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The System Designed to Perform Quality Controls on Milk and Dairy Products



(<https://www.cdrfoodlab.com/wp-content/uploads/CDR-FoodLab-LATTE.jpg>) CDR FoodLab® is the analysis system for milk and dairy products to perform quality controls throughout the production process. One single instrument allows to determine a wide range of chemical parameters easily and rapidly.

Analytical methods

Analytical methods are optimized for making the system easy to use in laboratory as well at receiving inspection in dairy industry.

The analyzer is equipped with a measuring system owes its sensitivity, accuracy and reliability to the **photometric technology** based on state of-the-art LED luminous sources.

The **results are correlated with the reference methods**.

What you can analyze

With CDR FoodLab® you can determine a **wide range of chemical parameters** easily and rapidly without having to learn how to use different analysis systems.

All types of milk can be tested (cow, buffalo, goat, sheep, etc.)

The system has been designed to determine the quality of low-fat milk or whole milk, raw or pasteurized, **without any kind of previous sample treatment**.

CDR FoodLab® can also be used to test a wide range of cheeses and dairy products, like **mozzarella, cottage cheese, yoghurt, butter, margarine** with a minimal sample preparation developed by the CDR research laboratories that is far easier than official methods.

Even more

CDR FoodLab® is ideal to perform the determination of Lactose content in lactose-free dairy products to control the delactosation process, thanks to a new method much quicker and with a friendly use for everyone if it is compared to the traditional enzymatic kit

Ask for a quote»

What is the CDR FoodLab® System for assays on milk and dairy products?

CDR Foodlab is a true testing laboratory. Thanks to its compact size, it can be ideally used in a laboratory, on the production line, or at the time of purchase. A self-contained apparatus complete with everything needed to perform quality controls of milk and dairy products.

LOOK INSIDE



- An **analyzer** based on photometric technology, available in the standard or Junior version, equipped with state of-the-art LED emitters, reading cells and 37°C thermostated incubation cells.

- A kit of low toxicity, disposable **reagents**. Reagents are pre-vialed, in package of 10 tests, 1 year shelf life, developed and produced by the research laboratories of CDR.
- **Pipettes** allow for the collection of the correct volume of sample.
- The **Help** function will lead you through the process “**Step by Step**”.
- A graphic **printer** will immediately print the test results.

How are tests performed?

Performing chemical analyses on milk and dairy products is simple and fast because sample preparation, if any, is minimal. All reagents are supplied pre-vialed and ready to use, and operators do not have to handle toxic or carcinogenic compounds; there is no need to wash either containers or traditional glassware.

With **CDR FoodLab®**, **chemical tests on milk and dairy products are performed in just a few steps** and results are yielded right away:

Determination of L-Lactic acid in milk with CDR FoodLab



Save your time

To assess the quality of milk and dairy products, CDR FoodLab® relies on **analytical procedures and dedicated reagents specifically developed by the research laboratories of CDR** that 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.

Moreover, **CDR FoodLab®** allows accelerating analytical procedures because it features:

- **thermostated incubation cells**
- **multitasking mode**

These features allow performing **several analyses at the same time on the same sample** or **sixteen different assays for the same parameter** on a batch of different samples. All of this in an simple and fast way.

An accurate measuring instrument



CDR FoodLab® guarantees **reliable results for the tests performed on milk and dairy products**. This measuring system owes its sensitivity, accuracy and reliability to the **photometric technology** based on LED luminous sources. Moreover, the **correlation of the test results with the reference methods** ensures the reliability of each and any analysis performed with the system. The CDR FoodLab® analysis system **has been validated by the Standard Latte Laboratory** (<https://www.cdrfoodlab.com/certifications/analysis-of-mun-validation/>) as well as by other certified laboratories.

Comparative studies have given evidence that the accuracy of the results obtained with the CDR FoodLab® analytical method is in line with the accuracy of the results yielded by the reference methods, while **CDR FoodLab®** is much easier to use and provides the requested results in reduced testing time.

Determination of Lactose content in lactose-free dairy products with CDR FoodLab® in-depth



(<https://www.cdrfoodlab.com/certifications/test-lactosefree-dairy-products/>) In this work a **new improvement for lactose determination** is assessed in terms of reproducibility, accuracy and recovery. New method and traditional enzymatic method are also taken into comparison adding determined aliquotes of lactose in reallactose-free matrices. The **new method, that is in CDR FoodLab®,** appears to be much quicker and with a friendly use for everyone if it is compared to the tradional enzymatic kit. **Read More**

(<https://www.cdrfoodlab.com/certifications/test-lactosefree-dairy-products/>)

Analysis

Analytical kits

Milk and Dairy Products



A versatile analysis system

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