

New test-kit ensures safe milk for everyone

Chr. Hansen and Neogen partnership results in a quick and easy test method to confirm milk is free from toxins and antibiotics

By Debbie Spillane Communication Partner, Corporate Communication

Raptor® is a new analysis platform that helps dairy producers test milk in a simple and easy way. As both consumers and food manufacturers are very conscious of the importance of food safety, the milk that we drink today has passed through numerous quality procedures and checkpoints from farm to fridge. Raptor® is an easy and reliable way to ensure that milk is antibiotic-free.

If a sick cow is in need of antibiotic care, she is removed from the milking herd during her treatment until she is fully recovered. The dairy industry has safety measures in place to ensure that antibiotics do not enter the milk supply, but the measures are not always enough. Legislation requires that all milk is strictly tested for antibiotics throughout the process.

Simple and reliable testing

So how do busy dairy manufacturers ensure that their milk is 100% clean? Chr. Hansen's partnership with Neogen brings the Raptor® Integrated Analysis Platform to dairy manufacturers around the world. Raptor® is a highly automated system, which means it avoids human-related errors and is very easy to use. Raptor® scans test strip barcodes and lot specific QR codes, avoiding the manual setting of test parameters, such as time and temperature. When the test finishes, Raptor® automatically interprets and documents the result,

ensuring that there is no risk of a test running overtime or of a delay resulting in an inaccurate interpretation.

- Raptor® is so easy to use, and helps to simplify and ensure consistency throughout the complex safety procedures in the dairy industry, since the instrument has three independent ports and can assess three different tests per sample, so it is very flexible and can save time during testing, says Jes Jensen, Test and Equipment director at Chr. Hansen.

Fluid front technology means that the camera monitors the tests in real time and automatically starts when the milk enters the membrane. This ensures that the test time remains the same, even if the operator changes. The Raptor® system supports a wide range of file formats and data separators, and is open for data exchange with LIMS systems. The system offers the complete ability to tailor data export tables together with several modes of connectivity.

Safe milk for everyone

The World Health Organization stresses that everyone needs to play a part to ensure food safety — from the farm to production chain, from producer to consumer. But without doubt, the bulk of this responsibility lies with the food industry. Systems such as Raptor® make testing more intuitive and accurate, and give dairy manufactures confidence in

the quality of the milk they produce. In turn, dairy consumers enjoy a safe and delicious product.

Digital solutions for the dairy industry

Chr. Hansen offers a variety of futurefocused digital solutions to simplify processes in the dairy industry. The LactoSens® test kit is changing the way the food industry ensures that lactosefree dairy products truly are lactose free. LactoSens® enables in-house testing to measure the concentration of residual lactose in dairy products within minutes. The system secures complete traceability, including batch number and expiry date, to document low lactose / lactose-free claims for every product batch, and comes with an international certification that confirms just how precise the results are.

Learn more about Chr. Hansen's advanced testing solutions at https://www. chr-hansen.com/en/food-cultures-andenzymes/test-and-equipment

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