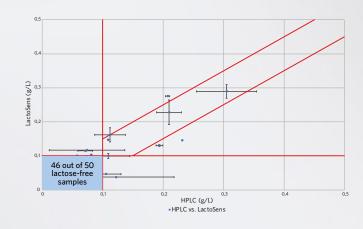




# **Experimental setup:**

64 milk samples (50 lactose-free) were analyzed by LactoSens® leading to the following distribution. Additionally, the standard deviation of HPLC and LactoSens® values were added if available.



# **Preparations:**

- Connect LactoSens® reader and USB camera to PC
- Start LactoSens® software

## **LactoSens® Test Procedure for milk samples:**

- 1. Dilute milk sample with the supplied ready-to-use buffer
- 2. Scan QR code on the sensor pouch
- 3. Unpack sensor and insert it into reader
- 4. Pipette 100 μl sample onto sensor area
- 5. Click start on software screen
- 6. Receive concentration result in <1 minute

# Implementation:

- Software automatically saves all results to .csv file in customisable file location, making LIMS connection easy
- Lactose control included allows complete proficiency evaluation
- Complete traceability: batch number, expiry date, date and time, sample ID and more saved for every experiment

#### **Conclusions:**

- Excellent alignment between LactoSens® and HPLC analysis
- Standard deviations for LactoSens® equal to or better than HPLC
- Validation studies made on commercially available milk samples

## Benefits:

- $\sqrt{}$  Release products in minutes; as soon as the easy in-house testing confirms lactose concentration
- $\sqrt{\ }$  Traceability: Document low lactose / lactose-free claims for every batch
- √ Easy to use: very low training requirements
- $\sqrt{\phantom{a}}$  Validated against HPLC method at ISO 17025 accredited labs

## Product details:

**714978** LactoSens® 0.02% 25 (25 tests)

**716703** LactoSens® 0.01% 25 (25 tests)

**716755** LactoSens® for NOLA™ Fit (25 tests)

**714977** LactoSens® Reader for all LactoSens® tests (software included)

## **PC Requirements:**

- Windows 7 or higher
- Min. free 25 MB disk (HD) space
- USB Interface (2 available ports)
- Display resolution min. 1280 x 800 pixel