

Analysis System for fish oil

Fish oil



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 LEDs instead of usual tungsten lamps.

This, with specific software, innovative analytical procedure and **dedicated reagents**, makes the CDR FoodLab Touch a unique and advanced analysis system. Reagents are pre-vialled, 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.

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.



ANALYSIS SYSTEM FOR FISH OIL

Selecting high quality raw materials determining Free Fatty Acids (FFA), Peroxide Value (PV) and p-Anisidine Value (AnV) in oils is easy and rapid with CDR FoodLab Touch, even directly on line production.

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:

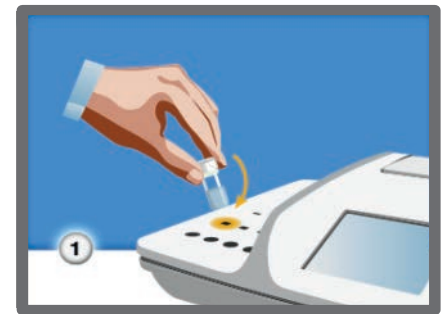
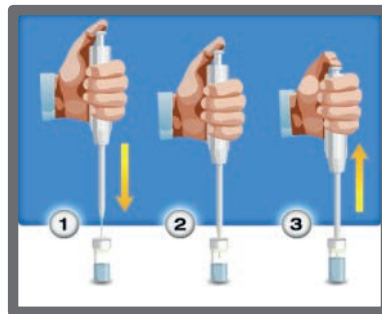
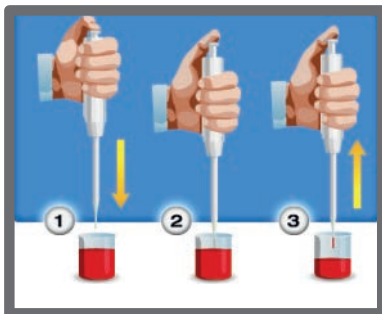
- 1 Adding the sample volume to the pre-vialied reagent.
- 2 Following the displayed instructions and if there is ever a doubt, the **HELP** function will lead you through the process.
- 3 Results are automatically calculated, displayed and printed.

| TESTS | | Measuring range | Resolution | Repeatability |
|------------------|--|----------------------------------|----------------------------|---------------------------|
| 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% |
| 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 |
| p-Anisidine | | 0,5 - 100 AnV | 0,1 AnV | 0,5 AnV |



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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.