Fat Testing - Gerber Test



More than 100 years of international data have established the GERBER FAT TEST as a world-wide leader... a simple, fast,

convenient and truly "quantitative" volumetric method to determine the percentage of fat in milk, cream and frozen desserts. In the United States the use of the Gerber test has grown dramatically in the past 40 years to achieve the high recognition it enjoys throughout the rest of the world. The GERBER TEST offers your dairy business or regulatory agency great benefits as an excellent system for testing the butterfat content of all dairy products.

EASY TO RUN

Wide mouth bottles -- easy to fill, quickly! There is no "sealing" of the air space between the pipet wall and the bottle neck; also no sample loss. The bottle is designed to provide that acid is added in increments: although the entire charge of acid is added at one time, two-thirds of it is trapped in the small bulb and stem, and it is released only when the bottle is inverted.

EASY TO READ

Gerber fat columns are always clear, char-free and cloudless. The butterfat percentage is read directly without calipers.

RAPID

From start to finish, GERBER TESTS take only 10 to 15 minutes to complete -- half the 25 to 30 minutes required for Babcock!

CONVENIENT

A very special benefit of Gerber is that no special methods are needed for homogenized products.

VERSATILE

Many laboratories use Gerber as a guide to accurately determine the fat contents of a wide variety of products. With ice cream mix, for example, an experienced technician will consistently match Mojonnier within two-tenths of one percent.

ACCURATE

Recent studies have confirmed Gerber's high degree of accuracy and reproducibility compared to the Mojonnier ether extraction test. And, although the USDA has recently made recommendations (now required by AOAC) to finally bring the accuracy of the Babcock test to compare with the Gerber and Mojonnier methods, many individuals have found these modifications to be particularly tedious and time consuming.

ECONOMICAL

Decreased time and labor, and less glassware breakage, are only part of Gerber's economy.



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