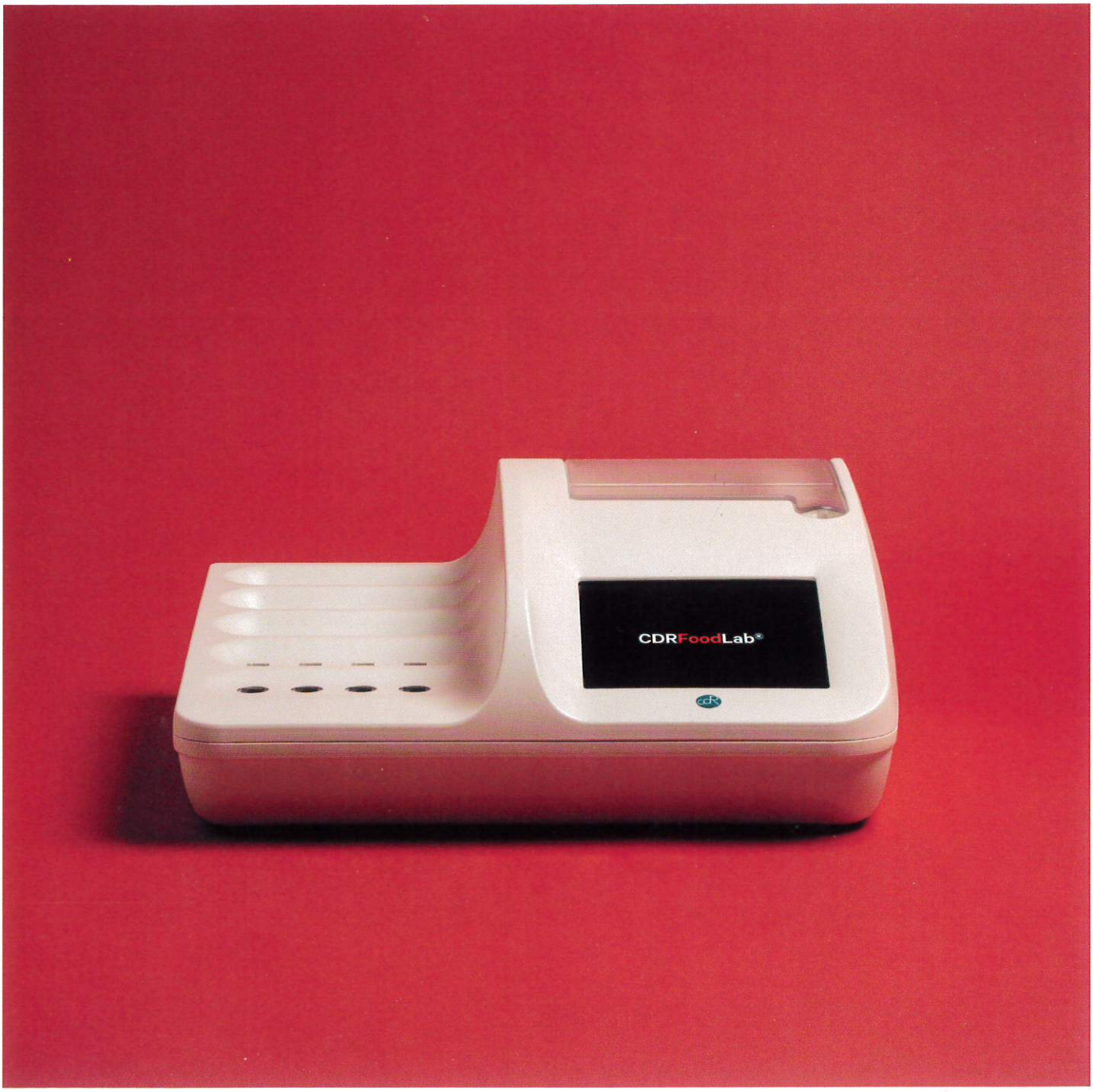
CDRFoodLab®

Analysis system for tomato sauces quality control



CDR FoodLab® system

CDR FoodLab® consists of a thermostatically controlled analyser with photometric technology using LED emitters and kits of reagents that are pre-filled into vials and ready to use.

1

Take the sample
to be analysed using the pipettes supplied with the system.

2

Place the sample
in the test tube containing the pre-filled reagent.

3

Insert the test tube
into the reading cell to obtain the analysis result.

Reduced analysis times

With **CDR FoodLab®** you are finally free to carry out the analyses independently, either in your quality control laboratory or directly on the production line, quickly and easily, without having to rely on an external laboratory.
In fact, it is possible to analyse **16 samples simultaneously** and constantly monitor the production process, obtaining specific and precise answers in a few minutes.

Easy to use

The system has been designed so that it can be used not only in the laboratory, but also on the production line for real-time results, by personnel without specific technical training.
The analysis methods, shown on the display, are simpler than traditional methods and can be performed in just a few steps.
If required, the HELP function will guide the operator step by step through the procedure. The result is automatically calculated, displayed and printed out.

Reliable

CDR FoodLab® guarantees high sensitivity, a wide measuring range and excellent repeatability of the results thanks to the innovative photometric technology using LED light sources and fixed wavelengths ranging from the ultraviolet to the visible spectrum (with a range of 0 to 6 optical density).
The analysis results are correlated with those of the reference methods.

Pre-filled and disposable reagents are packaged in bags of 10 tests, developed and produced by the CDR research laboratories.

CDRFoodLab®

The quality control of tomato sauces has never been so easy!

CDR FoodLab® is the analysis system for tomato sauces that simplifies and speeds up traditional quality control procedures.

It is the **system for the chemical analyses of tomato and its derivatives that allows a quality control in the laboratory or close to the production line.**

Any tomato derivative can be analyzed: **from chopped tomatoes to tomato purees and concentrates; sample preparation is quick and easy even for non-specialists.**

CDR FoodLab® allows to determine Chlorides, Total lactic acid (D+L) and Reducing sugars (glucose and fructose).

More tests with just one analyzer.

Tomato Sauces

TEST	Measuring range	Resolution	Repeatability	Test time
Lactic acid (D+L)	50 - 3500 ppm	1 ppm	36 ppm	10 mins
Reducing sugars (glucose+fructose)	0.2 – 40.0 g/L	0.1 g/L	0.2 g/L	6 mins
Chlorides	0.01 - 7.00% NaCl	0.01% NaCl	0.22% NaCl	5 mins

CDRFoodLab®

Analyses on tomato sauces	Complete analysis panel
Samples that can be analysed simultaneously	16
Multitasking Mode	Yes
Calibration	Pre-calibrated No periodic calibration is necessary
Maintenance costs	No
Storage of results	Sufficient internal memory for storing thousands of analysis results in CVS and XML files compatible with all database formats (e.g., XLS, SQL)
Photometric module	Up to 8 wavelengths in 4 reading cells
Incubation module	37 ° C thermostated block with 16 positions
Connection with barcode and QR code scanners	Yes, via Bluetooth
Display	5.7" TFT colour LCD with touch screen
Connectivity	1 USB port type B for transferring the performed analysis database, configuration and software update, PC connection 1 USB port type A for technical service and computer connection 1 Ethernet port (LAN) for connection to intranet Bluetooth 4.0
Printer	80 mm wide printer with integrated graphics
Dimensions and weight	32 x 29.5 x 13 cm (W x D x H) 2.80 kg
Power supply	24 V

CDRFoodLab® Jr

Analyses on tomato sauces	Complete analysis panel
Samples that can be analysed simultaneously	3
Multitasking Mode	No
Calibration	Pre-calibrated No periodic calibration is necessary
Maintenance costs	No
Storage of results	Sufficient internal memory for storing thousands of analysis results in CVS and XML files compatible with all database formats (e.g., XLS, SQL)
Photometric module	Up to 8 wavelengths in 4 reading cells
Incubation module	37°C thermostated reading block with 3 positions with incubation function
Connection with barcode and QR code scanners	No
Display	4.3" TFT colour LCD with touch screen
Connectivity	1 USB port type B for transferring the performed analysis database, configuration and software update, PC connection Bluetooth 2.1
Printer	Wireless connection for external printer
Dimensions and weight	15 x 22 x 8,3 cm (W x D x H) 0,80 Kg
Power supply	24 V or optional lithium-ion battery

rev 7.0

CDRFoodLab®

CDR FoodLab®, system of FOODLAB® line, is a trademark of CDR S.r.l. Phone. +39.055.871431 • Fax +39.055.8714322
Via degli Artigiani, 6 • 50055 Ginestra Fiorentina • Florence - ITALY • info@cdrfoodlab.com - www.cdrfoodlab.com