



FOOD LAB

Quality control systems for food and beverage



CDR FoodLab Touch: A Fast, Simple and Reliable System

CDR FoodLab Touch enables to control the quality of food like **milk, cheeses and other dairy products, eggs, egg products and egg derivatives, tomato and vegetable purees, fats and oils.**

It is used worldwide not only in laboratories and production lines in the food industry, but also in small cheese factories, dairy farms, cattle breeding farms, egg producers, and testing laboratories.

System



The analytical system includes:

- A **spectrophotometric analyser** that use LEDs, instead of usual tungsten lamps, 4 reading cells and 16 incubation cells thermostated at 37° C.
- "**Step by step**" **built-in guide** during the analysis procedure.
- A **Kit** of pre-vialed, disposable dedicated reagents with a low toxicity developed by the research laboratories of CDR and a 12-month shelf-life, in package of 10 tests



Accessories:

- **Pipettes** to simplify the collection of the samples.
- **Cold Extraction System** to extract, by a simple mechanical treatment, the oil to analyse from drupes, nuts or finished products, like bakery products or creams. It does not involve the use of toxic solvents.

FoodLab Touch is supplied with a 3 year warranty.

Simple methods

The analytical methods of FoodLab Touch are much **simpler** and **faster** as compared to traditional ones: tests require a few simple steps.

- **Reagents are pre-vialed** and ready for use. Their low toxicity eliminates the need of handling toxic or carcinogenic agents.
- There is no **need of preparing samples**, at any rate, the operation is quick and simple.
- There is no need to clean containers or other accessories or the traditional "glassware".

No Maintenance and Technical Support Expenses

The system does not require regular calibrations: it is supplied pre-calibrated, although the calibration parameters can be changed quickly and simply. The system does not require costly spare parts: the analyser uses LED luminous sources and does not therefore require the maintenance that is usually needed for photometers with tungsten luminous filaments. The absence of moving parts eliminates the risk of damages.

Menu of available tests

Milk & Dairy products

- L-Lactic acid in milk, cheese, cream
- Milk Urea Nitrogen (MUN) in milk
- Lactose in milk
- Ammonia in milk, cream, cheese
- Chloride in milk, cheese, aqueous solutions
- Alkaline phosphatase (ALP) of cow's milk
- Hydrogen peroxide in milk
- e-fructosil-lysine (Furosine) in milk
- Peroxidase (POD) in milk
- Glucose in UHT milk
- Acidity in butter, margarine and cream
- Peroxide value in butter, margarine and cream

Egg / Egg Products

- Butyric acid
- L-lactic acid
- Cholesterol
- Colour
- Total Acidity
- Xanthophylls

Fats and Oils

- Free Fatty Acids (FFA) in edible fats, oils, butter, margarine and cream
- Peroxide Value in edible fats, oils, butter, margarine and cream
- Soaps in edible fats, oils and cream
- Polyphenols/Oil Stability Index (OSI) in olive oil
- p-Anisidine Value in edible fats and oils
- Iodine value only in palm oil

Vegetable puree and Tomato

- L - Lactic acid vegetable puree and Tomato
- Lactic acid (D + L) vegetable puree and Tomato
- Glucose in tomato
- Chloride in sauces