

**September 7, 2022 (13:30-14:15)**



## **VENDOR SEMINAR:**

### **Recent Advances in a Well-Established Analytical Method - The Next Generation of Enzymatic Food Analysis**

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Enzymatic food analysis is probably one of the oldest biochemical methods in food and feed testing. Enzymes have been used in analytical methods since the 1950's. Initially used for clinical applications, analytical methods based on enzymes found their way into food and feed analysis too. In 1975 the company Boehringer Mannheim (now part of Roche Diagnostics) developed the first enzymatic assays for food testing. Thanks to the high specificity, sensitivity and ease of use of this method compared to other, physicochemical methods, the enzymatic tests were soon adopted as official methods or reference methods for various applications in dairy, juices and wine. R-Biopharm got the worldwide exclusive distribution rights for these products in 2000 and we successfully developed this market further. By now the "Yellow Line" is a well-known and most used brand in food analysis.

Yet, after almost 50 years, we think it is time for the next generation enzymatic assays: Enzytec™ Liquid - or as we like to call it: The "Yellow Line 2.0". We listened carefully to our customers on how we could improve a gold standard method and we developed this new product line for enzymatic analysis.

#### **Part 1: Enzytec™ Liquid: Use cases of ethanol and citric acid determination of the ready to use and liquid stable enzymatic premium reagents**

*Steffen Passig, Product Manager enzymatic food analysis, R-Biopharm AG, Germany*

Explore with us the application areas of citric acid analysis in food. Learn more about our world novelty, the first liquid-stable citric acid test and the advantages of this assay, especially in the automation of modern enzymatic analysis.

#### **Part 2: Automation of enzymatic analysis on a small scale - Case study**

*Ronald Niemeijer, Marketing Director, R-Biopharm AG, Germany*

Does automation only make sense for large laboratories with a high sample throughput? The answer is: no. We will present a portable, automated enzymatic analyzer that will fit in any laboratory, even with a low sample throughput. The RIDA®CUBE SCAN automated enzymatic analyzer processes individual samples. So even if you have only a few samples per day automation might be an option. We will present some examples of automated ethanol testing in alcohol free products like alcohol free beer, wine and kombucha.