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Hydrogen peroxide test in milk



Hydrogen peroxide is used as a sanitizing of milk handling equipment. The presence of hydrogen peroxide can contaminate the milk. The purpose of the test is to detect any traces inside the product. This test also allows to check the possible addition of hydrogen peroxide in raw milk, before pasteurization, to increase its shelf-life.

Analyzers for determining Hydrogen peroxide and dairy products



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| Analyses | e-Fructosyl Lisine L-Lactic Acid Ammonia Chloride Alkaline phosphatase (ALP) Peroxidase Hydrogen peroxide Milk Urea Nitrogen (MUN) Lactose Peroxide value (PV) Free Fatty Acids (FFA) | Configuration with tailored panel of analyses |
|--------------------------------------|---|---|
| Simultaneous Sample Analyses | 16 | 3 |
| Multiple Analyses on a Sample |  | - |

It is not necessary skilled staff nor a laboratory for the analysis.

Results are correlated with **reference method results**.

It is **free of service and maintenance cost**.

With the same analyzers you can also perform analysis of egg, tomato, vegetable purees, cheeses and fats.

Method

Test type: End Point.

Testing time: one test 6 minutes

Are possible test sessions with several samples, up to a maximum of 16.

The system is supplied pre-calibrated and ready for use.

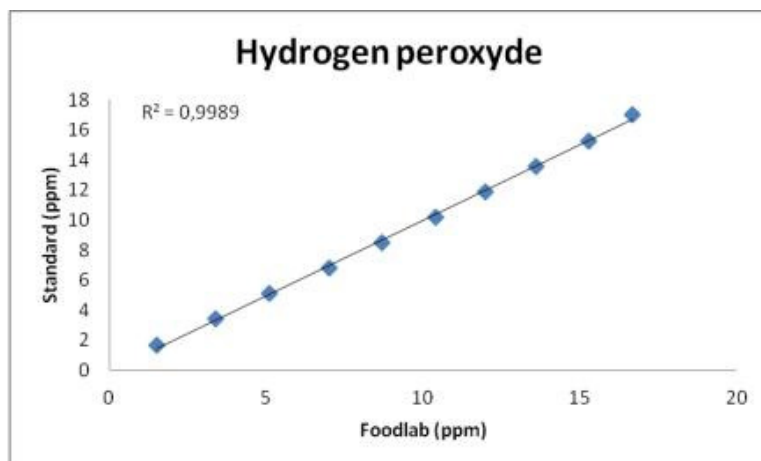
Principle of the test

H_2O_2 + phenolic derivate  Pink complex

Hydrogen peroxide reacts with a phenolic derivate and peroxidase, and forms a pink colored complex whose intensity measured at 505 nm, is directly proportional to the concentration of hydrogen peroxide (H_2O_2) in the sample. (H_2O_2)

Correlation Data

Comparative tests on samples of fresh milk, where H_2O_2 standard solution was added, confirmed a very good alignment between CDR Foodlab method and reference method.



Reagent test Kits

The reagents are packaged in foil pouches containing 10 tubes useful to perform 10 analyses.

This is the minimum package that allows the use of CDR systems even to those who need to make a few analyses, thus not wasting reagents.

There are also boxes of 100 tests, however, packaged in 10 bags of 10 tubes containing the reagent.

Code ***300325** suitable for 100 tests

Code ***300329** suitable for 10 tests

The reagents have a shelf-life of 12 months.

Processing – Sample volume – Measuring range

Whole or skimmed milk: use as is.

| Measuring range (ppM H ₂ O ₂) | Sample volume | Resolution (ppM H ₂ O ₂) | Repeatability |
|---|---------------|--|---------------|
| 2 – 25 | 50 µL | 0,1 | CV<3% |

For samples with a value of H₂O₂ that exceed the measuring range use half of the sample volume and multiply the result by 2.

Reagent developed by CDR S.r.l



**Click and Discover more about CDR FoodLab®: Tests in few minutes, reference methods compliant.
Easy to use also by unskilled staff (<https://www.cdrfoodlab.com/analysis-systems/cdrfoodlab-milk-dairy-products/>)**

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Ask for a Quote!

With the CDR system, you can perform your tests in total autonomy

Neither skilled staff nor a dedicated external laboratory is needed to use our systems. **CDR FoodLab® optimizes traditional testing methods, making them faster and easier**, while guaranteeing accuracy standards in line with the reference methods.

Analytical kit

CDR FoodLab® Analysis Systems use **disposable pre-vialed reagents** specifically developed by the research laboratories of CDR. The use of pre-vialed reagents and the analytical procedures allow:

- a sample preparation that is quick and easy, when needed at all;
- making analytical procedures extremely fast and easy;
- removing all needs for complex calibration procedures.

Reagents come in aluminum packages containing **10 test tubes each** to perform 10 tests (or packages for 100 tests containing 10 single packages of 10 test tubes each).

Just a few steps and results are yielded right away

Just a few steps will suffice to carry out your analysis in a rapid way in total autonomy. The system is composed of both the analyzer based on photometric technology and a kit of low toxicity, pre-vialed reagents, developed by CDR.

CDR FoodLab® is cost-effective because it does not require the use of expensive equipment and does not entail maintenance, assistance or calibration costs.

Find out how it works (<https://www.cdrfoodlab.com/photometric-technology/>)



è una divisione CDR s.r.l.

CDR s.r.l

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