

Fast analysis system for determination of shelf-life



Tests



Acidity (FFA)

Peroxide value (PV)

p-Anisidine value (AnV)



STRENGTHS

CDR FoodLab Touch is composed of a thermostated analyzer based on **photometric technology** that uses **solid-state emitters** (LED); a kit with disposable pre-vialled reagents with low toxicity, in package of 10 tests, **1 year shelf life**, developed and produced by the research laboratories of CDR.

REDUCED TESTING TIME

Now it is possible to perform an analysis quickly and easily without relying on a dedicated external laboratories. **It is possible to analyze 16 samples at the same time** and constantly monitor the production process, obtaining exact and accurate answers in just a few minutes.

The **multitasking mode** allows to manage the determinations of several analytical parameters at the same time. It allows the system to process one analysis and to start another one at the same time, with the possibility to go back to the first one at any moment.

EASY TO USE

The system is designed to be used by anyone, **without the support of skilled staff**. The analysis methods are easier than the traditional ones and can be performed in few steps.

- 1 Extract a sample of oil from finished products with the fast extraction system developed by CDR.
- 2 Adding the sample to the pre-vialled reagent.
- 3 Following the displayed instructions and if there is ever a doubt, the **HELP function** will lead you through the process.
- 4 Results are automatically calculated, displayed and printed.

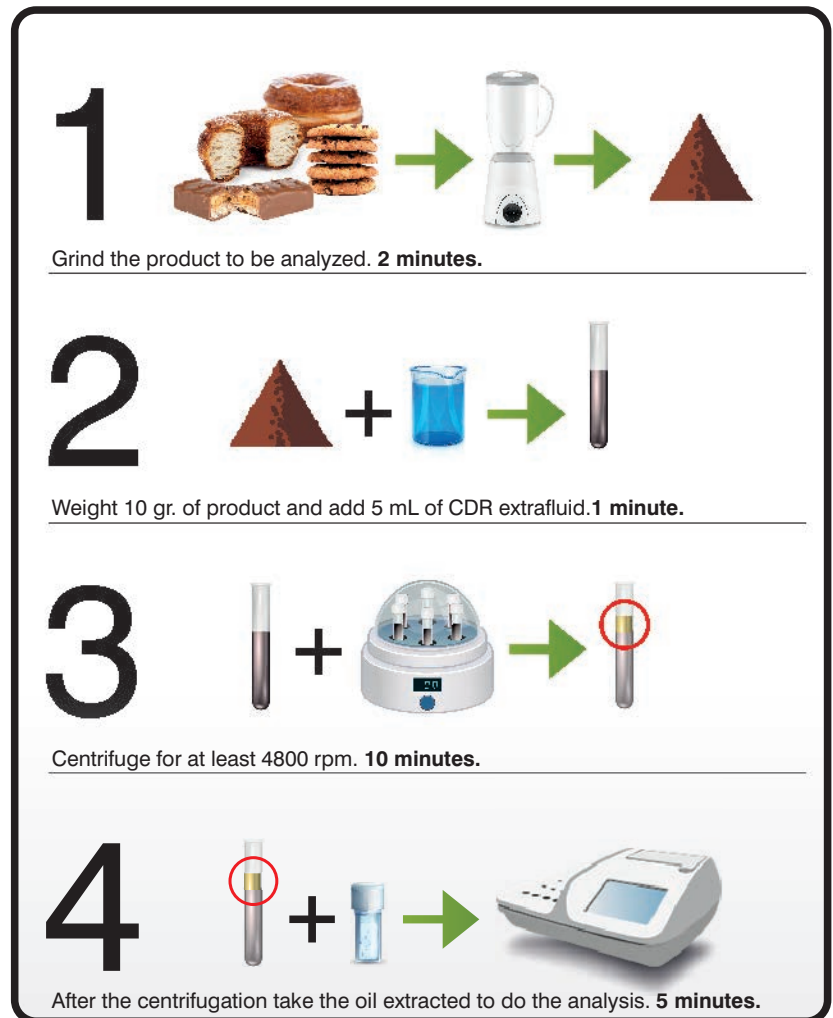
RELIABLE

This measuring system owes its sensitivity, accuracy and reliability to the photometric technology based on LED luminous sources. The results of the analysis are correlated with the reference methods.

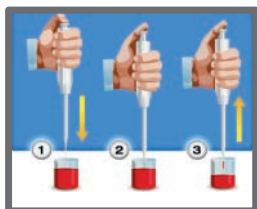
HOW TO VERIFY THE OXIDATION OF FINISHED SNACK PRODUCTS IN 4 STEPS IN ORDER TO PREDICTED SHELF LIFE.

Determining the shelf-life of bakery products, snacks and creams no longer requires complicated extractions, toxic solvents, expensive waste disposals and extractor hoods. Risks for the operator are eliminated and the environmental impact is minimized.

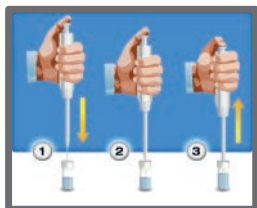
In fact with CDR FoodLab Touch, thanks to a simple cold extraction with watery solution (*CDR Extrafluid*), you can determine the shelf life in a simple and rapid way, monitoring the oxidation status and the rancidity of the oils contained in the different products, through periodic analyses of Free Fatty Acids (FFA), Peroxide Value (PV) and p-Anisidine Value (AnV).



FAST, SIMPLE, RELIABLE.



Each test is performed dispensing in the cuvette containing the buffer a determined amount of the sample. Thanks to the reagents created on purpose, it is generated a colorimetric reaction.



The result of the test is printed immediately after the elaboration of the photometric reading, in its unit of measure.



TESTS		Measuring range	Resolution	Repeatability
CDR FoodLab Touch	Free Fatty Acids	0,01 - 1,10 % oleic acid	0,01%	0,02%
		0,90 - 3,50 % oleic acid	0,1%	0,1%
		1 - 26,03 % oleic acid	0,1%	0,5%
CDR FoodLab Touch	Peroxide Value	0,01 - 5,5 meqO ₂ /Kg	0,01 meqO ₂ /Kg	0,1 meqO ₂ /Kg
		0,5 - 50 meqO ₂ /Kg	0,01 meqO ₂ /Kg	0,3 meqO ₂ /Kg
		4 - 550 meqO ₂ /Kg	0,1 meqO ₂ /Kg	3 meqO ₂ /Kg
CDR FoodLab Touch	p-Anisidine	0,5 - 100 AnV	0,1 AnV	0,5 AnV