

CDR FoodLab® for fish oil



## Analyses on fish oil

Acidity (FFA)  
Peroxide value (PV)  
p-Anisidine value (AnV)

## WHAT IS THE CDR FOODLAB® SYSTEM?

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.

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:

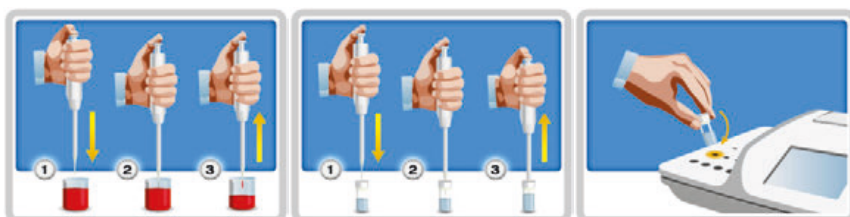
- 1 Adding the sample to the pre-filled reagent.
- 2 Following the displayed instructions and if there is ever a doubt, the HELP function will lead you through the process.
- 3 Results are automatically calculated, displayed and printed.



## 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-

Each test is performed dispensing in the cuvette containing the reagent 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.



## CDR FoodLab® 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®, even directly on line production.



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



| TESTS             | Measuring range                      | Resolution                 | Repeatability             |
|-------------------|--------------------------------------|----------------------------|---------------------------|
| Free Fatty Acids  | 0.01 - 1.10 %<br>oleic acid          | 0.01%                      | 0.02%                     |
|                   | 1.0 - 3.5 %<br>oleic acid            | 0.1%                       | 0.2%                      |
|                   | 1.0 - 26.0 %<br>oleic acid           | 0.1%                       | 0.5%                      |
| Peroxide value    | 0.01 - 5.50<br>meqO <sub>2</sub> /Kg | 0.01 meqO <sub>2</sub> /Kg | 0.1 meqO <sub>2</sub> /Kg |
|                   | 1.0 - 50.0<br>meqO <sub>2</sub> /Kg  | 0.1 meqO <sub>2</sub> /Kg  | 0.3 meqO <sub>2</sub> /Kg |
|                   | 4.0 - 550.0<br>meqO <sub>2</sub> /Kg | 0.1 meqO <sub>2</sub> /Kg  | 3 meqO <sub>2</sub> /Kg   |
| p-Anisidine value | 0.5 - 100.0 AnV                      | 0.1 AnV                    | 0.2 AnV                   |

ver. 1.0 oel