness, as well as final product volume.

- Fully-automated enzyme-free analysis based on the amperometric method (Medcalf & Giles).

- Compliant with international standards (NF EN ISO, ICC, AACC, and numerous local standardization bodies).
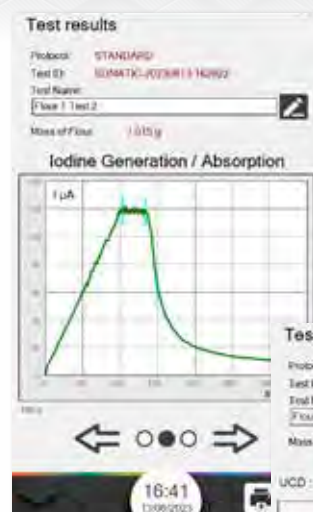
Example starch damage test results.

Quickly determine if starch damage results are within range of your ideal baked products.
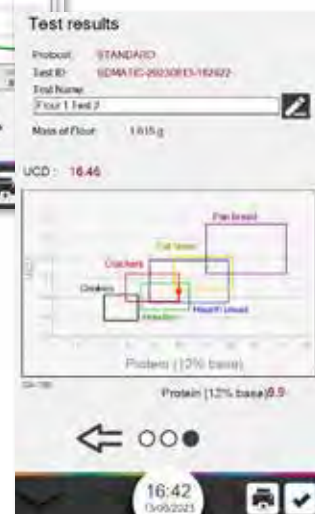
FLOUR MILLING & SAMPLE PREPARATION DEVICES

CD1 Mill

- Fixed settings ensure repeatability and reproducibility of testing. The CD1 mill is therefore ideal to obtain flour with controlled biochemical composition.

- The only laboratory mill compliant with Alveograph test from wheat grain (ISO 27971).

LabMill

- Adjustable milling settings ensures versatility of use.

- Breaking and reduction parts are independent (making it possible to run 2 simultaneous milling samples)

- Ideal to produce flours adapted (quantity and quality) to bread-making tests and obtain more information about milling behavior, helping to optimize mill settings.

Chemical Analyzers

The KPM Analytics family of high throughput automatic wet chemistry analyzers has helped environmental research labs, municipalities, food and beverage producers, and many others improve operational efficiencies. Thousands of organizations worldwide use KPM Analytics' discrete and continuous flow analyzers, reagents, and in-line pH, temperature, and redox potential systems.

PLANT, SOIL, AND FERTILIZER ANALYSIS

- Optimize agricultural practices, ensure proper nutrient management, enhance crop productivity, and protect the environment.

WATER AND BEVERAGE ANALYSIS

- Assess pH, dissolved oxygen, impurities, acid, sugars, alcohol content, and several other parameters to ensure quality control and compliance.
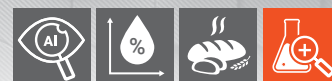
FOOD EXTRACT ANALYSIS

- Help ensure the safety and integrity of food products, protect consumer health, and support accurate product labeling.

ACIDIFICATION TESTING

- Used by ferment and starter culture manufacturers for product quality and the development of new cultures for the dairy and fermented foods industries.

DISCRETE WET CHEMISTRY ANALYZERS

SmartChem® tabletop and stand-alone discrete analyzers offer a reliable and convenient walk-away solution to increase laboratory productivity. The SmartChem® Series is widely used for the automation of manually run wet chemistry testing in environmental, industrial, and research laboratories.

"SmartChem® is a total workhorse. We've put thousands of samples through our instrument, from drinking water to waste water." -Monica Bofani, Lab Manager, Lake County Health Department, Lake County, Illinois

SmartChem® 200

- Up to 200 tests/hour.
- 5 racks enable continuous loading of samples (126 positions).
- Up to 16 on-board reagents.

SmartChem® 210

- Up to 300 tests/hour.
- 4 removable racks enable continuous loading of samples (60 positions).
- Up to 32 on-board reagents.

SmartChem® 450

- Up to 450 tests/hour.
- 4 racks enable continuous loading of samples (72 positions), along with 28 extra positions for urgent samples, calibrators, and controls.
- Up to 72 on-board reagents.

SmartChem® 600

- Up to 600 tests/hour (including 120 for EC Module (pH, conductivity, and redox)).
- 2 independent carousels hosting 20 racks of 10 positions each.
- Up to 100 on-board reagents.
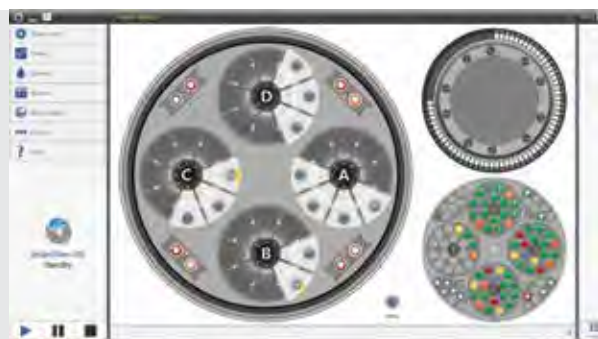
SmartChem® Pro Software

SmartChem Pro software improves the user experience with a simplified operator interface, on-board troubleshooting resources, and more.
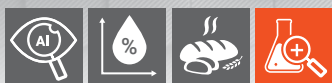
SEGMENTED FLOW WET CHEMISTRY ANALYZERS

NexaFlo™ Series

The NexaFlo™ Series is perfect for labs requiring low detection limits in Segmented Flow Analysis (SFA), especially for marine and environmental testing to identify substances like ammonia in water. It automates tasks for unattended operations, uses reagents efficiently, and minimizes waste. NexaFlo™ Series supports up to 14 consoles to enhance workflow, maintain accuracy and safety, and modernize lab operations.

- Method-dedicated analytical console for high throughput; up to 120 samples/hour with the auto sampler.
- Advanced software manages all parameters across all channels. Supports EPA / ISO methods for different matrices.
- Simplified maintenance, with embedded status indicators to determine when the unit(s) need servicing.

NexaFlo™ 400 (left) and NexaFlo™ 450 (right).

CONTINUOUS FLOW WET CHEMISTRY ANALYZERS

FUTURA CFA Analyzer & Autosampler

FUTURA continuous flow analyzers (CFA) provide a complete and reliable solution for testing parameters in sea water, drinking water, wastewater, environmental samples, soil, food, beverages, and many other matrices.

- Sophisticated design and software dedicated to CFA technology guarantees lowest level of detection.
- Includes a range of autosamplers to match your laboratory's current and future needs, as well as automated shut down capability to provide unattended, reliable operation, and overnight testing.
- Up to 120 samples/hour (with autosampler) for high throughput sampling, offering full automation of routine and complex chemistries.

LACTIC ACID BACTERIA FERMENTATION MONITORING

iCinac Series

The iCinac Series is a first-of-its-kind solution designed for acidification activity of lactic acid bacteria, as well as simultaneous monitoring of pH, temperature, and Oxidation Reduction Potential (ORP). The iCinac Series is used by ferment and starter culture manufacturers, both for product quality control and the development of new cultures for the dairy and fermented foods industries. Wired and wireless options are available with various channels to analyze multiple samples at a time.

Committed to Keeping Your Operation Seamless, from Start to Finish

At KPM Analytics, our focus is to provide your organization with end-to-end support through our highly skilled customer service teams and worldwide network of distributor partners. Each instrument and application are matched with specific support offerings to get the most out of your investment, including:

Field Service Commissioning & Training

- KPM's team of qualified service engineers offer professional guidance and expertise to ensure a seamless process.

Remote Commissioning

- For some instruments, remote commissioning provides a simpler, cost-effective method to ready your KPM technology for use.

Remote Support & Troubleshooting

- To minimize downtime, remote support from KPM is available to help companies quickly correct issues and save costs.
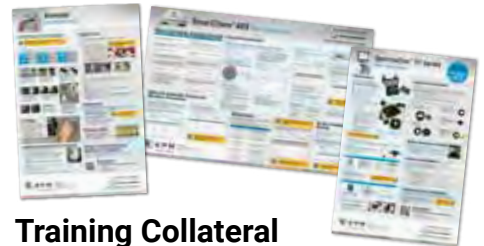

Annual Calibration & Preventive Maintenance

- KPM offers various annual services (in field & depot) to ensure equipment is running at factory standards.

Depot Repair at Global Service Centers

- For issues that cannot be addressed on-site or remotely, our worldwide Depot network is available to quickly inspect, repair, and return your equipment in a timely manner.

Training Collateral

- From "Best Practice" recommendations to quick startup and maintenance guides, KPM provides customers with the tools they need to succeed.
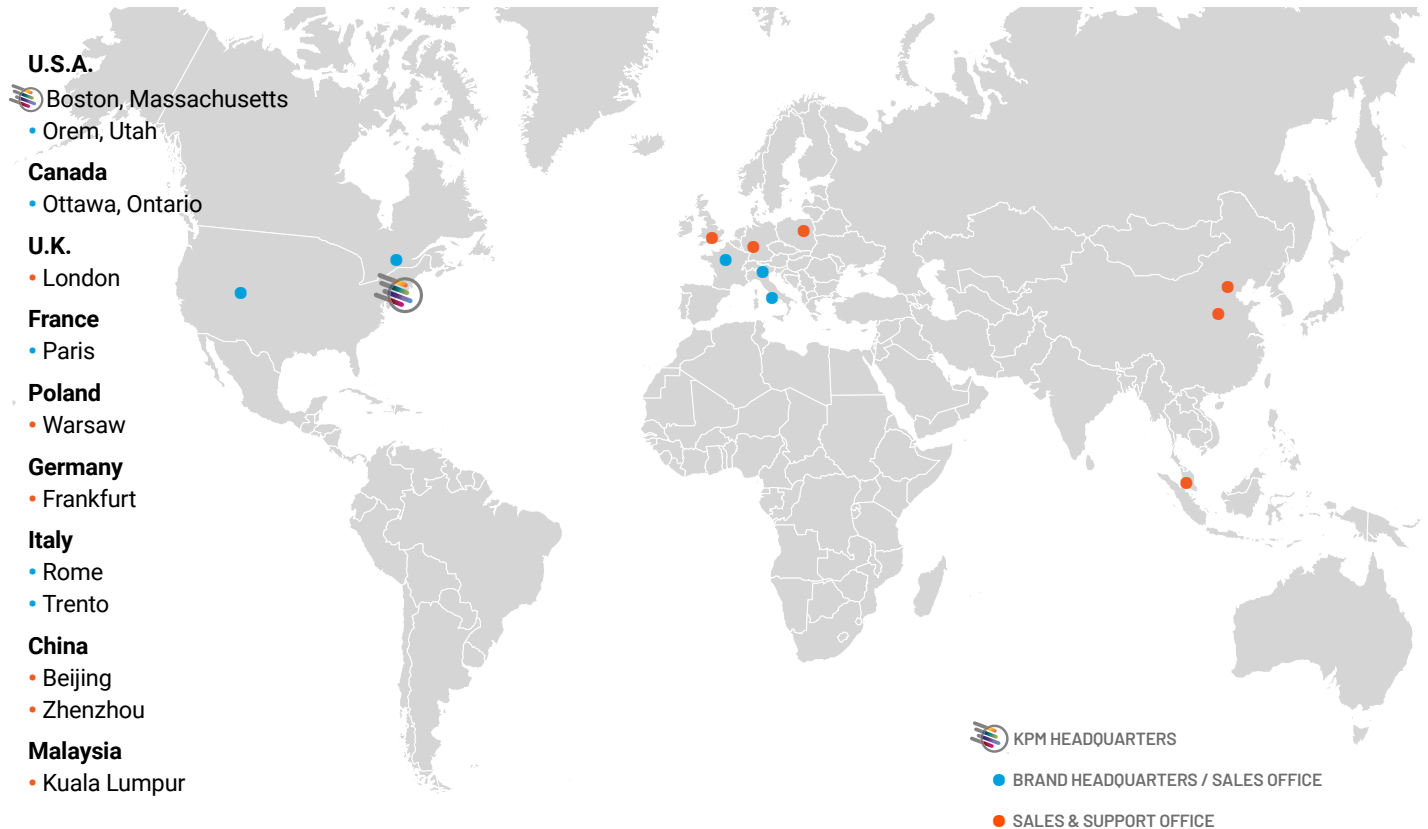

KPM ACADEMY

ON-DEMAND COURSES FOR KPM PRODUCT BRANDS

The KPM Academy is an online education platform that provides product training and maintenance support for our broad range of analysis solutions. Your KPM Academy license includes:

- Product training from the experts
- Staff training for new-hires or cross-training employees
- Refresher training
- Procedure updates, including preventive maintenance
- Courses on-demand

OUR GLOBAL SERVICE AND SUPPORT NETWORK

U.S.A.
- Boston, Massachusetts
- Orem, Utah

Canada
- Ottawa, Ontario

U.K.
- London

France
- Paris

Poland
- Warsaw

Germany
- Frankfurt

Italy
- Rome
- Trento

China
- Beijing
- Zhenzhou

Malaysia
- Kuala Lumpur

KPM HEADQUARTERS

- BRAND HEADQUARTERS / SALES OFFICE
- SALES & SUPPORT OFFICE

Working with KPM means you have a partner for the life of your equipment and beyond.
Let's discuss how we can help you solve production challenges and protect your brand value.

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