

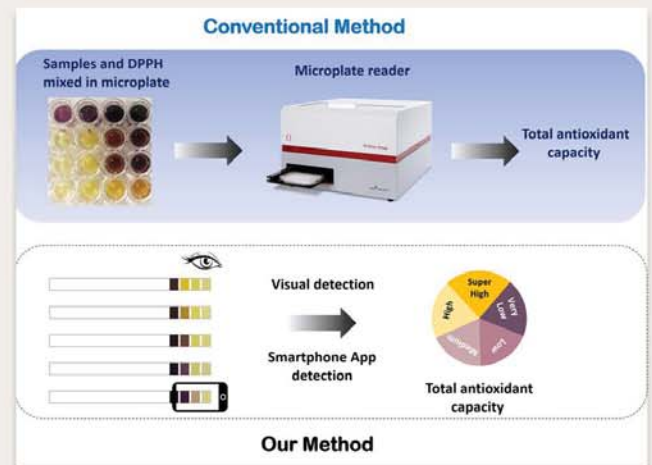
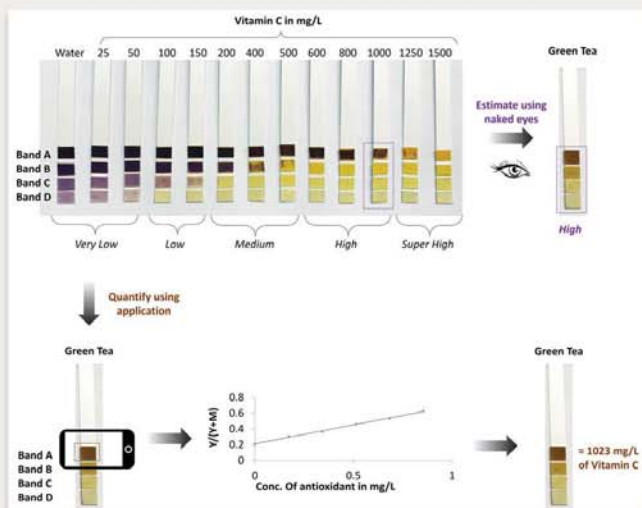
“Read” the Antioxidant Level in Food Products Using a Colour Paper Strip

Technology Overview

A new colour strip has been developed to determine the antioxidant level of food products. This concept is similar to that of a pH paper - by dipping the paper strip into liquid food samples, antioxidant concentrations can be estimated by comparing the displayed colour with reference colour charts. The technology offers a quick, easy and cost-effective method to estimate the antioxidant levels in liquids, including food and TCM products.

Features & Specifications

- Quick, easy and cheap method for antioxidant measurement
- Does not need trained technical personnel to operate
- Colour can be processed using a smart phone to quantify the antioxidant concentrations in mg/litre vitamin C



Customer Benefits

Conventional antioxidant assay requires investment of a UV-vis spectrophotometer, which costs approximately S\$10,000. It also requires a trained personnel to operate the test, which would take at least half a day to complete, and maintain the equipment. Our colour paper strip can be performed by a layman, gives immediate results, and only costs approximately S\$2.50 per test.

Potential Applications

- Use for antioxidant measurement in testing and research laboratories
- Use as a consumer test kit to assess presence of antioxidants in foods like wine and juices
- Incorporate as an educational kit to teach students about antioxidant measurement, or about use of colour change for chemical quantification