CDR FOOD*LAB* Product Line

FOODLAB

- **L-lactic Acid** in milk, cheese, creem, egg, and vegetable puree
- **Urea** in milk
- **Ammonia** in milk, creem and cheese
- **Lactose** on milk
- **Chloride** in milk, cheese, aqueous solution and sauce
- **Alkaline Phosphatase (ALP)** in cow milk
- **Hydrogen Peroxide** in milk
- **ε-Fruttosil-lisina** in milk
- **Peroxidase (POD)** in milk
- **Cholesterol** in egg
- **D-3-Hydroxybutyric acid** in egg
- **Glucose** on tomato
- **Acidity (FFA)** in edible fat, oil, butter, margarine and cream
- **Peroxide Value (PV)** in edible fat, oil, butter, margarine and cream
- **Soaps** in edible fat and oil and cream
- **Polyphenols / Stability Index** in olive oil

miniFOOD*LAB*

- **Urea** in milk
- **Chloride** in cheese and aqueous solution and sauce

FOOD*LAB Fat*

- **Acidity (FFA)** in edible fat, oil, butter, margarine and cream
- **Peroxide Value (PV)** in edible fat, oil, butter, margarine and cream
- **Anisidine Value (AnV)** in edible fat and oil
- **Iodine Value** in palm oil
- **Soaps** in edible fat and oil and cream

OxiTester

- **Acidity (FFA)** in vegetable oil
- **Peroxide Value (PV)** in vegetable oil
- **Polyphenols / Stability Index** in olive oil
- **K270** in vegetable oil

MiniFood

- **Acidity (FFA)** in vegetable oil
- **Peroxide Value (PV)** in vegetable oil

PalmOilTester

- **Acidity (FFA)** in palm oil
- **Peroxide Value (PV)** in palm oil
- **DOBI & Carotene content** in palm oil
- **Anisidine Value (AnV)** in palm oil
- **Iodine Value** in palm oil

WineLab

- **Acetic acid**
- **Total acidity**
- **pH**
- **Free sulfur dioxide**
- **Total sulfur dioxide**
- **Lactic acid**
- **Malic acid**
- **Alcohol**
- **Reducing sugars (glucose and fructose)**
- **Antocyanes**
- **Polyphenols**

WineColor

- **Colour intensity and tonality**
  (photometric measurement at 420, 520, 620 nm)

Brownstone Asia-Tech, Inc.
www.brownstone-asiatech.com
No. 10-A H. Poblador St., Brgy. Hagdan Bato Libis,
Mandaluyong City 1552, Philippines
Tel: (632) 532 4310 / 718 4391 / 532 5131
Fax: (632) 531 6518 / 534 4380
Email: batinc@pldtdsl.net

FOODLAB

a new concept in the analysis of food

FoodLab is an innovative analyzer dedicated to food diagnostics.

FOODLAB is a 3 - channel analyzer for wet-chemistry and rapid food analysis. It is based on sophisticated and dedicated spectrophotometric technologies and on a line of innovative reagents, pre-filled in single use cuvettes.
The analyzer can easily be handled at a variety of places, from the barn to the collection/processing station as well as directly in the food-production lines. Since its handling is extremely simple, tests can be run by any specialized worker; the results are printed-out automatically.
No hazardous reagents are used, there is no time-consuming calibration, cleaning, rinsing or maintenance necessary. Test results are available in few minutes, procedures may be aligned to reference standards or known samples / methods.

KEY FEATURES - Instrument Philosophy

Simplicity in its operation. It has been designed with the aim of creating a very simple tool to be used by any kind of end user (analytical skills may vary depending on the type of customer). The simplicity also is very useful for the technical qualification of the sales force or for the channels that may be used internationally for distribution.

Economical approach, avoiding the waste of any test material.
The system operates using pre-filled cuvettes for each analytical parameter. Only the sample or in some cases a *starter* reagent, is added. This "closed" system allows to analyze up many different parameters, using CDR's line of liquid reagents, together with the dedicated cuvettes.

Automatic, pre-programmed guidance of analytical operations and complete documentation of work panels on an user-personalized print-out (header of the collection center, plant or lab)
Once a parameter is selected from the menu, the correct wavelength is automatically activated, all settings and measuring modes for this analytical procedure are automatically programmed. A led is illuminated, indicating in which of the three reading channels the cuvette needs to be introduced.
The analysis starts adding the sample with a commercial pipet, supplied with the instrument. Results are automatically printed in the unit of measure.

The system can be easily updated once new tests are released.
This feature makes FOODLAB a product which hardly will get obsolete.

Thanks to the simplicity of operation, its superb analytical technology - designed to minimize sample preparation and handling, its continuous upgrading possibility FOODLAB is a valid investment for all food testing requirements of today and for the years to come.

Photometrical calibration is done automatically during instrument's self-testing procedure, when it is switched on (at the end of the programmed warm-up period).

MAINTENANCE
No regular maintenance is required for FOODLAB. There are no moving parts inside the instrument. Tests are done in clean and disposable cuvettes. No cleaning maintenance or rinsing is necessary.
Foodlab has a 2 years warranty.

DEDICATED FOODLAB REAGENT LINE

GENERAL INFORMATION
Packaging
The prefilled test-cuvettes are packed in a strong - light-absorbent - plastic bag. Each bag contains 10 tests. The minimum quantity supplied is 10 test (1 bags of 10 cuvettes). Bag labels contain all the required information (lot no, expiry date, etc). Some reagents are provided also in bottle to minimize the prices.

Storage
The FOODLAB reagents have to be stored according to the information given on the package label. Extreme temperatures during warehousing in the summer - or winter month should be avoided.

Shelf-life indication
Refer to the label information for the individual shelf-life of the reagents. Mostly the shelf-life for the not-opened and correctly stored products ranges is 12 month.

Reagent shipping
Shipping must be in accordance to the storage information. The shelf life indication refers to a correct handling during shipping, warehousing, storage.

New tests and application of test available to new matrixes
CDR research laboratories are always ready to evaluate the possibility of applying the tests developed to other specific matrixes or to research new solution for tests that the customer/distributor may suggest.