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)
- High reproducibility with a RSDr < 10 %
- Simple handling through intuitive software and procedure
- Dilution buffer and positive control included
- Instant results < 1 minute measuring time
- Minimum shelf life 18 months
- Quantitation range 0.008 % - 0.2 %
- Factory calibrated
- High accuracy (90 - 110 % recovery) even around the 0.01 % limit
- 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
- Add 100 µL sample
- Scan QR code and open sensor package
- Insert sensor into LactoSens® R Reader
- LactoSens® R Reader will automatically detect sample and start measurement
- Get results within < 1 min