



PerkinElmer Launches Innovative FT-IR Platform for Quality and Safety Testing of Wine, Dairy and Liquid Foods

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LQA300 TM FT-IR system for wine and LactoScope 300TM FT-IR system for liquid dairy include cloud based-software and streamlined workflows to deliver results in under 45 seconds – packaging 100% recyclable supporting company's sustainability commitment

WALTHAM, MA – March 9, [PerkinElmer, Inc.](#) a global leader committed to innovating for a healthier world, today launched its [new FT-IR liquid food testing platform](#) including instruments, software and streamlined workflows.

As part of the platform and leveraging PerkinElmer's leading FT-IR Spectroscopy technology, the LQA300 system for wine identifies key quality markers – including alcohol, sugar, acidity, pH and density levels- during every part of the winemaking process, from harvest to bottling. Additional fit-for-purpose LQA300 system calibrations will be added for other liquid food sample types by the end of 2022 including but not limited to beer, alcoholic spirits, edible oils, soft drinks, and more.

The LactoScope 300 system, which expands PerkinElmer's FT-IR dairy portfolio, detects key markers such as fat, protein and lactose levels in milk, cream and whey. Adulterants including urea, ammonium sulfate, maltodextrine, sucrose and water can also be detected in raw and processed milk.

Step-by-step pre-developed workflows and intuitive touch-screen and software interfaces enable users to simply place liquid samples into the instruments, push a single button and receive results on a 12-inch touch screen in under 45 seconds, allowing 60 samples to be run each hour. With the streamlined approach, new users can also learn to confidently perform mission critical analyses in seconds.

As part of PerkinElmer's strong commitment to sustainability, packaging for the instruments is 100% recyclable.

"Dairy, wine, and other liquid foods are staple items on tables around the world and it should be simple to have access to important data to help create products that are safe and perform as expected," said Greg Sears, VP and GM of Food at PerkinElmer. "Having intuitive, affordable and powerful testing and analysis solutions like the LQA300 and LactoScope 300 FT-IR systems gives customers the insights to make more informed, real-time decisions and take actions to improve quality, reduce waste and meet both regulatory and consumer demands."

The new FT-IR platform is part of [PerkinElmer's extensive food analysis portfolio](#), spanning dairy, beverages, grain, seafood, meat, produce, oils and spices, and cannabis testing workflows.

About PerkinElmer

PerkinElmer is a leading, global provider of end-to-end solutions that help scientists, researchers and clinicians better diagnose disease, discover new and more personalized drugs, monitor the safety and quality of our food, and drive environmental and applied analysis excellence. With an 85-year legacy of advancing science and a mission of innovating for a healthier world, our dedicated team of more than 16,000 collaborates closely with commercial, government, academic and healthcare customers to deliver reagents, assays, instruments, automation, informatics and strategic services that accelerate workflows, deliver actionable insights and support improved decision making. We are also deeply committed to good corporate citizenship through our dynamic ESG and sustainability programs. The Company reported revenues of approximately \$5.0 billion in 2021, serves customers in 190 countries, and is a component of the S&P 500 index. Additional information is available at www.perkinelmer.com. Follow PerkinElmer on [LinkedIn](#), [Twitter](#), [Facebook](#), [Instagram](#), and [YouTube](#).

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