

# Understanding the Difference between iCheck Chroma and iCheck Chroma 3

Features	iCheck Chroma	iCheck Chroma 3
<b>Verified Edible oil &amp; fat types</b>	Refined edible oils and fats: <b>palm</b> , sunflower, corn, peanut, rapeseed, coconut, mixes from above mentioned oils.	Refined edible oils and fats: palm, sunflower, corn, peanut, rapeseed, coconut, <b>soybean</b> , cottonseed, rice bran, ghee, mixes from above mentioned oils.
<b>Sample volume per analysis</b>	0.5 mL of oil	0.1 mL of oil
<b>Measurement range</b>	3.00 – 30.00 mg RE/kg	3.00 – 30.00 mg RE/kg or 10.00 – 100 IU/g
<b>Units</b>	mg RE/kg; RE – retinol equivalents	mg RE/kg IU/g; IU – international units
<b>Mode</b>	Sample Mode	Sample Mode and Device Control Mode
<b>Device Features</b>	OPC Test	Chroma 3 Standard
<b>Method Application</b>	<ul style="list-style-type: none"> <li>• Measurement with one wavelength</li> <li>• Sample volume of 0.5 mL allows for easy and robust handling</li> <li>• Recommended method for vitamin A measurement in edible oils of known source and specifically palm, rapeseed, sunflower and coconut oils. Not recommended for soybean, cottonseed oils as well as oils that may be mixed with these.</li> </ul>	<ul style="list-style-type: none"> <li>• Measurement with three wavelengths. Additional wavelengths are used to measure and compensate for matrix effect from different oil types.</li> <li>• Smaller sample volume of 0.1 mL allows for more sensitive analysis, however, also requires extra careful method training and handling!</li> <li>• Recommended method for vitamin A measurement in edible oils as for Chroma, AND those of unknown source, and mixed with soybean.</li> </ul>

