

Labcell's AquaLab 4TE ensures quality of Loch Fyne's smoked salmon



[Loch Fyne Oysters Ltd](#) has built an enviable reputation for providing the finest Scottish seafood to the world's most prestigious food halls and Michelin-starred restaurants.

Founded on principles of sustainability and quality, the company is famous for supplying fish and seafood of a consistently high standard. To achieve consistency in the quality of the smoked salmon, Loch Fyne uses the [AquaLab 4TE](#) to test water activity in the product.

Originally purchased from [Labcell Ltd](#) in 2015, delivery was followed up with a site visit to demonstrate the operation, day-to-day maintenance, cleaning and performance verification routines. Labcell also provided standards to the customer to allow local checking and performance validation.

As you would expect from a company with high standards, Loch Fyne has taken advantage of Labcell's annual service and calibration to keep the instrument in good condition and functioning to the latest specifications. Loch Fyne also purchase verification salts regularly to check the instrument as part of the in-house testing routine.

"We would highly recommend the AquaLab. It is the main tool we use to ensure positive release of our main product ingredient, Scottish salmon. The AquaLab is accurate and easy to use and we have always received excellent, efficient customer service from Labcell", said Lucia Tudo Sandes, Quality Manager at Loch Fyne Oysters Ltd.

The [AquaLab Series 4TE](#) produces accurate measurements of the water activity in active ingredients, excipients and formulations. Water activity measurements are essential when following due course and process as part of GMP (good manufacturing practice) because water activity has a significant bearing on product stability, as well as the handleability of materials in production and packaging equipment. AquaLab Series 4TE is a precise, easy-to-use instrument which enables lab-quality measurements of water activity to be made in the production environment. It is suitable for use by formulation and research and development teams, as well as those working on new packaging designs.

For more information or to book a demonstration, call us on 01420 568150 or e-mail mail@labcell.com