



Fully Integrated Sugar Analyzer for Food and Beverage Samples

Food and beverage manufacturers perform carbohydrate analysis for a variety of reasons, including product development, raw ingredient testing, process monitoring, quality assurance, and labelling control.

Testing is performed to:

- Understand health-related issues such as obesity, diabetes, or cardiovascular diseases
- Perform constituent testing for new product development
- Comply with food quality standards
- Meet the legal requirements for labelling (Food Information Regulation in Europe and the United States Part 1010 of the Federal Regulation Title 21 for Food and Drugs)

Food and beverage manufacturers and standard-setting agencies require methods that provide sensitive, selective, and direct determination of carbohydrates. Recent advances have enabled companies to analyze more samples in less time.

Minimizing errors associated with sample preparation is also of key importance. Food and beverage samples often require large dilutions that can impact the downstream accuracy of results.

Thermo Scientific™ Dionex™ Integrion™ HPIC™ Sugar Analyzer

The Dionex Integrion HPIC sugar analyzer is the culmination of years of collaboration with customers in food and beverage testing laboratories to understand their challenges when it comes to routine sugar analysis.

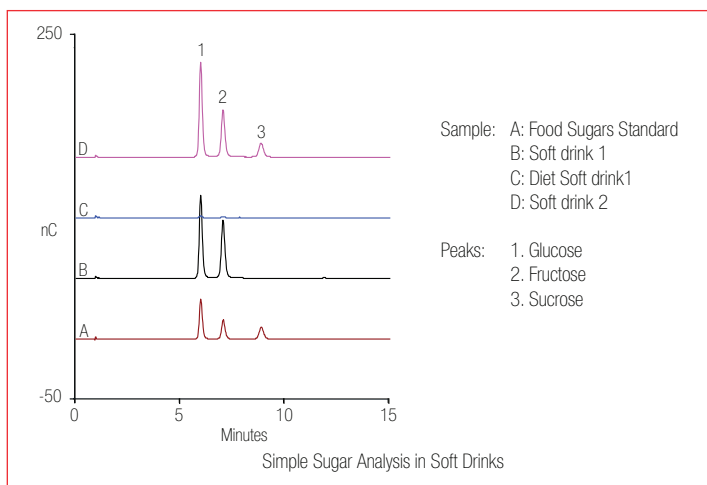
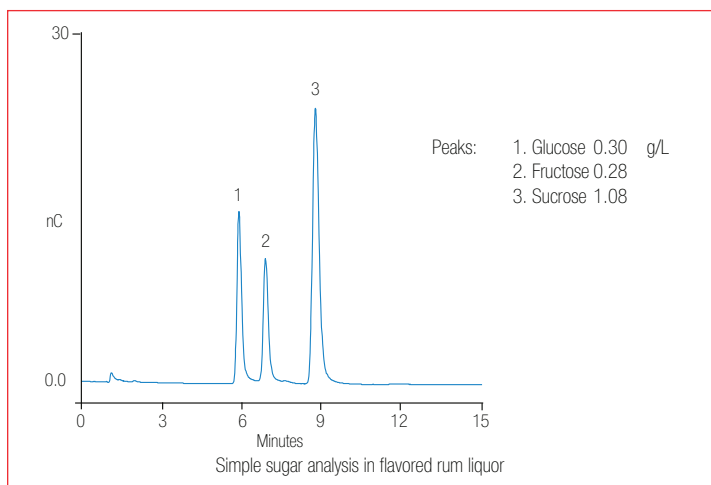




The Dionex Integriion HPIC sugar analyzer provides:

- Direct detection using electrochemical detection without sample derivatization – saving time, expense, and generation of hazardous chemical waste
- One system to determine monosaccharides and disaccharides
- A completely metal-free, all-PEEK™ flow path for better sensitivity and system robustness
- Automated Eluent Generation™ technology – better method reproducibility by eliminating manual preparation
- A system requiring no expensive or environmentally unfriendly organic solvents
- Optimized detector and injection volumes, precluding the need for large or serial sample dilution
- Fast run times without compromising data quality using high-pressure IC

The following figures illustrate the performance of the Dionex Integriion HPIC Sugar Analyzer.



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