BioSystems

Get the most out of your time

Juice analysis

Food & Beverage analysis

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 (juice, concentrate, puree, etc.).

Monitoring the presence of microorganisms is easily done by analyzing different by-products from their metabolism such as lactic acid, acetic acid or ethanol. Also, other parameters like sugars or organic acids can be controlled automatically during the whole process in an easy and reliable way to ensure the quality and authenticity of the end-product:

Nutrition facts

Additives presence

Authenticity

By-products (indirect microbiology)

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 juice market.

- Minimal manipulation
- Fast and convenient
- Reagent cost saving

Analytical Methods present in CODEX 247 standards

Y15

- Random Access Analyzer
- High Sensitivity
- Multiparametric

Enzimatic / Chemical Reagents	Code
D-Glucose/D-Fructose	12800
Sucrose/D-Glucose/D-Fructose	12819
Lactose/D-Galactose	12882
D-Lactic Acid	12801
L-Lactic Acid	12802
L-Malic Acid	12803
Acetic Acid (liquid)	12930
Ascorbic Acid	12828
Citric Acid	12825
D-Gluconic Acid	12811
L-Glutamic Acid	12830
Tartaric Acid*	12808
Glycerol*	12812
Ethanol	12847
Total Acidity	12846
Immunoassay (ELISA & Rapid Test)**	
Allergens	
Gluten	
Ochratoxin A	

*Validated in grape juice
**Non-automated reagents


FOODQUALITY
D-GLUCOSE/
D-FRUCTOSE
REF 12800
40 mL
REF 12800

Technical Specifications

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

Y15 | Y15c

Random Access Automatic Analyzer
Code: 83106 / 83106C

- 150 test/hour
- Wavelengths: 340, 405, 420, 520, 560, 600, 620, 635, 670 nm
- Preprogrammed methods, validated by the R&D Department
- User-friendly software
- Minimal reagent consumption
- Innovative design
- Cooling system included (only in Y15c)

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