

Rapid Test Detecting Melamine In Milk



MelamineSensor is a rapid assay in dipstick format detecting adulteration of milk with Melamine.

The adulteration of milk with Melamine represents a huge risk for the human health and necessitates a strict monitoring. Rapid daily controls are therefore necessary, to comply with regulations, and to ensure the final quality of the milk to consumers..

BENEFITS



RAPID
Results in 4 minutes.



SENSITIVE
Limit of detection below EU MRL.



RELIABLE AND ROBUST



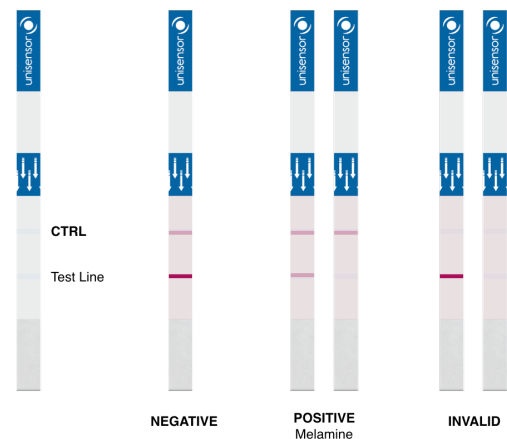
USER-FRIENDLY
Easily performed on site or in lab.



COST-EFFECTIVE

RESULTS

Visual interpretation of the result obtained by comparing the intensity of each test line with the control (CTRL) line.

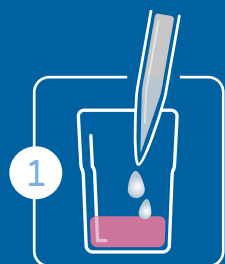


An instrumental reading is also possible with the ReadSensor 2 device.

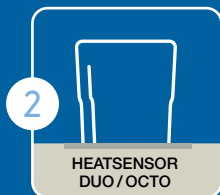
SENSITIVITY

COMPOUNDS	LIMITS OF DETECTION (PPB)		
	KIT090	EU MRL RAW MILK	EU MRL MILK POWDER AND INFANT FORMULA
Melamine	10	2500	1000

HOW TO USE



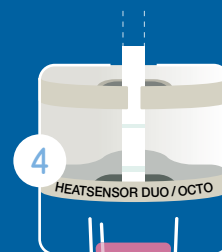
Mix milk
and reagents



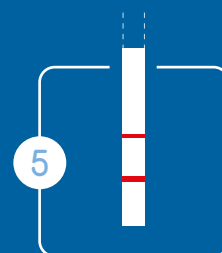
Place the vial
to heating block



Close and
push "START"



Place dipstick
to Heatsensor



Interpret
results

MelamineSensor

PRODUCTS REFERENCES

KIT090
MELAMINESENSOR - 96 PC

APP032
HEATSENSOR DUO

APP052
HEATSENSOR OCTO



APP088
READSENSOR 2



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