



# FOOD LAB

Quality control systems for food and beverage



## MiniFood

To determine Free Fatty Acid and Peroxide Value in Vegetable Oils

### MiniFood: portable Analyzer for Olive Oil and edible oils

MiniFood can be used to determine the [Free Fatty Acids \(FFA\)](#) and [Peroxide Value \(PV\)](#) in olive oil. Thanks to its compact dimensions, its lightness and the connection cable for vehicles, it can be used to perform tests directly on-site, even when a dedicated laboratory is not available.

### System



The analytical system includes:

- A **spectrophotometric analyser** with solid state emitters (LEDs) and reading and incubation cells thermostated at 37° C.
- A **Kit** of pre-vialled, disposable reagents with a low toxicity developed by the research laboratories of CDR and a 12-month shelf-life.
- **Pipettes** to simplify the collection of the samples.
- **Functional illustrated sheets**.



*MiniFood is supplied with a 3 year warranty.*

### Strenghts

- Simple and fast methods, no need of preparing the samples
- In line with reference methods
- No maintenance and calibration expenses