



## LactoSens® R

Biosensor assay kit for the determination of lactose in a vast range of lactose-free and low lactose dairy products

**CHR HANSEN**

*Improving food & health*

Ensure robust documentation of low lactose or lactose-free claims for every batch

The new LactoSens®R is applicable across dairy segments and available for all commonly used lactases, incl. NOLA® Fit

**Controlling and verifying lactose concentration is challenging**

- > High time pressure for fast batch release
- > Great variety of lactose-free products to be tested
- > Stringent method demands to fulfill QC, retail chains or audit requirements
- > Time-consuming implementation into daily routine

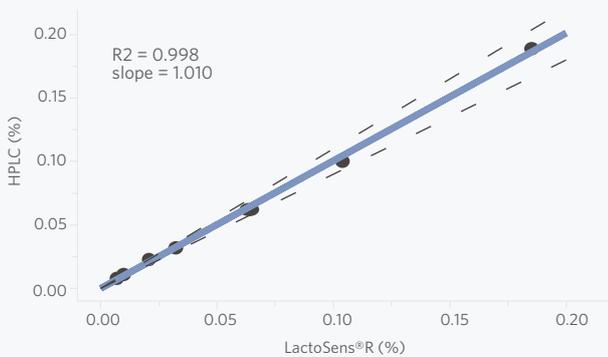
**LactoSens®R provides fast and reliable results in a vast range of milk products**

- > Prompt results in few minutes
- > Highest precision due to the robust reader and factory calibrated sensors
- > Guaranteed and certified compliance by NordVal with the 0.01% regulatory level
- > Intuitive software to ease use and minimize training

LactoSens®R proves to be robust and resilient with recovery and an extended measurement range in a wide range of dairy products

**Recovery and measurement range**

Milk samples with lactose concentrations covering the whole measurement range (0.008 - 0.2%) show an exceptional correlation (slope of 1.010) to HPLC with deviations below ±10%.



**Robust and resilient**

LactoSens®R provides accurate results even in the presence of fruit preps and added flavors.

