

Measurement Objects · Pretreatment Apparatus · Measurement Ingredients

GTN-9											
Measurement Objects	Pretreatment Apparatus	Measurement Ingredients ¹⁾					Standard error (%) ³⁾				Index ⁴⁾
		Moisture content	Total Nitrogen	Total Free Amino Acid	Theanine	Fiber ²⁾	Tannin	Catechin	Caffeine	Vitamin C	
Unrefined Tea Refined Tea	Grinding	● / 0.2	● / 0.15	● / 0.4	● / 0.3	● / 1.0	● / 0.6	● / 0.6	● / 0.15	● / 0.06	AF score
Unrefined Tea Refined Tea	No Grinding	● / 0.3	● / 0.2		● / 1.5						NF index
Dry Material Leaf ⁵⁾	Microwave Oven Grinder		● / 0.2		● / 1.5						NF index

RTN-7											
Measurement Objects	Pretreatment Apparatus	Measurement Ingredients ¹⁾					Standard error (%) ³⁾				Index ⁴⁾
		Moisture content	Total Nitrogen	Total Free Amino Acid	Theanine	Fiber ²⁾	Tannin	Catechin			
Unrefined Tea Refined Tea	Grinding	● / 0.2	● / 0.15	● / 0.4	● / 0.3	● / 1.0	● / 0.6	● / 0.6			AF score
Unrefined Tea Refined Tea	No Grinding	● / 0.3	● / 0.2			● / 1.5					NF index
Dry Material Leaf ⁵⁾	Microwave Oven Grinder		● / 0.2			● / 1.5					NF index
Fresh Leaf	Particle Cutter	● / 1.0	● / 0.4			● / 2.0					NF index

- Rem. 1 ● the ingredient can be analyzed.
 2 Fiber means NDF measurement value can be noted with ash.
 3 Standard errors depend on data of *Yabukita* cultivar from Shizuoka. There is no telling whether to become like this with other places of production or cultivars. Those values adapt dry base.
 4 The described index is standard at each measurement object.
 5 Dry material leaf of Measurement object is optional.

Specifications

Model	GTN-9	RTN-7
Measurement system	NIR Spectroscopy	
Measurement Objects	Unrefined Tea · Refined Tea (Domestic Crop · Orthodox <i>Sencha</i>) Dry Material Leaf (Optional) *Please consult about tea species other than <i>Sencha</i> .	Fresh Leaf · Unrefined Tea · Refined Tea (Domestic Crop · Orthodox <i>Sencha</i>)
Measurement Time	Approx. 15seconds after closing the sample drawer	
Pretreatment Apparatus	Drying by a microwave oven Grinding by the fixed grinder	Cutting by a particle cutter, Drying by a microwave oven Grinding by the fixed grinder
Dimension	Width 400mm × Height 354mm × Depth 362mm	
Weight	Approx. 15Kg (Main Instrument)	
Power Supply	AC100V (50/60Hz)	
Power Consumption	100W	
Measurement Environment	10-15 degree Celsius 25-80 percent relative humidity	
Storage Temperature	0 ~ 50 degree Celsius	
Accessories	Loading tray, Brush, Sweeping brush, Screw driver, Spare fuse, Earth code, Specific printer, Printer cable, Printer form, Sample bottle 1 2 sample cell Particle Cutter, Large sample cup for fresh leaf	
Optional	Dry Material Leaf, Grinder, Dust collector (Vacuum cleaner) , Personal computer, printer, Dedicated software package	

* In the following case, please keep in mind not measured correctly.
 1. The additive is mixed 2. Coloring etc. are performed 3. Several hours passed and it has discolored after plucking

* Note that specifications and appearance are subject to change without notice in order to improve the machine.

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PRODUCTS CATALOGUE

Tea Ingredients Analyzer

KAWASAKI launches the

new Tea Ingredients Analyzer.

More Speedy! More Safety!! More Simple!!!



Manufacturer **Shizuoka Seiki Co., Ltd.**
 Sales and Maintenance **Kawasaki Kiko Co., Ltd.**

Tea Ingredients Analyzer

GTN-9

Good for the ideal quality evaluation of unrefined tea and refined tea
The combination of all the free amino acid and neutral detergent fiber is computed by measuring of main nine ingredients. Easy to use, More Speedy! More Safety!! More Simple!!!

RTN-7

Ideal for the ingredient analysis of green leaf
Moisture, total nitrogen, and a fiber are analyzed speedily. Calculation of NF index
Unrefined tea and refined tea (seven ingredients) can also be analyzed.

Everyone would be able to analyze ingredients easily, safely quickly.



Benefits and Features

- *Easy to evaluate the quality by everyone, to analyze ingredients easily, safely quickly
- *Measurement of catechin is still attained from the measurement items of the previous equipment.
GTN-9 Orthodox *Sencha* : Grinding
Moisture content, Total Nitrogen, Total free amino acid, Teanine, Fiber, Tannin, Catechin, Caffeine, Vitamin C
RTN-7 fresh leaf: Orthodox *Sencha* : Grinding
Moisture content, Total Nitrogen, Total free amino acid, Teanine, Fiber, Tannin, Catechin
- *Intuitive color touch screen, eliminating operator training and a measurement result also can be found at a glance
- *Warm-up time is shortened more wonderfully than the previous equipment; GT8, RT-3. And it has a useful "Ready" indicator.
- *This display can be changed to English from Japanese.
- *The fixed small printer can be changed also to Chinese besides Japanese and English.
- *The weight is less than half of the previous equipment.
- *Dry material leaf is optional.
Please consult about tea species other than *Sencha*.



GTN-9 Print sample

TeaAnalyzer	
Measurement Result	
Date	2017/05/04 17:05:52
Product	Sencha
Sample ID	SM1
Customer ID	KAWASAKI
MOISTURE	3.5 %
T-N	5.8 %
TFAA	3.8 %
THEANINE	1.9 %
NDF-ASH	16.4 %
TANNIN	14.1 %
CATECHIN	13.4 %
CAFFEINE	2.7 %
T.V.C	0.53 %
Moisture basis : 0.0%	
AF score	62
rank	1
GTN-9	

RTN-7 Print sample

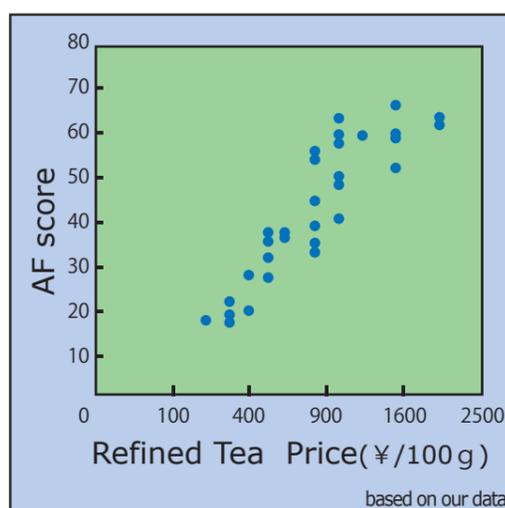
TeaAnalyzer	
Measurement Result	
Date	2017/05/04 17:05:52
Product	Fresh Leaf
Sample ID	SM1
Customer ID	KAWASAKI
MOISTURE	75.4 %
T-N	6.0 %
NDF-ASH	15.5 %
Moisture basis : 0.0%	
NF index	72
rank	1
RTN-7	

TeaAnalyzer	
Measurement Result	
Date	2017/05/04 17:05:52
Product	Sencha
Sample ID	SM1
Customer ID	KAWASAKI
MOISTURE	3.5 %
T-N	5.8 %
TFAA	3.8 %
THEANINE	1.9 %
NDF-ASH	16.4 %
TANNIN	14.1 %
CATECHIN	13.4 %
Moisture basis : 0.0%	
AF score	62
rank	1
RTN-7	

Comparison of the quality evaluation method

	Organoleptic evaluation	Chemical analysis	This analyzer
rapidity	⊙	×	⊙
safety	△	×	⊙
simplicity	△ (*)	×	⊙
objectivity	△	⊙	⊙
reproducibility	△	⊙	⊙

Quality evaluation evaluated as the AF score.



We have proposed AF score as the index of quality evaluation. This is computed with the combination of all the free amino acid and neutral detergent fiber including ash. The score is distributed in general from 10 to 80 points and we notice that it is highly correlative between the score and the price of unrefined tea or refined tea.
AF score is based on the joint research of Shizuoka agriculture and forestry Research Institute Tea Research Center and Shizuoka Seiki Co., Ltd.

Measurement Procedure



*Skill is required although a special facility or instrument is not needed.