



## LactoSens®R

Guidelines for determination  
of lactose in a vast range of  
lactose-free and low lactose  
dairy products

CHR HANSEN

*Improving food & health*





# LactoSens®R

## Guidelines

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**Type of technology**

LactoSens®R

**Description**

The LactoSens®R test is a direct assay on a biochip that very specifically measures lactose in mere minutes in milk and dairy products.

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### Preparations

- › Connect LactoSens®R reader and USB scanner to PC
- › Start LactoSens®R software

### 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

### Test procedure

1. Dilute dairy 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 (only necessary on 1<sup>st</sup> generation reader)
6. Receive concentration result in <1 minute

### Implementation

- › Software automatically saves all results to .csv or .xlsx file in customizable file location, making LIMS connection easy
- › Lactose control solution and LactoSens® calibration device allows complete proficiency evaluation
- › Complete traceability of batch number, expiry date, date and time, sample ID and more saved for every experiment