



Anton Paar's Multiwave 5000 Helps Colombian Industry Grow: **Inside Confía's Food Analysis**

Moving towards ONAC accreditation



→ Multiwave 5000 is very user friendly, thanks to its repeatability, accuracy, reliability, and time optimization.

Confia, an analysis service laboratory, plays a significant role in supporting the growth of Colombian industry. Central to its operations is the use of Anton Paar's Multiwave 5000, a key piece of equipment that enhances efficiency and precision.

This technology is particularly crucial in the food industry, where Confia focuses much of its project work. Multiwave 5000 facilitates microwave-assisted acid digestion, ensuring fast and efficient sample preparation across as many as 60 food matrices per month. This process is essential for accurately determining a range of elements, including sodium, magnesium, calcium, and various heavy metals in a subsequent analysis.

Q: Can you introduce yourself and describe your role at Confia?

A: I'm David Moyano, a chemist with 17 years of experience in fields like food, pharmaceuticals, and environmental. At Confia Control SAS, I lead the Physical-Chemical Department. My work has included helping to accredit labs, starting up environmental labs, and working on chromatography methods and accreditation in the food industry with the National Accreditation Agency of Colombia (ONAC).

Q: What does Confia specialize in?

A: Confia is a third-party laboratory that focuses on improving Colombian industry, particularly through food analysis. We handle nutritional labeling, detect heavy metals, toxins, and quantify vitamins. Besides providing analytical results, we also offer guidance and support to our clients.



→ Multiwave 5000 eliminates operator exposure to toxic and hazardous vapors.

“Anton Paar’s support has been outstanding. They’ve been excellent at providing training and assistance whenever we’ve faced turnover or technical issues, ensuring we can always get the most out of the instrument.”

David Moyano,
Physical-Chemical
Head at Confia
Control SAS

Q: Why do you use Multiwave 5000 from Anton Paar?

A: Multiwave 5000 is essential for digesting food samples as sample preparation for a subsequent analysis of metals via atomic absorption spectroscopy. It helps us quantify various minerals and heavy metals efficiently. We chose this instrument because it saves time, minimizes errors, and delivers accurate and reliable results.

Q: How does Multiwave 5000 help you overcome challenges?

A: This instrument has been a game-changer in reducing the time needed for sample preparation and allowing us to handle different samples simultaneously. Its precise temperature control is vital for the variety of samples we process.

Q: What makes Multiwave 5000 ideal for preparing food samples?

A: Its design minimizes contamination risks and exposure to toxic vapors, and it’s efficient with small sample quantities. These features make it particularly suited for our work with food samples.

Q: What improvements have you seen with Multiwave 5000?

A: Since we started using Multiwave 5000, we’ve seen better customer engagement and more efficient decision-making. It has also allowed us to process samples faster, improving our service turnaround and building trust with more clients.

Q: Can you comment on the support from Anton Paar?

A: Anton Paar’s support has been outstanding. They’ve been excellent at providing training and assistance whenever we’ve faced turnover or technical issues, ensuring we can always get the most out of the instrument. Help is just a phone call away, which gives us a lot of confidence in our daily operations.



→ Confia is leading the process towards ONAC certification, thanks to Multiwave 5000.

Q: Would you recommend Anton Paar and Multiwave 5000?

A: Yes, our experience has been very positive. The support from Anton Paar throughout our journey to find the right solution has been excellent, and it's a decision we're happy with.

Q: Are there other Anton Paar instruments you're interested in?

A: We're exploring using Multiwave 5000 for fat extraction as a modern alternative to traditional methods. We're also looking into your densimeters and viscosity meters to expand our capabilities.

Through smart technology adoption like Multiwave 5000 and collaborative efforts with Anton Paar, Confia is not just meeting the current needs of the Colombian food industry, but also positioning itself for future challenges. This approach highlights Confia's dedication to innovation and service excellence.

FIND OUT MORE



[www.anton-paar.com/
apcss-multiwave5000](http://www.anton-paar.com/apcss-multiwave5000)

Instrument: Multiwave 5000 with rotor 24HVT50

Operation: Microwave-assisted acid digestion for further detection of heavy metals and mineral quantification

Samples: Different types of food (dairy, bakery, meat, seasoning).
Processing of 50 to 60 nutrition matrices per month.

Sample throughput: Approx. 480 samples per 20 working days