



Milk the system for all it's worth

Automation, Efficiency and Quality

FOODQUALITY
BY BIOSYSTEMS

We help you ensure food quality and safety

Our complete system of reagents and instruments provides information throughout all the production steps, from raw materials to end products in different matrices (milk, cheese, yoghurt, ice-cream, etc.).



The system helps customers to analyze in an easy, fast, reliable and cost-effective way different parameters of interest in dairy industry.

Nutrition facts like sugars or protein, quality indicators like lactic acid or urea, among other parameters like additives are done in an automatic way by using a direct biochemistry method with a small investment.

Nutrition facts

Additives presence

Health claims

Microbiology indicators

The reagents to analyze these substances have been designed together with the **Automatic Analyzer Y15** optimizing their performance and offering a unique system in the dairy industry.

- Minimal manipulation
- Fast and convenient
- Reagent cost saving



- Random Access Analyzer
- High Sensitivity
- Multiparametric

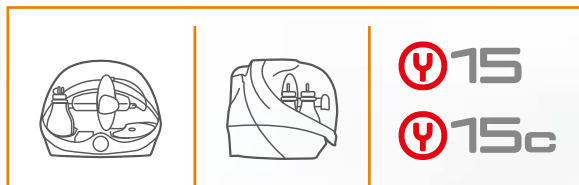


| Enzymatic/Chemical Reagents | Code |
|---|---------|
| Lactose/D-Galactose | 12882 |
| D-Lactic Acid | 12801 |
| L-Lactic Acid | 12802 |
| Urea | 12879 |
| pH/Total Acidity | 12890 |
| Protein | 12559 |
| Calcium | 12824 |
| Sucrose/D-Glucose/D-Fructose | 12819 |
| D-Glucose/D-Fructose | 12800 |
| Immunoassay (ELISA & Rapid Test)* | |
| Allergens (total milk, BLG, casein, egg, soy, nuts, etc.) | |
| Gluten | 14119 |
| Histamine High Sensitivity | FCE3100 |
| Aflatoxin M1 | 14102 |
| Not validated yet for Dairy Industry | |
| Ammonia | 12809 |
| Total Starch | 12848 |
| Acetic Acid | 12810 |
| Ascorbic Acid | 12828 |
| Citric Acid | 12825 |
| Sorbic Acid | 12880 |
| Phosphate (Phosphorus) | 12877 |

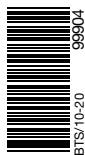
*Non-automated reagents

Technical Specifications

Random Access automatic analyser.
Photometric reading directly on the reaction rotor.



| | |
|---|--|
| Analysis speed | 150 tests/hour |
| Number of rack positions – Y15 | 4 (samples and/or reagents) |
| Number of rack positions – Y15c | 2 (samples and/or reagents) |
| Number of samples per rack | 24 (multiuse racks) |
| Number of reagents per rack | 10 (20 and 50 mL bottles) |
| Number of cooled reagents – Y15c | 10 (20 mL bottles) and 10 (50 mL bottles) |
| Maximum number of samples/reagents – Y15 | 72 samples / 30 reagents |
| Maximum number of samples/reagents – Y15c | 48 samples / 30 reagents |
| Sample tubes | ø13 mm, ø15 mm (maximum height 100 mm) |
| Standard vial | ø13 mm |
| Programmable reagent volume – A / B | 10 µL - 600 µL / 10 µL - 200 µL |
| Programmable sample volume | 2 µL - 80 µL |
| Removable methacrylate rotor | |
| Number of wells in the rotor | 120 |
| Automatic pre- and post-dilutions | |
| Permissible reaction volumes | 180 µL - 800 µL |
| Measurement range | from -0.05 A to 3.6 A |
| Filter drum configuration | 340, 405, 420, 520, 560, 600, 620, 635, 670 nm |
| Dimensions | 840 x 670 x 615 mm (length x depth x height) |
| Weight | 45 kg |



Manufactured by: **BioSystems S.A.**
Costa Brava 30, 08030 Barcelona (Spain) | Tel. (+34) 93 311 00 00
foodquality@biosystems.es • www.biosystems.es • www.foodquality.bio



Management
System
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www.tuv.com
ID 0091006696