

BIOSENSOR FOR MALTOSE & GLUCOSE

Intuitive measurement in vegan drinks, malt extracts and other sample matrices.



The Biosensor Benefits

Biosensor strips have revolutionized medical diagnostics. We bring the benefits of this technology to the food industry:

- **Accurate Results**
Highly selective measurement, no interference from maltotriose.
- **Fast Analysis**
12 minutes measuring time, no calibration work.
- **Easy On-Site Measurements**
No chemical expertise needed, non toxic water-based biochemistry.
- **Maintenance-Free**
No service of the hardware required.
- **Cost Savings**
Attractive total cost of ownership.
- **Multi-Parameter System**
In the pipeline: alcohol, sucrose, fructose, lactate coming soon.

Results in 12 Minutes



1. Dilute

Prepare buffer dilutions for glucose and maltose.



2. Incubate

Incubate the maltose dilution (10 min. at 53 °C).



3. Scan

Transfer the calibration constants with a QR scan.



4. Measure

Apply glucose and maltose buffer dilutions onto two separate biosensor strips.

**Ready to bring precision to
sugar testing?**

Contact DirectSens today!

System Components



Biosensor Kit

2 x 25 biosensor strips (single use, factory calibrated), 2 buffers, control solution. Enzymatic conversion of target molecules into an electrical signal.



Reader

Handheld device with touch display and robust aluminum housing. Integrated QR scanner transfers calibration constants. Converts electrical signals into concentration results.



PC App

Obtains results from the reader via BT/USB. Simplifies data review and organization. Generates reports (XLS, CSV, PDF) and supports LIMS integration.



Service

Technical support and assistance with new applications: fast, competent and no extra costs.



Applications



Oat and Rice Drinks

No more waiting for the results of external contract labs – get your results fast, on site, and without interference from maltotriose and other dextrans.



Malt Extracts

Accurate sugar results without HPLC – for liquid and solid products.



Bread

Consistent crumb texture and perfect crust in every batch that leaves your house.



Other Applications

Coming soon: syrups, sweets and other sample types.

Specifications

Measuring Range Glucose:	1 – 120 g/L
Measuring Range Maltose:	1 – 120 g/L

Repeatability st. dev. Glucose:	≤ 4 %
Repeatability st. dev. Maltose:	≤ 6 %

Reproducibility st. dev. Glucose:	≤ 6 %
Reproducibility st. dev. Maltose:	≤ 8 %

Measuring Time:	12 min.
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Shelf-Life Biosensor Kit:	12 months at 2 – 8 °C
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