



Smart Analysis Made Simple

The mylab NIR-Analyzer

Compact gateway to professional NIRS

The mylab NIR-Analyzer is your cost-effective entry into the world of modern ingredient analysis by near-infrared spectroscopy (NIRS). Designed for speed and reliability, this space-saving device delivers rapid, precise results - without the hassle of time-consuming chemical methods. In just seconds, you can determine a wide range of qualitative and quantitative parameters.



Your analyzer. Your way.

Choose the plan that fits you best: monthly rental, lease-to-own or direct purchase.

Request your free, no-obligation quote today!

Larger scan area. Higher precision.

Thanks to its wide measurement field, the mylab NIR-Analyzer captures a broader cross-section of your sample-ensuring exceptional accuracy even for inhomogeneous materials. The result? Laboratory-level performance, without the lab.

Flexible. Customizable. Ready to go.

Each device in the mylab NIR-Analyzer series comes pre-calibrated for specific food groups and key ingredients. Need more? Additional calibrations - including non-food applications - can be tailored to your needs.

Contact us

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