

lactosens[®]R

Lactose Biosensor Assay Kit

Resilient and robust, fast and precise detection of lactose in lactose-free and low-lactose dairy products



LactoSens[®]R is a resilient and robust biosensor assay kit providing reliable results within a minute. The method is applicable for a vast range of milk products, from milk to mozzarella (complete list see www.lactosens.com) and gives accurate results even in the presence of fruit preps or added flavors (e.g. cocoa, coffee).

The method convinces with its simplicity and accuracy. Already factory calibrated, a simple 1 plus 1 sample dilution is enough to enable results equivalent to the reference method HPLC (ISO 2262 IDF 198). The external certificate by NordVal makes LactoSens[®]R the perfect choice for product release, process optimization and product development.

LactoSens®R System

LactoSens®R Assay Kit (LK1225) including:

25 Biosensors

Dilution Buffer (LB10)

Positive Control (LC12)

LactoSens®R Reader Kit (LR10) including:

LactoSens®R Reader

LactoSens®R Adapter (LA10)

QR Code Scanner and USB cable (LQ01)

LactoSens® Calibration Device (LM10)

LactoSens® Software

Advantages

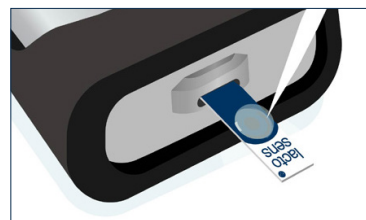
- Easy sample preparation (1 plus 1 dilution)
- Simple handling through intuitive software and procedure
- instant results < 1 minute measuring time
- Quantitation range 0.008 % - 0.2 %
- High accuracy (90 - 110 % recovery) even around the 0.01 % limit
- High reproducibility with a $RSD_R < 10 \%$
- Dilution buffer and positive control included
- Minimum shelf life 18 months
- Factory calibrated
- Versatile application e.g. for milk, yogurt, curd, milk coffee, cocoa, flavored dairy drinks

Easy procedure

- Dilute milk product with equal amount of LactoSens®R Buffer e.g. 1 mL or 1 g milk product plus 1 mL or 1 g buffer)
- Scan QR code and open sensor package
- Insert sensor into LactoSens®R Reader



- Add 100 µL sample



- LactoSens®R Reader will automatically detect sample and start measurement
- Get results within < 1 min