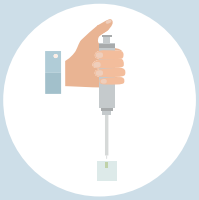
CDRDrinkLab®

Analysis System
for quality control of
plant-based beverages

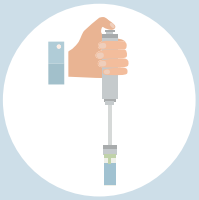
CDR DrinkLab® system

CDR DrinkLab® 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 DrinkLab®** 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 DrinkLab® 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.

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Plant-based drinks-such as soy, oat, almond, rice, and other cereal or nut-based beverages-are increasingly popular due to changing consumer habits, dietary needs, and environmental awareness. As the market grows, so does the need for reliable tools to evaluate recipes, monitor production processes, and ensure consistency and quality in the final product. CDR DrinkLab® offers a practical and efficient solution to analyze key parameters at every stage, supporting producers in maintaining high standards from the formulation of the recipe to the shelf.

TEST	Measuring range	Resolution	Repeatability	Test time
Lactic Acid L+D	150-3500 ppm	1 ppm	73 ppm	10 mins
Acetic Acid	0.05-1.2 g/L	0.01 g/L	0.06 g/L	6 mins
Sugars	15-200 g/L	0.1 g/L	1.6 g/L	13 mins
Starch	2-100 g/L	0.1 g/L	1.5 g/L	1 min
Ammonia	1-80 ppm	0.1 ppm	0.8 ppm	8 mins

CDRDrinkLab®

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

rev 1.2 oeL

CDRDrinkLab®

CDR DrinkLab®, system of FOODLAB® line, trademark of CDR S.r.l.

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