

MACHEREY-NAGEL

Test strips for the dairy industry

Rapid Tests



Just dip – and read!

- Precise nitrate monitoring
- Reliable disinfection management
- Quick quality control



MACHEREY-NAGEL

www.mn-net.com



MACHEREY-NAGEL Test strips – Perfect for the dairy industry

Safety in seconds – Precise nitrate monitoring

Reliability made in Germany

Trust in over 50 years of experience with test strips from MACHEREY-NAGEL! Our QUANTOFIX® test strips are not only quick and easy to use, but also highly accurate. The measurement inaccuracy of QUANTOFIX® Nitrate 250 is less than 5%! Find the whole study on our website.

Lab-tested applications for dairy products

Analyze dairy products of high fat or protein content by making slight adjustments to the procedure. Find out more in the applications notes available on our website!

More content online

Scan for the study, application notes and much more:



Objective and convenient – Our QUANTOFIX® Relax

Automation means audit assurance. The QUANTOFIX® Relax gives objective, digitally documented measurement results and prevents color misinterpretation. Take your analytics to the next level! Contact your local distributor for a personal product demonstration and see for yourself.

Super easy to clean

The device is designed to prevent direct contact between the sample and the measurement optics. A contaminated test strip holder is easy to clean—even in the dishwasher! This prevents false results caused by residues from previous samples, saving you time and hassle.

Good to know

All of our test strips can be evaluated using the printed color scale on each label - for a maximum of flexibility!



MACHEREY-NAGEL Test strips – Perfect for the dairy industry

No chance for germs – Reliable disinfection monitoring

Hydrogen peroxide, peracetic acid, or chlorine

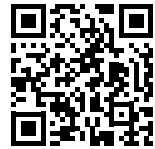
Disinfection is essential for producing delicious and long-lasting dairy products. Our QUANTOFIX® product line offers a wide range of test strips for all common disinfectants. Find the right strip for your application!

Reliable residue control

Monitor any residual peroxide and peracetic acid to ensure the good bacteria can keep working. Prevent production downtime with QUANTOFIX® Peroxide or QUANTOFIX® Peracetic acid—even in very low concentration ranges.

New! New! New!

Evaluate QUANTOFIX® test strips with your smartphone! Scan to learn all about QuantifyGo®:



Focus on quality – pH, pasteurization, minerals

Our classic: pH-Fix

The pH is an important indicator of milk freshness. pH-Fix 6.0–7.7 optimally covers the relevant range. pH-Fix technology prevents dyes from leaching into the dairy sample. pH-Fix is available in 15 different measurement ranges!

Is it hot enough?

Use Phosphatesmo MI and Peroxtemo MI to determine the levels of alkaline phosphatase and lactoperoxidase for precise monitoring of the heating process.

Essential minerals

Determine the mineral content of dairy products quickly and easily with QUANTOFIX® Calcium or QUANTOFIX® Potassium!








Butter quality

Test the water-butter separation in accordance with DIN 10311 using our perfectly sized WATOR water test papers.



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Order information

Product	Application	Measurement range	REF	
QUANTOFIX® Nitrate/Nitrite	Nitrate/nitrite analysis	10–500 mg/L NO ₃ ⁻ 0,5–80 mg/L NO ₂ ⁻	91313	
QUANTOFIX® Nitrate 250	Nitrate analysis	4–250 mg/L NO ₃ ⁻	91366	
QUANTOFIX® Nitrate 100	Nitrate/nitrite analysis	3–100 mg/L NO ₃ ⁻ 0,5–50 mg/L NO ₂ ⁻	91351	
QUANTOFIX® Nitrite	Nitrite analysis	0,5–80 mg/L NO ₂ ⁻	91311	
QUANTOFIX® Nitrite 25	Nitrite analysis	0,5–25,0 mg/L NO ₂ ⁻	91367	
QUANTOFIX® Peroxide 25	Disinfection monitoring	0,5–25 mg/L H ₂ O ₂	91319	
QUANTOFIX® Peroxide 100	Disinfection monitoring	1–100 mg/L H ₂ O ₂	91312	
QUANTOFIX® Peroxide 1000	Disinfection monitoring	50–1000 mg/L H ₂ O ₂	91333	
QUANTOFIX® Peracetic acid 50	Disinfection monitoring	5–50 mg/L PAA	91340	
QUANTOFIX® Peracetic acid 500	Disinfection monitoring	50–500 mg/L PAA	91341	
QUANTOFIX® Peracetic acid 2000	Disinfection monitoring	500–2000 mg/L PAA	91342	
QUANTOFIX® Chlorine Sensitive	Disinfection monitoring	0,1–10 mg/L Cl ₂	91339	
QUANTOFIX® Calcium	Mineral analysis	0 · 10 · 25 · 50 · 100 mg/L Ca ²⁺	91324	
QUANTOFIX® Potassium	Mineral analysis	0 · 200 · 400 · 700 · 1000 · 1500 mg/L K ⁺	91316	
pH-Fix 6,0–7,7	pH determination	pH 6,0–7,7	92150	
Phosphatesmo MI	Alkaline phosphatase test	0,5% raw milk in pasteurized milk	90612	
Peroxtesmo MI	Lactoperoxidase test	3% raw milk vs. UHT milk	90627	
WATOR	Water distribution in butter	According to DIN 10311	90610	
Udder test strips	Mastitis test	Initial diagnosis	90748	

Your local distributor:

www.mn-net.com

MACHEREY-NAGEL



Management System
EN ISO 13485:2016
ISO 9001:2015



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