



# CiderLabTouch

The intuitive and comprehensive analysis system

## Cider & Perry Analysis System



### Cider & Perry



Acetic acid  
 L-malic acid  
 Free SO<sub>2</sub>  
 Total SO<sub>2</sub>  
 L-lactic acid  
 Fermentable sugars  
 Glucose Fructose  
 Total Polyphenol Index (TPI)  
 Total acidity  
 Alcohol content  
 Organic nitrogen  
 Inorganic nitrogen  
 Glycerol  
 pH



### STRENGTHS

CDR CiderLab Touch is composed of a thermostated analyzer based on photometric technology that uses LEDs instead of usual tungsten lamps.

This, with specific software, innovative analytical procedure and **dedicated reagents**, makes the CDR CiderLab Touch a unique and advanced analysis system. Reagents are pre-vialed, in package of 10 tests, **1 year shelf life**, developed and produced by the research laboratories of CDR.

### REDUCED TESTING TIMES

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

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 Adding the sample volume to the pre-vialed 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.

### 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.**



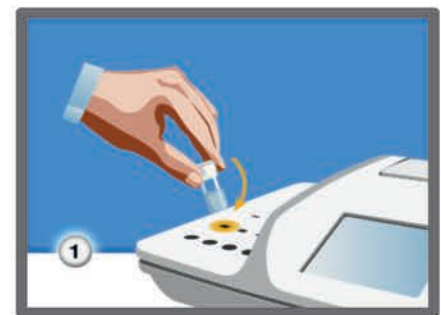
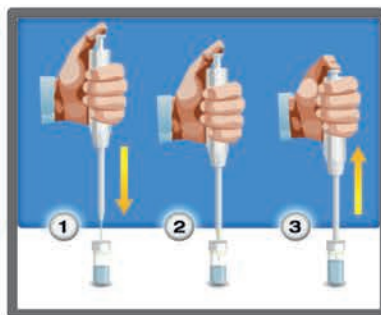
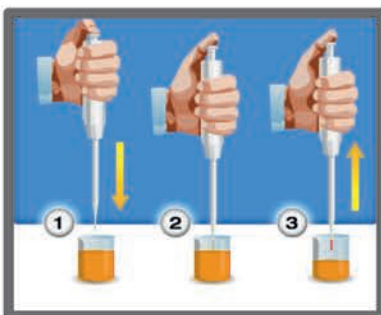
Food & Beverage  
analysis systems

CDR S.r.l. Via degli Artigiani, 6  
50055 - Ginestra F.na  
FLORENCE - ITALY  
Tel. +39.055.871431  
Fax +39.055.8714322  
www.cdr-mediated.com

TEST	Measuring range	Repeatability	Resolution	Testing time	Test/hour
Acetic acid	0.05-1.20 (g/L acetic acid)	0.02 g/L	0.01 g/L	6 min	50
L-malic acid	0.05-5.00 (g/L L-malic acid)	0.05 g/L	0.01 g/L	4 min	60
Free SO <sub>2</sub>	1-60 (mg/L free SO <sub>2</sub> )	1.5 mg/L	1 mg/L	3 min	60
Total SO <sub>2</sub>	15-250 (mg/L Total SO <sub>2</sub> )	2.5 mg/L	1 mg/L	1 min	80
L-lactic acid	0.05-4.00 (g/L L-lactic acid)	0.05 g/L	0.01 g/L	6 min	50
Fermentable sugars	0.1-18 (g/L glucose)	0.15 g/L	0.1 g/L	6 min	50
Fermentable sugars	8-200 (g/L glucose)	1.5 g/L	1.0 g/L	6 min	50
pH	3.00-4.00	0.02	0.01	1 min	80
Total acidity	1 - 10 (g/L L-malic acid)	0.15 g/L	0.1 g/L	1 min	80
Alcohol content	1 - 9 (% v/v)	0.15 %v/v	0.1 %v/v	1 min	40
Organic nitrogen	30-300 (mg/L organic N)	2 mg/L	1 mg/L	4 min	60
Inorganic nitrogen	30-300 (ppm inorganic N)	2 mg/L	1 mg/L	4 min	60
Glycerol	2.0-15.0 (g/L glycerol)	0.3 g/L	0.1 g/L	6 min	50
Glucose Fructose	0.05-18 (g/L glucose)	0.15 g/L	0.1 g/L	6 min	50
Glucose Fructose	8-200 (g/L fructose)	1.5 g/L	1.0 g/L	6 min	50
Total Polyphenol Index (TPI)	2 - 100 O.D. 280 nm	0,002 O.D.	0,001 O.D.	11 min	40

CiderLab Touch

## 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.