

High-Confidence Milk Fat Analysis For Dairy Products



Easy Solution For Milk Fat Determination With Brevis™ GC

Authenticate Dairy Products With Confidence

Achieve excellent accuracy in dairy authentication using Brevis™ GC's advanced technology - Confidently verify milk fat content with precise analysis of triglycerides (TGs) and fatty acid methyl esters (FAMEs).

Robust, Space-Saving, And User-Friendly

Save valuable lab space with its 350 mm by 620 mm footprint (without piping), enjoy effortless operation, and benefit from full compatibility with common GC consumables.

Maximize Efficiency With Throughput And Automation

Drive higher throughput with the Brevis™ GC, which runs two analytical lines simultaneously to multiply your productivity. Automate sample preparation for TGs and FAMEs by adding a robotic autosampler to streamline your workflow.

