

WHY NOW?

The [world's] food supply is very complex... and at every step along the way there are opportunities for the introduction of contamination..."

*APEC.FSEF.PTIN.2011

Growing Laboratory Demands

Food safety testing laboratories face numerous scientific and operational challenges:

- meeting mandated detection limits
- developing sample preparation techniques for complex matrices
- increasing sample throughput

QUALITY RESEARCH SAFETY

Applications







TOXINS



VETERINARY DRUGS



ITAMINS



FOOD QC



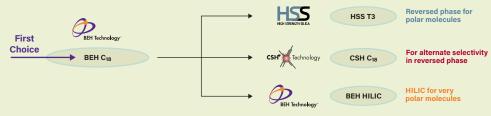
AUTHENTICITY



FOOD SAFETY

Sample Extraction, Cleanup, and Separation Technologies

WHICH COLUMN IS RIGHT FOR YOU?











Faster, Easier, and More Accurate



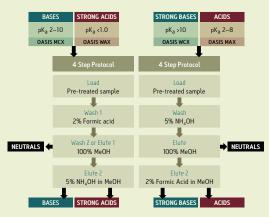
Oasis™ PRiME HLB





Simultaneously removes the three major food matrix interferences (fats, phospholipids and pigments)

OASIS 2 X 4 METHOD DEVELOPMENT PROTOCOL



Easily Meet or Exceeed Regulatory Detection Limits

