

CryoTouch 1 – The Next-Gen Cryoscope

Professional analysis of added water in milk and cream samples



CryoTouch 1 is a single-sample automatic equipment for the rapid determination of the milk and cream cryoscopic point variation caused by added water, in full compliance with the IDF-ISO 5764:2009 international reference standard.

This next generation cryoscope includes a full colour 7" touchscreen display, real-time visualization of the freezing curve, stable memory for more than 4,000 results, a PC software for data handling, USB ports for downloading data to a pen drive, connecting an optional barcode/QR-code reader, updating the firmware, etc. Its most recent version has added a new graphic interface, features in compliance to FDA CFR 21 Part 11 norm and GLP and the possibility to create

custom test reports. Its new LAN port for a remote diagnosis and the direct connection to a LIMS is a useful and powerful tool to improve the laboratory data flow and minimize all possible downtimes.

CryoTouch 1 allows milk laboratories and dairy industries to perform official analysis based on ISO reference method. The new "lactose-free" function helps milk and dairy industries monitor the process of removal of lactose in milk and cream.

New functions for great advantages:

- **New graphic interface:** very high touch-screen resolution and highly user-friendly firmware
- Choice among 6 values for setting the reference value and between 2 different formula to calculate the added water %
- Choice between 2 reading modes: plateau mode according to ISO method or fixed-time mode
- Real-time graph of the sample temperature during each analysis
- A 20-digit alphanumeric ID code can be added to each sample
- **New FDA CFR 21 Part 11 and GLP features:** Audit Trail, more password levels, electronic signatures, downloadable test results in encrypted mode to the supplied PC software in unmodifiable PDF files
- Creation of customized test reports with user's logo and data
- Results shown in different colours for a quick identification of anomalies or critical values
- **New "Lactose-free milk" function** to control the removal of lactose in milk and cream
- **New and easy calibration procedure** with automatic calculation of the repeatability of the standards, acceptance of their values and saving of the curve
- Stable memory for 2 different calibration curves: the typical one in compliance with ISO requirements and a second one to be set according to the user's needs (*i.e.: Lactose-free curve*)



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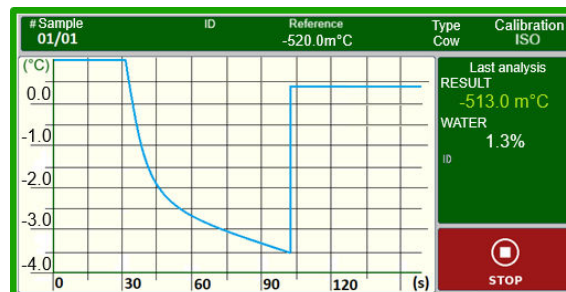
More new functions for great advantages:

- Stable memory for up to 4,000 results
- Easy download of test results to a USB pen drive
- Easy firmware updates through a USB pen drive
- **New Ethernet (LAN) port** for the remote software updates and remote diagnosis of every technical issue, with consequent reduced downtimes
- Direct connection to a LIMS
- Real time PC monitoring or quick download of test results to a PC thanks to CryoSoft Touch data handling software
- Immediate visualization of error messages
- Optional QR/barcode USB reader for a quick sample identification



Technical characteristics:

- ❖ Sample capacity: single sample
- ❖ Full colour 7" touchscreen display
- ❖ Bath with Peltier cells controlled by software
- ❖ Operating room temperature: +5°C to 36°C
- ❖ Lash and agitation width controlled by software
- ❖ Selectable °C, °Hortvet and water% units
- ❖ Sample volume: 2 or 2.5 mL
- ❖ Analysis duration: about 2 minutes/test
- ❖ Warm up time: about 5 minutes
- ❖ Resolution: $\pm 0.0005^{\circ}\text{C}$ - Reproducibility (on bovine milk): $\pm 0.0025^{\circ}\text{C}$
- ❖ 2 x USB ports for data downloading to a pen drive, updating the firmware and connecting an optional barcode/QR-code reader
- ❖ 2 x RS232 ports for connecting an optional thermal printer and a PC
- ❖ Ethernet (LAN) port for remote connection and updates
- ❖ Power absorption: max. 150 W
- ❖ Dimensions and net weight: 285x485x360 mm (wxdxh, head down); 16.1 Kg



Real-time graph of the cryoscopic point measurement

ASTORI s.r.l.

Prodotti e strumenti di qualità per il laboratorio

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