

CDR FoodLab® for **nuts**



Analyses on oils and fats

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:

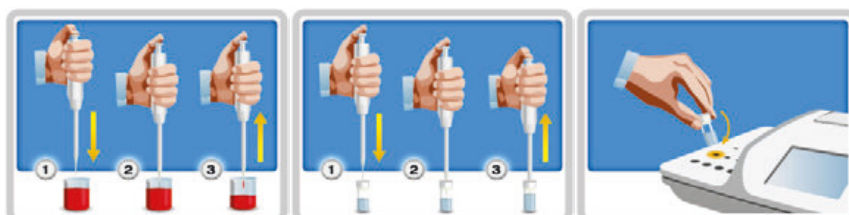
- 1 Adding the sample to the pre-filled reagent.
- 2 Following the displayed instructions and if there is ever a doubt, the HELP function will lead you through the process.
- 3 Results are automatically calculated, displayed and printed.



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.



HOW TO ANALYZE NUTS IN 3 STEPS AND IN FEW MINUTES.

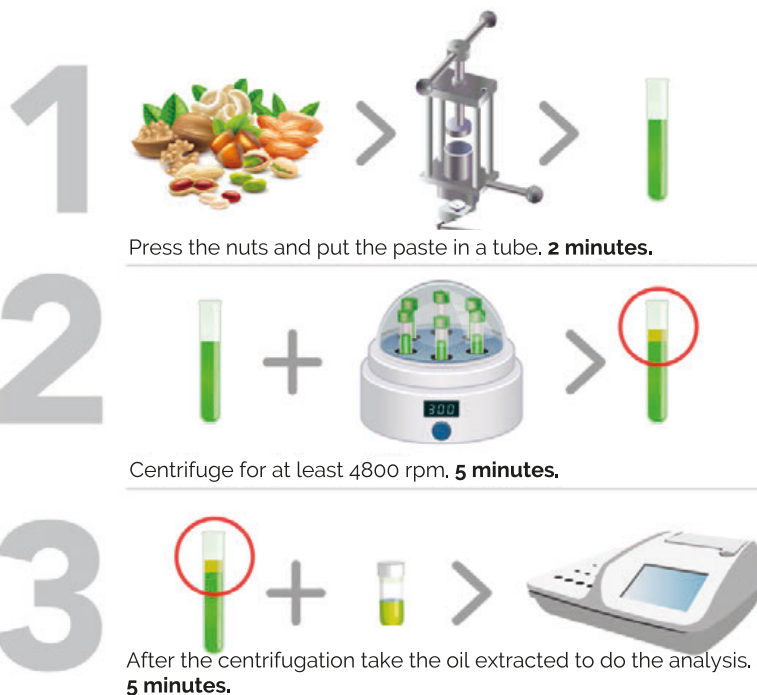
Abandon the classic extraction systems requiring the use of toxic solvents!

With CDR FoodLab® you can obtain in a simple and rapid way a complete control on the oxidation status of hard shelled dried fruit, seeds and other solid samples. With the CDR system you can extract the oil to analyze with a simple mechanical treatment.

On the oil extracted you can determine in 5 minutes Free Fatty Acids (FFA), Peroxide Value (PV) and p-Anisidine Value (AnV), abandoning the use of toxic solvents, extraction hoods, complex analytical instruments and complicated methods.



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 % oleic acid	0.01%	0.02%
	1.0 - 3.5 % oleic acid	0.1%	0.2%
	1.0 - 26.0 % oleic acid	0.1%	0.5%
Peroxide value	0.01 - 5.50 meqO ₂ /Kg	0.01 meqO ₂ /Kg	0.1 meqO ₂ /Kg
	1.0 - 50.0 meqO ₂ /Kg	0.1 meqO ₂ /Kg	0.3 meqO ₂ /Kg
	4.0 - 550.0 meqO ₂ /Kg	0.1 meqO ₂ /Kg	3 meqO ₂ /Kg
p-Anisidine value	0.5 - 100.0 AnV	0.1 AnV	0.2 AnV