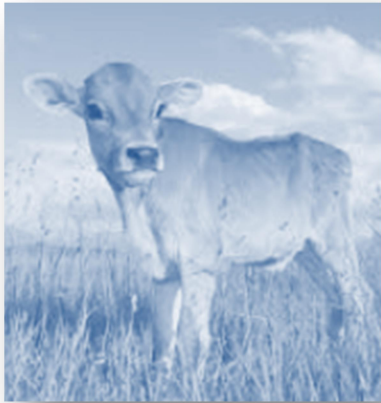


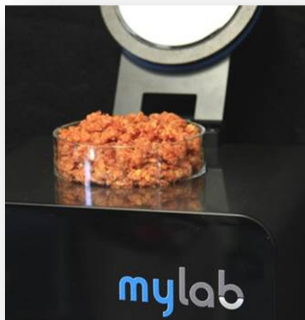
mylab

NIR – Rapid analysis technology



- within seconds
- multiparametric
- no lab costs
- individual calibration





Latest measurement technology

mylab enables **free on-site analysis in seconds** for quality control of **meat and sausage products**, **dairy products** and long-life bakery products thanks to the latest contact-free **near infrared (NIR) technology**. The compact design combines an infrared light source for irradiating the sample, a spectrometer (InGaAS diode array, 950 nm - 1900 nm) for detecting the reflected light components and an embedded touch PC for intuitive operation. Benefit is the use of the **latest calibration methods from research**. Personal support, **all-round service** and an attractive price-performance ratio are only available with mylab.

mylab is a product of the Device and Development Department of fzmb Ltd., Research Centre for Medical Technology and Biotechnology (Germany). Founded in 1994 by biotechnologists, engineers and physicians, the ISO-certified company today develops and produces innovative, highly accident-resistant diagnostic products. The focus is **on contactless immediate analysis**. In cooperation with the in-house accredited laboratory for food, cosmetics and drinking water, application-specific **individual calibrations for at-line process control** can be developed.



Make your own calibration

Make your own calibration

For each of your products we can exclusively create fine calibrations. By spectral evaluation of the **complete near infrared range**, even the **slightest differences** in the substances become visible. Due to the latest chemometric evaluation methods, analytical chemistry has changed fundamentally in recent years. All our calibrations are **based on neural networks**. The characteristic absorption bands of aliphatic and aromatic hydrocarbons, carboxylic acids, amines and water in the near infrared provide us with all the important information.

There is **no processing effort** for you: Start the calibration measurement for your individual product and have the sample chemically analyzed as well. The result is forwarded to the fzmb. After processing by our **chemometrics experts**, the calibration model created is loaded onto the instrument and will replace your cost-intensive chemical analysis in the future. Without increasing the total costs, analyses can be performed about 100 times more frequently and **much faster**. By focusing on the application area, our technical components have been optimized in such a way that the **purchase price is amortized in a short time**.



mylob - it's so easy



Simplest handling

With mylab, your required key chemical **data are determined faster, more accurately and more simply, and this immediately when they are needed**, not a week later. Take advantage of the many possible applications in continuous operation: self-control, outlier detection, contaminant monitoring, detection of defective products and spoiled food, complete batch analysis, official documentation, declarations to end customers and authorities.

- **Use at goods receipt:** The meat cuts on the truck at the goods receipt ramp obviously do not correspond to the quality for which the price was negotiated. The sample is taken in the in-house laboratory and placed on the mylab. Once the correct figures are available, unloading can begin immediately, acceptance can be refused or a price reduction can be demanded.
- **Use in production monitoring:** You need at-line information about the total fat content according to the recipe before the finest grinding in order to correct it up or down. Why? Less fat and thus a higher meat content is uneconomical, too much fat leads to customer complaints.

- **Use in the delivery of goods:** Don't just create retain samples, but compare the current product specifications before shipping. By blocking exports in good time, you can react to deviations and avoid damage, annoyance and regress claims.

From now on you can analyse: food (fruit + vegetables, meat + fish, dairy products + milk + egg), beverages (fruit juices + wine + beer), halal certified F+B products, long-life bakery products, flour, spices, herbs, cereals, coffee and tea. Use mylab for material analysis (pharmaceuticals, cosmetics, building materials, textile analysis) or clarification residues.

The working procedure is very simple: Use **small sample quantities** (solid, liquid, semi-solid, pasty, granulated, powdery). Crush and homogenize the sample material. Spread it into the Petri dishes without air. Place the petri dishes on the measuring field of the mylab. The rest is electronics and takes only a few seconds. The special light technology even makes the sample rotator redundant.

mylab - it's so easy

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