CDR FoodLab® for vegetable purees

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

ANALYSIS KITS
The use of pre-filled reagents and the analytical methods, developed by the research laboratories of CDR, allow quick and easy sample preparation, when needed at all; analytical methods extremely fast and easy, removing all needs for calibration procedures.

REduced testing times
CDR FoodLab® allows accelerating analysis procedures. 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.

reliable
The measuring system guarantees high sensitivity, a wide measuring range, and an excellent repeatability of the test results thanks to the photometric technology based on state-of-the-art LED emitters at fixed wavelengths (from ultraviolet to the visible spectrum, up to 6 OD). The results of the analyses are correlated with the reference methods.

Easy to use
The system is designed to be used not only in a laboratory, but real time in the processing plant, even by staff with no previous specific lab tech experience.

The analysis methods are easier than the traditional ones and can be performed in few steps:
1. Adding the sample to the pre-filled reagent.
2. Following the displayed instructions and if there is ever a doubt, the HELP function will lead you through the process.
3. Results are automatically calculated, displayed and printed.

MANY BENEFITS, ALL IN ONE SYSTEM
CDR FoodLab® is the analysis system for tomato and vegetable purees that enables to perform quality controls easily and rapidly, either in a laboratory or directly in the production plant.

Tomato can be tested under any form, either chopped, or as a sauce or as a paste.

Sample preparation is minimal and anyone can perform the test, even staff with no previous specific lab tech experience. It is also possible to analyze any type of vegetable puree.

Reagents are pre-vialled, in package of 10 tests, 1 year shelf life, developed and produced by the research laboratories of CDR.

<table>
<thead>
<tr>
<th>TESTS</th>
<th>Measuring range</th>
<th>Resolution</th>
<th>Repeatability</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total lactic acid (D • L)</td>
<td>50 – 3500 ppm of lactic acid</td>
<td>1 ppm</td>
<td>50 ppm</td>
</tr>
<tr>
<td>Reducing sugars (glucose and fructose)</td>
<td>0.2 - 40.0 g/L</td>
<td>0.1 g/L</td>
<td>0.2g/L</td>
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<tr>
<td>Chloride</td>
<td>0.01 – 7.00 % NaCl</td>
<td>0.01%</td>
<td>0.1%</td>
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