

FOOD CONTROL DIGITILIZATION

A breakthrough in analytical technology to facilitate traceability and data analysis, as well as management of the analysis process.



BIO 3000

A new generation of digitized **biosensors** that combines the robustness and analytical precision of the already expanded **BIOLAN** technology with the advantages of **digitally connected measuring devices**.

Connected devices to work online/offline in real time.

Technological guarantee on all upgrades.

Intuitive use through an **App** and a **digital platform**
www.biolanglobal.com

Closer and more personalised **technical and after-sales assistance**.

Intelligent data management: history, evolution, statistics, stock management, ...

Integration with other platforms or management applications.



BIOSENSORS FOR ADVANCED MONITORING

Comprehensive and intelligent
monitoring of food quality
and safety.

The **BIO 3000** measuring
device is based on a specific
enzymatic biosensor for the
quantification of different
parameters of interest for
the food industry which
gathers the following
advantages:



High **accuracy in results.**

Ease of use through an
App, no need of qualified
personnel.

Minimal sample
preparation.

Specific molecular detection.

Wide range of analysable
parameters and matrices.

Optimised dimensions
[37.8x24.5x25.5 cm]
table-top equipment,
no installation required.

Fast results, approximately
2 minutes.

**Does not require aggressive
reagents** for the user and the
environment.

BIOLANglobal DIGITAL SERVICES PLATFORM

Analytical expertise in intelligent data management.

BIOLANglobal helps your company to **securely store and manage** your analytical information.

Globally access your **real-time monitoring** processes and receive **tailored alerts** to keep full control of quality: a step forward towards the supply chain **traceability**.

Optimise your analytical performance with **advanced data visualization** to make **faster and better decisions**.



Available in two versions, depending on the control of the operations desired by the user.

BIOLANglobal features:

	BIOLANglobal Premium	BIOLANglobal
Cloud storage	Yes	Yes
Personalised assistance	Yes	Yes
Order module	Yes	Yes
Alerts	Personalised	Basic
Dashboard	Advanced	Basic
Data download	Unlimited	Limited
Customised performance reports	Yes	-
Stock management	Yes	-
Traceability and integration with other systems	Yes	-

BIOFISH³⁰⁰⁰

HISTAMINE

Accuracy, simplicity,
speed and connectivity.

BIOFISH³⁰⁰⁰ HIS is an enzyme-specific and cloud-connected enzymatic biosensor for the quantification of **HISTAMINE** in fish products in a precise, simple and fast way.



Measurement Matrices:

- Raw fish
- Cooked fish / Canned fish
Salted fish
- Fish meal.
- Fish sauce.

What you need to measure?

BIO 3000 measuring equipment

Application for
Histamine quantification

Biotest

Required consumable to
perform the analysis.

Other reagents

Analysis time:

🕒 2 minutes

Linear ranges of analysis:

Application	Ranges	LOQ	Recommended Matrix
Fish products	5-50 mg/kg	5 mg/kg	Raw Fish [fresh or frozen]
	10-100 mg/kg	10 mg/kg	Cooked Fish, Canned Fish, Salted Fish
	100-1000 mg/kg	100 mg/kg	Fish Meal/Fish Sauce
	300-3000 mg/kg	300 mg/kg	Fish Meal

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Minimal sample
preparation.

Specific molecular detection.

Wide range of analysable
parameters and matrices.

Optimised dimensions
[37.8x24.5x25.5 cm]
table-top equipment,
no installation required.

Fast results, approximately
3 minutes.

**Does not require aggressive
reagents** for the user and the
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Data download	Unlimited	Limited
Customised performance reports	Yes	-
Stock management	Yes	-
Traceability and integration with other systems	Yes	-

BIOMILK³⁰⁰⁰

LACTOSE

Accuracy, simplicity,
speed and connectivity.

BIOMILK³⁰⁰⁰ is an enzyme-specific and cloud-connected enzymatic biosensor for the quantification of **LACTOSE** in dairy products in a precise, simple and fast way .



Measurement Matrices:

- Lactose-free dairy products
- Low lactose dairy products

What you need to measure?

BIO 3000 measuring equipment

Application for Lactose quantification

Biotest

Required consumable to perform the analysis.

Other reagents

Analysis time:

🕒 3 minutes

Linear ranges of analysis:

Application	Ranges	LOQ	Recommended Matrix
Lactose-free	50-200 mg/L	50 mg/L	Liquid or semi solid sample
Low lactose	200-6000 mg/L	200 mg/L	Liquid and solid sample

BIOSENSORS FOR ADVANCED MONITORING

Comprehensive and intelligent
monitoring of food quality
and safety.

The **BIO 7000** measuring
device is based on a specific
enzymatic biosensor for the
quantification of different
parameters of interest for
the food industry, which
gathers the following
advantages:



Ultra-light equipment
developed to measure at the
production site.

Specific molecular detection
in different matrices.

Fast results, **in less than**
1 minute.

Innovative design and new
materials for a **better user**
experience.

No need of calibration.

Does not require aggressive
reagents for the user and the
environment.

BIOMILK⁷⁰⁰⁰

LACTOSE

Accuracy, simplicity,
speed and connectivity.

BIOMILK⁷⁰⁰⁰ is an enzyme-specific ultra-light biosensor designed for the quantification of **LACTOSE** at the production site, in a simple, accurate and fast way.



Measurement Matrices:

- Lactose-free dairy products
- Low lactose dairy products

What you need to measure?

BIO 7000 measuring equipment

Application for Lactose quantification

Screen-printed biotests

Pre-calibrated and single-use

Other reagents

Analysis time:

🕒 <1 minute

Linear ranges of analysis:

Application	Range	LOQ	Recommended Matrix
Lactose-free	60-500 ppm	60 ppm	Liquid or semi solid sample
Low lactose	500-2500 ppm	500 ppm	Liquid and semi solid sample