

CDRCiderLab

Analysis system
for **cider** quality
control



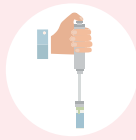
CDR CiderLab system

CDR CiderLab consists of a thermostatically controlled analyser with photometric technology using LED emitters and kits of reagents that are pre-filled into vials and ready to use.



1

Take the sample
to be analysed using the pipettes
supplied with the system.



2

Place the sample
in the test tube containing the
pre-filled reagent.



3

Insert the test tube
into the reading cell to obtain
the analysis result.



Reduced analysis times

With **CDR CiderLab** you are finally free to carry out the analyses independently, during the production process, quickly and easily, without having to rely on an external laboratory. In fact, it is possible to analyse **16 samples simultaneously** and constantly monitor the production process, obtaining specific and precise answers in a few minutes.



Easy to use

The system has been designed so that it can be used not only in the laboratory, but also on the production line for real-time results, by personnel without specific technical training.

The analysis methods, shown on the display, are simpler than traditional methods and can be performed in just a few steps.

If required, the HELP function will guide the operator step by step through the procedure. The result is automatically calculated, displayed and printed out.



Reliable

CDR CiderLab guarantees high sensitivity, a wide measuring range and excellent repeatability of the results thanks to the innovative photometric technology using LED light sources and fixed wavelengths ranging from the ultraviolet to the visible spectrum (with a range of 0 to 6 optical density). **The analysis results are correlated with those of the reference methods.**

CDRCiderLab



CDRCiderLab Jr



Analyses	Complete analysis panel	Customisable configuration
Samples that can be analysed simultaneously	16	3
Multitasking Mode	Yes	No
Calibration	Pre-calibrated No periodic calibration is necessary	Pre-calibrated No periodic calibration is necessary
Maintenance costs	No	No
Storage of results	Sufficient internal memory for storing thousands of analysis results in CVS and XML files compatible with all database formats (e.g., XLS, SQL)	Sufficient internal memory for storing thousands of analysis results in CVS and XML files compatible with all database formats (e.g., XLS, SQL)
Photometric module	Up to 6 wavelengths in 4 reading cells	Up to 6 wavelengths in 4 reading cells
Incubation module	37 ° C thermostated block with 16 positions	37°C thermostated reading block with 3 positions with incubation function
Connection with barcode and QR code scanners	Yes, via Bluetooth	No
Display	5.7" TFT colour LCD with touch screen	4.3" TFT colour LCD with touch screen
Connectivity	1 USB port type B for transferring the performed analysis database, configuration and software update, PC connection 1 USB port type A for technical service and computer connection 1 Ethernet port (LAN) for connection to intranet Bluetooth 4.0	1 USB port type B for transferring the performed analysis database, configuration and software update, PC connection Bluetooth 2.1
Printer	80 mm wide printer with integrated graphics	Wireless connection for external printer
Dimensions and weight	32 x 29.5 x 13 cm (W x D x H) 2.80 kg	15 x 22 x 8,3 cm (W x D x H) 0,80 Kg
Power supply	24 V	24 V or optional lithium-ion battery

rev 7.1

CDRCiderLab

CDR CiderLab is a system of **FOODLAB** line, developed by CDR S.r.l.
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Cider	TEST	Measuring range	Resolution	Repeatability	Test time
	Acetic acid	0.05-1.20 g/L	0.01 g/L	0.06 g/L	6 mins
	L-Malic acid	0.10-10.00 g/L	0.01 g/L	0.11 g/L	4 mins
	Free SO ₂	1-60 mg/L	1 mg/L	2 mg/L	1 min
	Total SO ₂	15-250 mg/L	1 mg/L	4 mg/L	1 min
	L-Lactic acid	0.05-4.00 g/L	0.01 g/L	0.05 g/L	6 mins
	Sugars in cider (glucose, fructose)	0.1-18.0 g/L	0.1 g/L	0.1 g/L	6 mins
	Sugars in cider and must (glucose, fructose)	15.0-350.0 g/L	0.1 g/L	1.7 g/L	6 mins
	Sugars in cider and must (glucose, fructose, sucrose)	15 - 350 g/L	1 g/L	2 g/L	11 mins
	Glucose and fructose (in cider)	0.1-18.0 g/L	0.1 g/L	0,1 g/L	4 mins
	Glucose and fructose (in cider and must)	15.0-350.0 g/L	0.1 g/L	1.5 g/L	4 mins
	pH	3.00-4.00	0.01	0.02	1 min
	Total acidity	1.0-10.0 g/L di of malic acid	0.1 g/L	0.1 g/L	1 min
	Alcohol By Volume	1.0-17.0% vol.	0.1% vol.	0.2% vol.	11 mins
	Yeast Assimilable Nitrogen (organic, inorganic)	30-600 mg/l	1 mg/L	15 mg/L	4 mins
Glycerol	2.0-10.0 g/L	0.1 g/L	0.1 g/L	3 mins	
Total polyphenols index O.D. 280 nm	2 – 300 mg/L of gallic acid 1.0 – 15.0 O.D.	1 mg/L 0.1 O.D.	7 mg/L 0.3 O.D.	10 mins	
Citric acid	0.10-1.00 g/L	0.01 g/L	0.04 g/L	6 mins	

Pre-filled and disposable reagents are packaged in bags of 10 tests, developed and produced by the CDR research laboratories.

