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Buyer's Guide

# CONTENTS

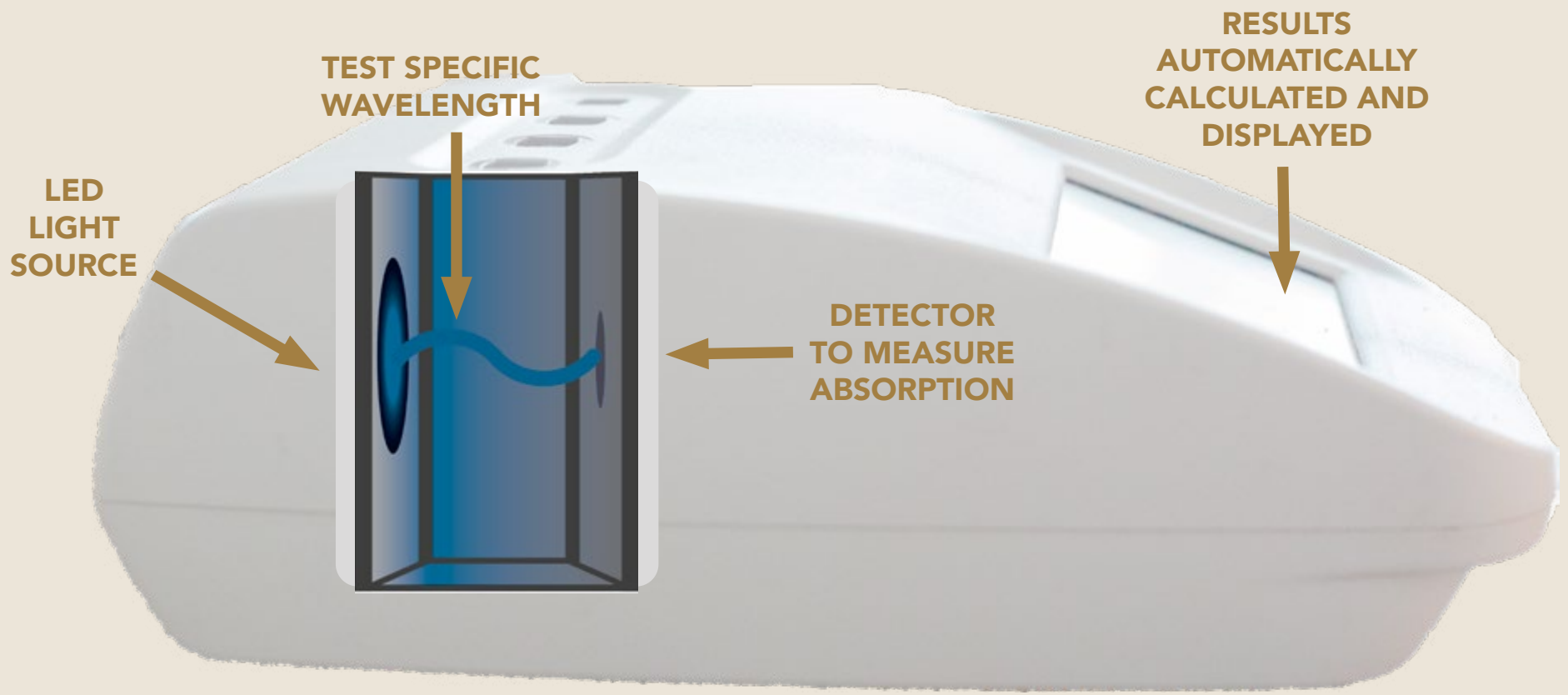
- 1 How The CDR FoodLab® Works
- 3 Analyzer Options
- 7 Reagent Kits + Accessories
- 9 Test Parameters Explored
- 11 Product Support

*Can't find what you're looking for?*

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# HOW THE **FOODLab**<sup>®</sup> WORKS

The CDR FoodLab<sup>®</sup> line analyzers are pre-calibrated, easy to use photometers that utilize pre-filled reagent kits and LED technology in order to simplify the testing process of many foods and beverages.



## Easy to Use

The analysis methods of the CDR FoodLab<sup>®</sup> are easier than the traditional official methods and can be performed in a few steps. Thanks to this design, the CDR FoodLab<sup>®</sup> is not only to be used in a laboratory, but also real time in the processing plant by staff with no previous lab experience. The analyzers feature touch screen technology and step-by-step directions through the testing process.



## Reliable

The CDR FoodLab<sup>®</sup> system and its calibrations, which are correlated to the standard methods, guarantees high sensitivity, a wide measuring range, and excellent repeatability of test results due to its photometric technology utilizing LEDs.

## Minimal Prep

Thanks to CDR's pre-filled reagent kits, there is no mixing of chemicals, cleaning of glassware, or exposure to highly toxic chemicals. The reagents come pre-filled and ready to use in specialized kits for each test.



## Reduced Testing Times

The CDR FoodLab<sup>®</sup> line allows you to get accurate, reliable results within minutes.

## Stay Up to Date

The CDR FoodLab<sup>®</sup> line utilizes state of the art technology and allows one to stay up-to-date with remote calibration checks, periodic software updates, the ability to store thousands of results, and export results to a computer.



## CONFIGURATIONS

222003Z01\* **\$7,020<sup>00</sup>**

### EGGS

Beta-Carotene/Color  
Cholesterol  
D-3-Hydroxybutyric Acid

Lactic Acid  
Total Acidity

### FATS + OILS

Free Fatty Acid  
Peroxide Value  
p. Anisidine Value

Soaps  
Iodine Value *on palm oil*  
Total Polyphenols/OSI *on olive oil*

### BAKERY

Free Fatty Acid  
Peroxide Value  
p. Anisidine Value

Alcohol by Volume on Preservative solution  
Alcohol by Volume  
Lactose

### DAIRY

Lactose  
L-Lactic Acid  
Milk Urea Nitrogen (MUN)  
Alkaline Phosphatase (ALP)  
Ammonia

Chloride  
Hydrogen Peroxide  
E-Fructosyl-Lisine (Furosine)  
Peroxidase

### VEGETABLE

Reducing Sugar  
Lactic Acid

Chloride

\*Reagent Kits are NOT Included with Analyzer



## Analyzer Specs

- 5.7" TFT color LCD touchscreen
- 2 USB 2.0 ports to transfer database of performed tests and update configuration and software
- USB type B port for technical service and PC connection
- Ethernet (LAN) port
- Internal memory to store thousands of results of analyses in CSV and XML files, compatible with all database formats
- 37C/98.6F incubation block with 16 sample prep positions
- Multitasking Mode
- Thermal Printer on board 80mm width

## WHAT'S INCLUDED:

- |                  |                |            |
|------------------|----------------|------------|
| 1-10uL Pipette   | 10uL MiniPet   | Power Cord |
| 20-25uL Pipette  | 30uL MiniPet   | AC Adapter |
| 50-100uL Pipette | MiniPet Tips   | Cover      |
| 1mL Micropipette | Cuvette Holder |            |

# FOODLab<sup>®</sup>Jr.

## Junior Egg

CONFIGURATIONS | 242004Z02\*

**\$4,490<sup>00</sup>**

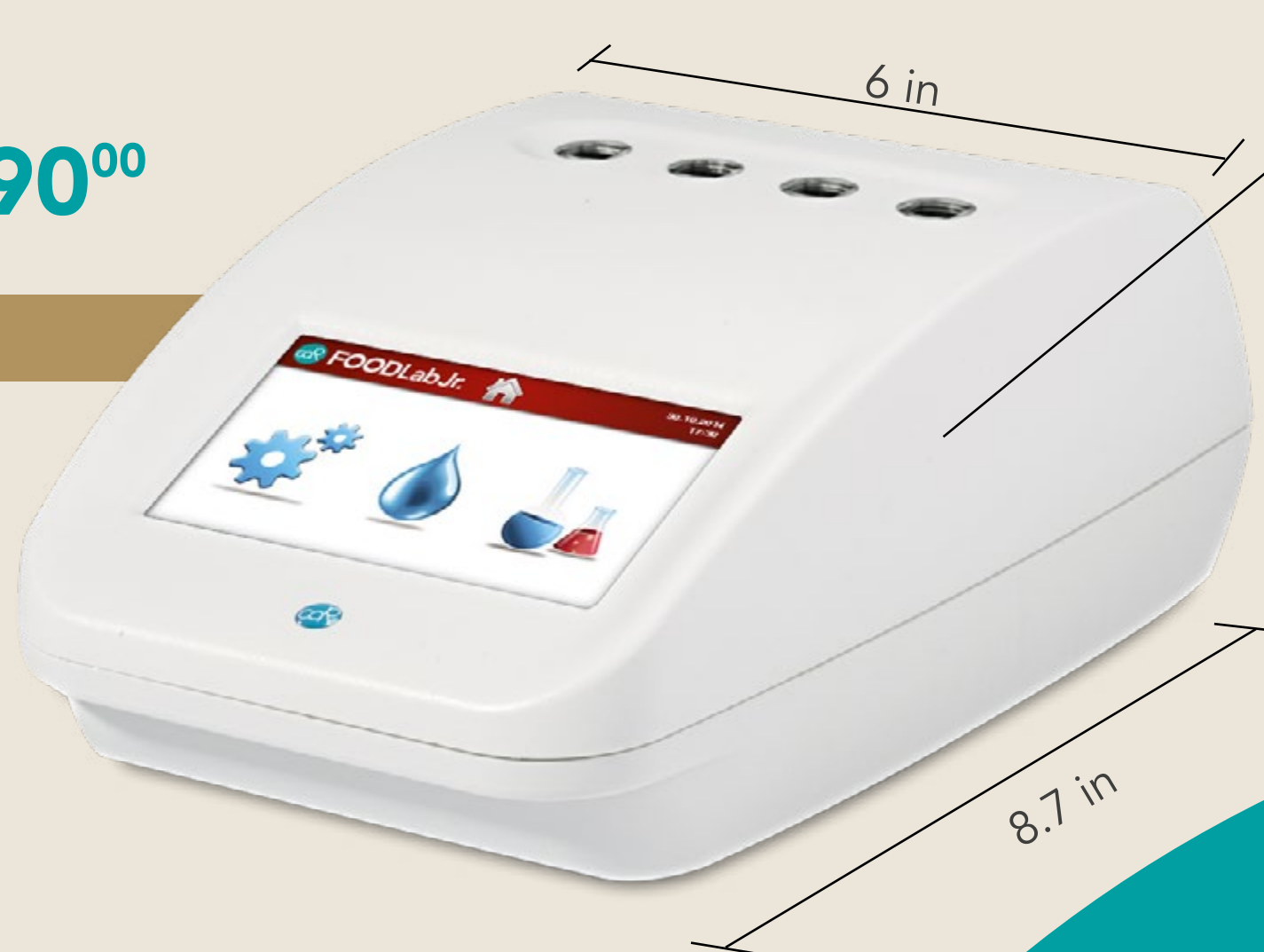
### EGGS

Cholesterol  
D-3-Hydroxybutyric Acid

L-Lactic Acid  
Total Acidity

\*Reagent Kits are NOT Included with Analyzer

**+ Battery Option \$410**



### Analyzer Specs

- 4.3" TFT color LCD touchscreen
- 1 USB "B" - Bluetooth 2.1 port
- Internal memory to store thousands of results of analyses in CSV and XML files, compatible with all database formats
- 37C/98.6F incubation block with 3 sample prep positions

### WHAT'S INCLUDED:

- |                  |                |            |
|------------------|----------------|------------|
| 1-10uL Pipette   | 10uL MiniPet   | Power Cord |
| 20-25uL Pipette  | 30uL MiniPet   | AC Adapter |
| 50-100uL Pipette | MiniPet Tips   |            |
| 1mL Micropipette | Cuvette Holder |            |
| 1mL Pipette Tips | USB Cord       |            |

# REAGENT KITS

TEST	MEASURING RANGE	TESTING TIME	SHELF LIFE	STORAGE CONDITIONS	QUANTITY	PART NUMBER	PRICE
<b>BETA CAROTENE / COLOR</b> LIQUID EGGS	1.0-180.0 ppm	5 min	12 months	2-8 C	10 Pre-Filled	300295	\$52.00
					100 Pre-Filled	300290	\$468.00
POWDERED EGGS			12 months	15-25 C	10 Pre-Filled	300795	\$52.00
					100 Pre-Filled	300790	\$468.00
<b>CHOLESTEROL</b>	0.030-0.830g/100g	10 min	12 months	2-8 C	10 Pre-Filled	300398	\$97.50
					100 Pre-Filled	300395	\$910.00
<b>D-3-HYDROXYBUTYRIC ACID</b>	0.5-15 ppm	5 min	12 months	2-8 C	10 Pre-Filled	300426	\$97.50
					100 Pre-Filled	300420	\$910.00
<b>L-LACTIC ACID</b>	5-4000ppm liquid egg 100-6000 ppm powder egg	8 min	12 months	2-8 C	20 Pre-Filled	300428	\$195.00
					100 Pre-Filled	300429	\$910.00
<b>TOTAL ACIDITY</b>	1.0-10.0% Acidity	1 min	12 months	2-8 C	10 Pre-Filled	300241	\$52.00
					100 Pre-Filled	300240	\$468.00



# SPECIALTY KITS

Unsure if you need a specialty kit?  
Contact: support@quartz-analytics.com

KIT	DESCRIPTION	SHELF LIFE	STORAGE CONDITIONS	QUANTITY	PART NUMBER	PRICE
<b>XANTOPHYLL EXTRACT</b> POULTRY FEED	Test kit for measuring xanthophyll pigment added to poultry feed. Measured from 1.0-180.0 g/kg of Xanthophylls.	12 months	15-25 C	50 Tests	300220	\$354.00

# ACCESSORIES

DESCRIPTION	QUANTITY	PART NUMBER	PRICE
<b>CDR Easy Pipette 1-10uL</b> ● 1-10uL Micropipette	1	15000Z01	\$185.00
<b>CDR Easy Pipette Tips 1-10uL</b> Pipette tips for 1-10uL CDR Easy Pipette	25	15094	\$25.00
<b>CDR Easy Pipette 20-25uL</b> ● 20-25uL Micropipette	1	15001Z01	\$185.00
<b>CDR Easy Pipette Tips 20-25uL</b> Pipette tips for 20-25uL CDR Easy Pipette	25	15093	\$25.00
<b>CDR Easy Pipette 50-100uL</b> ● 50-100uL Micropipette	1	15002Z01	\$185.00
<b>CDR Easy Pipette Tips 50-100uL</b> Pipette tips for 50-100uL CDR Easy Pipette	25	15092	\$25.00
<b>Printer Paper</b> ● Paper for Touch Analyzer	1	AEP143	\$5.00
<b>Mini Centrifuge</b> Used for seperating extracted oils	1	222061	\$415.00
<b>2.0mL Tubes</b> 2.0mL Mini Centrifuge Tubes	100	225246	\$32.00
<b>ZIP-IQ Centrifuge</b> Used for flour and meat meal extractions	1	ZIP-IQ TT	\$635.00
<b>15mL Centrifuge Tubes</b> Centrifuge tubes for ZIP-IQ Centrifuge	50	225248	\$35.00
<b>Opticon PX-20 QR code-Barcode Scanner</b> Barcode Scanner	1	222084	\$400.00
<b>200-1000uL Micropipette</b> ● Adjustable Micropipette 200-1000uL	1	ACF080	\$300.00
<b>200-1000uL Micropipette Tips</b> Pipette tips for 200-1000uL Micropipette	100	225245	\$5.00

● Indicates items that come with the CDR FoodLab® analyzers



# TEST PARAMETERS

## Beta Carotene/Color

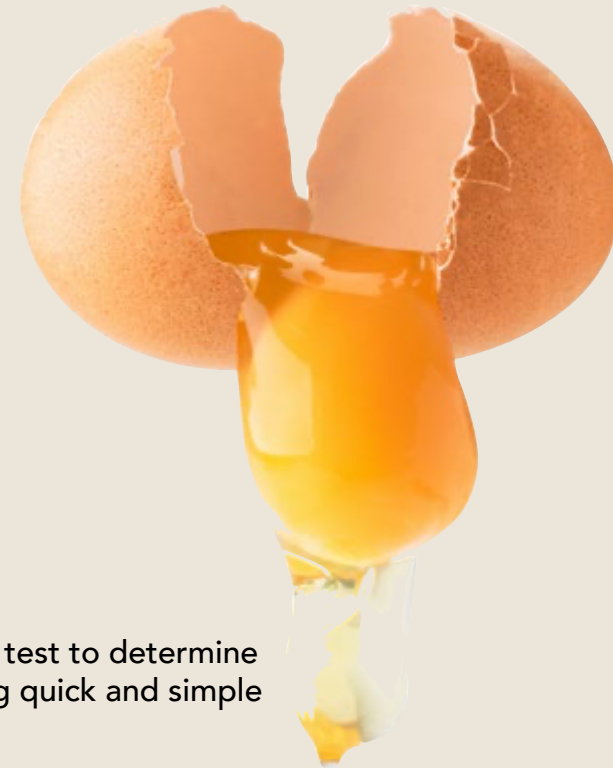
The color is an important quality control parameter for eggs. It determines the category of eggs and egg products. The test is based on the photometric reading of the absorbance of the beta-carotene, the pigment naturally present in eggs.

## Lactic Acid

The N.853/2004 Regulation (CE) states that the level of lactic acid in egg products should not exceed mg/kg of dry matter.

## Cholesterol

The average content of cholesterol in eggs is constant. Therefore it is possible to use this test to determine the amount of eggs contained in a specific food preparation. The possibility of performing quick and simple tests enables manufacturers to directly change the processing parameters in real time.



## D-3-Hydroxybutyric Acid

The N.853/2004 Regulation (CE) states that the level of D-3-hydroxybutyric acid in egg products should not exceed 10mg/kg of dry matter. The pasteurization of egg products is based on the use of low temperatures, because egg proteins are sensitive to heat. For this reason, the use of bad eggs, increases the health risk and reduces the shelf-life of the fresh egg products. The use of incubated or decayed eggs can be detected verifying the presence of some organic acids indicative of metabolic products and microbial decomposition such as succinic acid, lactic acid, and D-3-hydroxybutyric acid. The best method currently highlighting this fraud is to test for D-3-hydroxybutyric acid, which is very low in fresh eggs (<1mg/kg), but much higher in the wastes of incubation. The analysis is generally carried out by extraction and gas chromatography.

## Total Acidity

In some preparations for food products containing eggs, some specific enzymes are added in order to free the fatty acids. The total acidity allows to check the total quantity of acidity and to monitor the enzymatic reaction. This test allows to check the acid content of the egg products in order to control the hydrolase activity.

## Xanthophylls

Xanthophylls are natural pigments added in poultry feed in order to set the color of the future egg product. The test determines the value of the xanthophylls with an advantageous method and with minimum waste.

# PRODUCT SUPPORT

To register your **CDR FOODLab®** Analyzer for the extended 3 year warranty, find software updates, SDS documents, FAQs, procedures, and more, please visit:

[www.resources.cdrfoodlab.com](http://www.resources.cdrfoodlab.com)



For help or assistance, please email [support@quartz-analytics.com](mailto:support@quartz-analytics.com) or call us at (248) 923 3671

## WARRANTY

CDR S.r.l. designs and manufactures its products in compliance with the quality management system under ISO 9001 standards, which envisage constant monitoring of the product through all the production stages.

Warning: OBLIGATION TO READ THE USER'S MANUAL: at the time of delivery of the goods the final customer must read the user's manual, to avoid damages at the product.

General warranty conditions:

- CDR declares to the original purchaser that each product manufactured and/or sold by CDR shall be free from defects in material workmanship and, under normal and proper use conditions, warrants it for a period of 12 months from the invoice date or 36 months if you have registered your analyzer. If you want to extend the warranty period to 36 months register your CDR Analysis System and upload a copy of your invoice.
- CDR's obligation is limited to repairing, replacing or modifying (at CDR's undisputed judgment) at CDR's factory - or elsewhere - the material whose defects have been verified, on condition that the Purchaser has informed CDR of any defects found within 8 days from receipt of the product or from discovery in case of defects which may not be identified in the normal inspection.
- Damages caused by or connected to transport are excluded. Transport to and from CDR's Factory will be at purchaser's charge and risk and shall be paid also for reshipment.
- This warranty certificate does not cover those parts which deteriorate or which are considered consumables or those parts or items which by their nature are normally required to be replaced periodically consistent with normal maintenance (including without limitation lamps, cuvettes and caps).
- Those instruments or accessories, which are supplied by CDR but are not of CDR manufacture will only benefit from the warranty conditions offered by the manufacturer.
- It's also understood that, following the purchase and delivery of the product, the purchaser shall be deemed liable for any losses, damages or complaints concerning persons or things incurred by the use or misuse of the instrument on behalf of the purchaser, his employees, co-operators or others.
- CDR does not assume any obligation or warranty engagement concerning precision and/or accuracy of the measurements as well as for any damage to the instrument directly or indirectly resulting from the use of reagents and/or consumables different from those produced by CDR specifically for its own instruments on the same properly tested.

To activate the warranty is necessary to register your CDR Analysis System and upload a copy of your invoice.