

DILUTER

Microlab ML725DIL

for milk protein analysis

FALC



**Do you want
to speed the milk
protein analysis,
without compromising
the sample quality?**

Microlab ML725DIL diluter
is the instrument you are looking
for: **precision, effectiveness
and flexibility** are guaranteed.

**High performing results and time
saving** are assured thanks to **the
accuracy** of Microlab ML725DIL and
the possibility to dispense highly
accurate volumes of milk and dye.

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DILUTER

Microlab

ML725DIL



The semi-automatic diluter is ideal for the applications of *dilution* and *dispensation* of a large amount of samples in which there is a need of **high repetitiveness** and **precision** to have reliable results.

The combination of human experience and semi-automation of simplified work flows reduce the margin of error.

The operator can focus on data analysis and other critical aspects of his work, increasing the productivity and scientific intuitions, thanks to a solid and advanced engineering and technology.

The **structure** of Microlab ML725DIL also contributes to the performance: borosilicate glass makes it easy to clean the instrument allowing to work with different substances.

The **interface** reduces the learning curve allowing all levels researchers to operate safely.

In which fields is
Microlab ML725DIL used?

From forensics, dairy industry, pharmaceuticals to food and beverage industry or environmental and mining analysis.





HOW TO USE DILUTER **MICROLAB ML725DIL** IN MILK PROTEIN ANALYSIS?

The first step of milk protein analysis is the preparation of the sample.

Diluter Microlab ML725DIL is necessary to reduce time and facilitate this phase.

The milk sample (between 0.5 and 1.0 ml) has to be diluted by Microlab ML725DIL with 20 ml of dye solution (Amido black - pH of 2.2-2.4).

After diluting, the sample is mixed in order to eliminate sedimentation.

After the dilution and dispensation, the sample needs other instruments to finish the milk protein analysis (centrifuge and spectrophotometer).

This is a really delicate and important phase in order to grant a good quality of the next phases.

If previous steps aren't conducted carefully, there is a risk to compromise the quality of the results.

The ease of use allows to conduct the milk protein analysis without having to consult a laboratory and be able to perform it by yourself.

More info



MILK PROTEIN ANALYSIS BY THE AMIDO BLACK TECHNIQUE

One of the applications where Microlab ML725DIL is mainly used is the milk protein analysis by the colorimetric method. It enables the quick determination of protein matter amount in raw milk samples.

The total protein level (TP) is a determining factor when establishing the commercial value of raw milk, and the proven reliability of this method is confirmed thanks to the widely use in the milk processing industry.

The milk protein content can be measured using appropriate dyes that bind to milk proteins (Dye-binding). The analytical method is based on the addition of known excess of dye and on the spectrophotometric measurement of the excess of free dye, then using an appropriate calibration curve.

The most used dyes are Amido Black 10 and CI Acid Orange 10 (or orange G).



FALC INSTRUMENTS s.r.l.

Via G. M. Compagnoni, 2
24047 Treviglio (BG) - Italy
+39 0363 304660 | falc@falcinstruments.it

WWW.FALCINSTRUMENTS.IT