

smartLAB[®] diet

Kitchen scale with integrated nutrition data

User Manual



*Please read this manual thoroughly before
first using this device*



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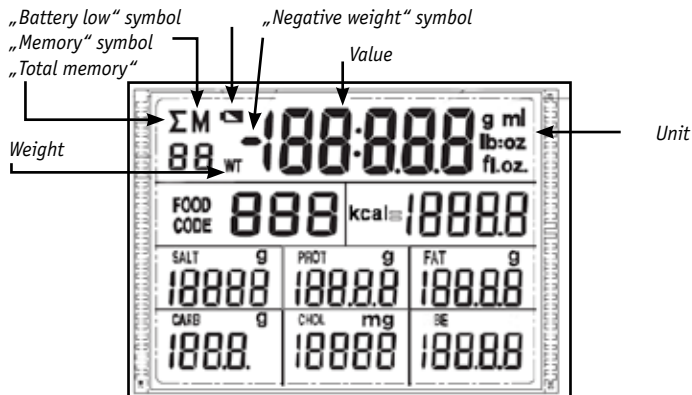
I. Introduction

Thank you for using the **smartLAB[®] diet** kitchen scale. This scale was developed especially for the needs of people with diabetes. However, it may be used in any environment, where a healthy nutrition is considered to be important.

With 999 food codes on the device itself, your **smartLAB[®] diet** can not only show you the weight of your food. The scale additionally informs you about relevant nutritional data like fat, protein, salt or cholesterol amount and bread units. That is why the **smartLAB[®] diet** finds use in many different fields and alleviates users through its easy-to-understand functioning in preparing their meals.

II. Your smartLAB[®] diet

Display & functions



Specifications

- Power switch On & Auto off
- Capacity: 5000 g, 176.4 oz, 11 lb: 0,4 oz, 5000 ml
- Division: 1g, 0.1 oz, 1 ml
- Weight overload display(> 5100g): „Err“
- „Battery low“ display symbol
- Battery: 1 x CR2032 Lithium battery

Control keys

- On
- Off
- Zero (Tare weight function)
- CLR/MC: Erasing memory
- g/oz: Changing unit
- M+: Add memory
- MR: Show nutrition data
- Number keys: 0-9

Set Content

- 1 smartLAB[®] diet kitchen scale
- 1 User manual
- 1 CR2032 battery

III. Setup & Operating functions

Change batteries

- Open the battery lid on the backside of the device.
- Insert one “CR2032” battery in accordance with the correct direction (polarity).
- Close the battery lid.



When the display shows the symbol  replace the battery with a new one.



Rechargeable 1.2 V batteries are not suitable for this device.



Remove the battery if you don't use the device for one month or longer.



Kitchen scale and batteries need to be disposed of according to local regulations.

Using your smartLAB[®] diet

- After inserting the battery, push the „ON“ button to turn on the scale.
- You can turn off the smartLAB[®] diet kitchen scale by pushing the „OFF“ button. If no button is pushed, the scale will automatically power off after 60 seconds. In order to save battery power, you should always turn off the scale manually, when you do not need it, any more.

Changing units

While weighing, you can use the „g/ oz“ button to switch between the different measuring units. You can choose between: g / oz / ml

Weighing foods

1. Turn on your smartLAB[®] diet kitchen scale with the „ON“ button.
2. The device does an initial checkup. The display elements should all be visible now. As soon as the „weight“ symbol appears in the upper left display corner, your

smartLAB[®] diet is ready for use.

3. Slowly place the item you want to scale on your **smartLAB[®] diet**.
4. The display reads the measured value.

The Zero weight function

You can use the zero function during the process of weighing. By pushing the „zero“ button, the display switches back to „0“. The before measured value is set back to 0 (zero). You can repeat to tare the weight as often as you wish. Proceed in the following way:

1. Turn on your **smartLAB[®] diet** kitchen scale with the „ON“ button.
2. Choose the measuring unit (g / oz / ml).
3. Place the item you want to determine weight of on the scale.
4. Push „zero“ after the measured weight does not change its value any more.

The display switches back to „0“

5. If you place another *additional* item on the scale, the display will read the weight of this item *only*.
6. Repeat as often as needed.

If you want to restore the zero weight function, proceed in the following way: remove all foods from the scale. The „negative weight“ symbol appears in the display. Push the „zero“ button, in order to restore the scale.

Note: You can store nutritional data after every weighing process. Please refer to the chapter „Saving nutritional data“ in this manual.

Show nutritional data

1. Make sure your **smartLAB[®] diet** kitchen scale is in weight mode. Press the „g/ oz“ button, if necessary. The weight symbol („WT“) will appear on the display.
2. Place food items on the scale.
3. Look up the according three-digit food code from the „Food code“ chapter out of this manual.
4. Enter the code with the number keys of your **smartLAB[®] diet** kitchen scale. The code is shown in the display corner. You can erase your entry by pushing the „CLR/ MC“ button.
5. The scale shows you the following nutritional information:

KCAL: kilo calory amount
SALT: salt amount
PROT: protein amount
FAT: fat amount
CARB: carbohydrates
CHOL: cholesterol amount
BE: bread units

Saving nutritional data

You can store the measured nutritional data on the scale's internal memory. Proceed in the following way:

1. Scale a food item with its corresponding food code, as described in the chapter „Show nutritional data“.
2. Press the „M+“ button to store the information. The display reads „M01“ for the first stored nutrition information.
3. If you want to scale another item additionally, you have to press the zero button first. Alternatively, you can remove the item and place an new one on the scale. Before you are able to save its information, you will have to erase the before entered food code. Press „CLR/MC“ to do so. Enter a new food code and store the information with the „M+“ button.

Note:

- The values will be saved on the memory even when you turn off the scale.
- Display sign for over load „Err“.
- You can save up to 99 files. If you want to add another nutrition data and the memory is full, however, please press „CLR/ MC“. This will erase the memory and you can save data again.
- It is only possible to store nutritional data, when you enter a food code first.

Loading nutritional data

1. Make sure your **smartLAB[®] diet** is in weight mode. Press the „g/ oz“ button, if necessary. The weight symbol („WT“) will appear in the display.
2. Press the „MR“ button. The display will now show the total amount of all values stored on the device. This is also shown by the symbol „ Σ “ in the upper left corner. Press „MR“ to switch back to the weight mode.

Note: The total weight of all stored data can not be displayed with this device.

Erasing nutritional data

1. Make sure your **smartLAB[®] diet** is in weight mode. Press the „g/ oz“ button, if necessary. The weight symbol („WT“) will appear in the display.
2. Keep the „CLR/ MC“ button pushed, until the “M” symbol starts flashing. If you push the button again, all memory will be erased.

Note: Do not place items on your **smartLAB[®] diet** kitchen scale which access the acceptable maximal total weight. If the total weight is accessed, the display will show a symbol. Please replace all items which are too heavy for the scale to avoid further damage.

IV. Miscellaneous

Important information

- Your **smartLAB[®] diet** kitchen scale was preprogrammed with 999 food codes. With these codes, additional nutrition information (like calories, salt, protein, cholesterol amount and bread units) of the most common foods can be displayed. The preprogrammed values are only an indication and should never be considered to be absolute. The nutritional data are approximate values based on the „Bundeslebensmittelschlüssel“ of the Federal Ministry for Nutrition, Agriculture and Consumer Protection.
- Please make sure to use your scale in room temperature. Place it on a solid, horizontal area where it cannot dangle.
- This scale is not water-proof. Do not expose it to humidity. Do not rinse under water.
- This scale is an exactly working monitoring device. Please treat it carefully. Avoid shaking the device or exposing it to other vibrations.
- NEVER try to disassemble the device by yourself. In this case your warranty claims will become invalid.
- The display values may get influenced by electro-magnetical interferences from kitchen radios etc. If this should ever happen, place the scale out of the interference area and turn it on again.

Maintenance

- Do not rinse under fluent water and do not immerse in water.
- Use a wet towel and/or mild detergent to clean the scale.
- Do not use aggressive cleaning sponges or detergents and do not use aggressive fluids like benzin or acetone.
- Protect your device from blows, humidity, dust, chemicals, heavy temperature variations and too close heat sources (ovens, radiators etc.)

Using Food Codes

Your **smartLAB[®] diet** kitchen scale has stored all the relevant nutritional data of a food item according to its specific food code (left column). Please refer to this user manual to learn, how food codes are entered.

The list has been divided into different categories, to make it easier for you finding the specific food item:

| | | |
|---|--|-------|
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|  | <i>CEREALS, WHEAT ETC.</i> | S. 12 |
|  | <i>BAKERY PRODUCTS & PASTRY</i> | S. 12 |
|  | <i>DIET FOOD</i> | S. 16 |
|  | <i>EGGS & PASTA</i> | S. 13 |
|  | <i>FISH & FISH PRODUCTS</i> | S. 19 |
|  | <i>MEAT</i> | S. 20 |
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|  | <i>FOOD ADDITIVES</i> | S. 19 |
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Food Codes

BREAD

| | |
|-----|--|
| 001 | whole-grain bread |
| 002 | whole-grain bread with oilseeds |
| 003 | rye bread- wheattoast with bruised grain |
| 004 | rye bread- mixed wheat bread |
| 005 | rye bread-multigrain bread |
| 006 | white bread- toast |
| 007 | white bread- wheat bread |
| 008 | wholemeal bun |
| 009 | wholemeal bun with oilseed ingredients |
| 010 | bun |
| 011 | bun with oilseeds |
| 012 | bun- rye bun |
| 013 | crispbread |
| 014 | Graham bread |
| 015 | pumpernickel |
| 016 | baguette |
| 017 | pita bread |
| 018 | breadcrumbs |

CEREALS, WHEAT ETC.

| | |
|-----|------------------------------|
| 019 | wheat wholemeal |
| 020 | wheat seed |
| 021 | wheat semolina |
| 022 | rye wholemeal |
| 023 | oats (whole seeds) |
| 024 | oat flakes |
| 025 | barley wholemeal |
| 026 | pearl barley |
| 027 | flour |
| 028 | whole wheat flour |
| 029 | wheat flour type 1050 |
| 030 | wheat flour type 405 |
| 031 | wheat flour type 550 |
| 032 | wheat bran |
| 033 | whole rye flour |
| 034 | rye flour type 1150 |
| 035 | unripe spelt grain wholemeal |
| 036 | buckwheat |
| 037 | millet (whole seed) |
| 038 | millet (peeled seed) |
| 039 | millet flakes |
| 040 | corn wholemeal |
| 041 | corn millet |
| 042 | natural rice |

| | |
|-----|--|
| 043 | cooked natural rice |
| 044 | rice polished |
| 045 | cooked rice polished |
| 046 | rice parboiled |
| 047 | cooked rice parboiled |
| 048 | corn starch |
| 049 | granola |
| 050 | fruit granola |
| 051 | chocolate granola |
| 052 | cornflakes |
| 053 | ricecrispies |
| 054 | cereal flakes |
| 055 | multipil grain flakes roasted with sugar/ honey |
| 056 | puffed rice |
| 057 | puffed rice roasted with suagr/honey |
| 058 | puffed corn/ popcorn |

LONG-LIFE BAKERY PRODUCTS & PASTRY

| | |
|-----|-----------------------------------|
| 059 | lye dough products |
| 060 | salty snacks |
| 061 | zwieback |
| 062 | corn peanuts |
| 063 | cracker |
| 064 | nibbles |
| 065 | pretzel sticks |
| 066 | puff pastry |
| 067 | choux pastry |
| 068 | yeast dough |
| 069 | shortpastry |
| 070 | onion tarte |
| 071 | fruit flan, tart (gener.) |
| 072 | tart with stone fruits |
| 073 | tart out of batter |
| 074 | tart out of yeast dough (low-fat) |
| 075 | tart out of rich shortpastry |
| 076 | torte |
| 077 | cream cake, cream gateau |
| 078 | Sacher cake |
| 079 | cream cheesecake |
| 080 | Linzertorte/ Linzer Tart |
| 081 | Black Forest gateau |
| 082 | jelly roll, swiss roll |
| 083 | butter-cream cake out of sponge |
| 084 | flan out of sponge |

085 cake
 086 nut cake
 087 gingerbread
 088 cake out of batter
 089 marble cake out of batter
 090 Donau-Wellen out of batter
 091 sand cake
 092 Frankfurter Kranz out of biscuit dough
 093 cake out of yeast dough (low-fat) with streusel/ crumbs
 094 cake out of yeast dough (low-fat) with raisins
 095 plaited yeast bun out of yeast dough (low fat)
 096 filled and sliced Kranz out of yeast dough (low fat)
 097 be-sting out of rich yeast dough
 098 bundt cake/ deep dish pie out of rich yeast dough
 099 stollen out of rich yeast dough
 100 marzipan stollen out of rich yeast dough
 101 nut kranz out of rich yeast dough
 102 papaver kranz out of rich yeast dough
 103 cheese cake out of shortpastry
 104 apple strudel
 105 quark strudel
 106 small crumbs from special dough
 107 meringue
 108 waffle
 109 shortbread biscuit
 110 German lebkuchen
 111 Printen / sort of Lebkuchen
 112 pepper nuts
 113 pyramid cake
 114 biscuit, cookie
 115 ladyfinger/ lady's finger out of sponge
 116 éclairs out of choux pastry filled with cream
 117 cream puff out of choux pastry filled with cream and cherries
 118 biscuite/ cookies out of shortpastry
 119 almond biscuit out of shortpastry
 120 fruitpie out of shortpastry
 121 Berliner pancake out of low-fat yeast dough
 122 nut pastry out of rich yeast dough
 123 fried yeast dough out of low-fat
 124 Schnecken pastry out of low-fat yeast

dough
 125 croissant out of puff pastry
 126 danish pastry
 127 wholemeal cookie
 128 tarte ready-mix

EGGS & PASTA

129 fresh egg
 130 cooked fresh egg
 131 egg yolk
 132 egg white
 133 pasta (gener.), ribbon noodles
 134 pasta without egg
 135 cooked eggfree pasta
 136 pasta with egg
 137 cooked pasta with egg
 138 cooked wholemeal pasta
 139 wholemeal pasta without egg
 140 wholemeal pasta with egg
 141 pasta dough pasta products

FRUITS

142 fresh rhubarb
 143 fresh fruitmix
 144 dried fruitmix
 145 mixed fruit juice
 146 mixed fruit nectar
 147 mixed fruit jam
 148 mixed drained fruits in a preserve
 149 fresh apple
 150 fresh apple with pairing and core
 151 fresh cooked apple
 152 dried apple
 153 apple juice
 154 apple nectar
 155 fresh peeled apple
 156 peeled drained apple in a tin
 157 fresh pear
 158 fresh pear with pairing and core
 159 fresh cooked pear
 160 pear nectar
 161 drained pear in a tin
 162 quince jam
 163 fresh apricot
 164 fresh cooked apricot
 165 dried apricot
 166 apricot nectar
 167 apricot jam

| | | | |
|-----|--|-----|---|
| 264 | <i>fresh leaf spinach</i> | 313 | <i>fresh cooked tomatoes</i> |
| 265 | <i>cooked blanched celery</i> | 314 | <i>tomatoe concentrate</i> |
| 266 | <i>fresh blanched celery</i> | 315 | <i>tomatoe juice</i> |
| 267 | <i>fresh celery</i> | 316 | <i>cooked tomatoes in a tin</i> |
| 268 | <i>fresh mangel</i> | 317 | <i>fresh red tomatoe</i> |
| 269 | <i>fresh parsley leaf</i> | 318 | <i>fresh cooked sweet corn</i> |
| 270 | <i>fresh dandelion</i> | 319 | <i>drained sweet corn in a tin</i> |
| 271 | <i>fresh sorrel</i> | 320 | <i>fresh cooked pumpkin</i> |
| 272 | <i>fresh wattercress</i> | 321 | <i>fresh zucchini/ courgette</i> |
| 273 | <i>fresh cress</i> | 322 | <i>fresh cooked zucchini/ courgette</i> |
| 274 | <i>fresh cauliflower</i> | 323 | <i>fresh vegetable marrow</i> |
| 275 | <i>fresh cooked cauliflower</i> | 324 | <i>cooked rutabaga/ swede</i> |
| 276 | <i>fresh cooked broccoli</i> | 325 | <i>fresh beetroot</i> |
| 277 | <i>fresh chinese cabbage</i> | 326 | <i>fresh cooked beetroot</i> |
| 278 | <i>fresh cooked chinese cabbage</i> | 327 | <i>cooked beetroot in a tin</i> |
| 279 | <i>fresh cooked borecole</i> | 328 | <i>fresh white beet</i> |
| 280 | <i>cooked borecole in a tin</i> | 329 | <i>fresh cooked white beet</i> |
| 281 | <i>fresh kohlrabi</i> | 330 | <i>fresh carrot</i> |
| 282 | <i>fresh cooked kohlrabi</i> | 331 | <i>fresh cooked carrot</i> |
| 283 | <i>fresh cooked brussels sprouts</i> | 332 | <i>carrot juice</i> |
| 284 | <i>fresh red cabbage with pairing and core</i> | 333 | <i>cooked carrot in a tin</i> |
| 285 | <i>fresh cooked red cabbage</i> | 334 | <i>horseradish in a tin</i> |
| 286 | <i>cooked red cabbage in a tin</i> | 335 | <i>fresh parsnip</i> |
| 287 | <i>fresh white cabbage</i> | 336 | <i>fresh cooked parsnip</i> |
| 288 | <i>fresh cooked white cabbage</i> | 337 | <i>fresh salsify</i> |
| 289 | <i>fresh cooked savoy cabbage</i> | 338 | <i>fresh cooked salsify</i> |
| 290 | <i>fresh cooked sauerkraut</i> | 339 | <i>cooked salsify in a tin</i> |
| 291 | <i>drained sauerkraut in a tin</i> | 340 | <i>fresh celeriac</i> |
| 292 | <i>fresh wein sauerkraut</i> | 341 | <i>fresh cooked celeriac</i> |
| 293 | <i>artichoke in a tin</i> | 342 | <i>fresh white radish</i> |
| 294 | <i>fresh fennel</i> | 343 | <i>fresh red radish</i> |
| 295 | <i>fresh cooked fennel</i> | 344 | <i>cooked green bean</i> |
| 296 | <i>cooked heart of palm in a tin</i> | 345 | <i>deep- frozen cooked green bean</i> |
| 297 | <i>fresh cooked asparagus</i> | 346 | <i>cooked green bean in a tin</i> |
| 298 | <i>cooked asparagus in a tin</i> | 347 | <i>cooked wax beans</i> |
| 299 | <i>fresh purslane</i> | 348 | <i>cooked wax beans in a tin</i> |
| 300 | <i>fresh cooked leek</i> | 349 | <i>dried broad bean</i> |
| 301 | <i>fresh onions</i> | 350 | <i>dried soybean</i> |
| 302 | <i>fresh cooked onions</i> | 351 | <i>fresh green pea</i> |
| 303 | <i>preserved drained pearl onion</i> | 352 | <i>fresh cooked green pea</i> |
| 304 | <i>fresh spring onion</i> | 353 | <i>deep- frozen cooked green pea</i> |
| 305 | <i>fresh garlic</i> | 354 | <i>cooked green pea in a tin</i> |
| 306 | <i>fresh cooked aubergine/eggplant</i> | 355 | <i>dried chickpea</i> |
| 307 | <i>fresh cucumber</i> | 356 | <i>dried cooked lima bean</i> |
| 308 | <i>fresh cooked cucumber</i> | 357 | <i>cauliflower soup instant product</i> |
| 309 | <i>fresh cooked sweet pepper</i> | 358 | <i>root and tuber vegetable soup dry matter</i> |
| 310 | <i>fresh green pepper</i> | 359 | <i>Mixed Pickles</i> |
| 311 | <i>fresh red pepper</i> | 360 | <i>gherkin in a tin</i> |
| 312 | <i>red pepper in a tin</i> | 361 | <i>cornichons in a tin</i> |

362 *beetroot in a tin*
363 *bean salad in a tin*
364 *celery salad in a tin*
365 *carrot salad in a tin*

LEGUMES, NUTS, OILSEEDS

366 *fresh nuts*
367 *roasted peanuts*
368 *european walnut*
369 *fresh hazelnut*
370 *grated coconut*
371 *coconut milk*
372 *roasted cashew nut*
373 *fresh brazil nut*
374 *fresh sweet almond*
375 *fresh cooked sweet chestnut*
376 *roasted sweet chestnut*
377 *roasted and salted pistachio*
378 *fresh pumpkinseeds*
379 *fresh pine nut*
380 *fresh linseed*
381 *fresh sesame*
382 *fresh sunflowerseeds*
383 *fresh poppy seed*
384 *soured green olives*
385 *soured black olives*
386 *cooked drained bamboo shoots in a tin*
387 *alfalfa*
388 *Mung bean sprouts*
389 *grain sprout*
390 *ripened legumes*
391 *fresh ripened cooked peas*
392 *drained cooked ripe lentil in a tin*
393 *fresh cooked kidney bean*
394 *drained cooked ripe kidney bean in a tin*
395 *kidney bean in a tin*
396 *trail mix*
397 *legume dish tin soup*

VEGETARIAN FOOD

398 *roasted soybean*
399 *degrease, not bitter soyflour*
400 *textured soy protein (TVP)*
401 *liquid soymilk*
402 *fresh tofu/ bean curd*
403 *vegetarian frikadeller/ burger dry matter*
404 *soymeat with spices dry matter*
405 *vegetarian pies*
406 *cut soy*

407 *yeast extract (marmite)*
408 *vegetarian frikadelle/ burger deep frozen*
409 *soy sausage in a tin*

POTATOES & MUSHROOMS

410 *fresh cooked peeled potatoes*
411 *mashed potato powder*
412 *potato starch flour*
413 *cooked potato dumpling instant product*
414 *ready made potato chips/crisps*
415 *manioc (cassava)*
416 *batata (sweet potato)*
417 *fresh sunchoke*
418 *tapioca*
419 *fresh cooked mushrooms*
420 *cooked drained mushrooms in a tin*
421 *cooked white mushroom*
422 *fresh white mushroom*
423 *cooked drained white mushroom in a tin*
424 *fresh chanterelle*
425 *dried chanterelle*
426 *chanterelle in a tin*
427 *fresh boletus*
428 *dried boletus*
429 *boletus in a tin*
430 *fresh shiitake*
431 *wild mushrooms*
432 *white mushroom cream soup dry matter*

DIET FOOD

433 *dark bread with carob flour low protein, gluten-free*
434 *waffle low protein gluten- free*
435 *cookie/ biscuit low protein gluten- free low- sodium*
436 *flour mixture for bread gluten- free*
437 *zweiback gluten- free*
438 *waffle corn pone gluten- free*
439 *milletbread gluten- free*
440 *sweet chestnut bread gluten- free*
441 *corn cookie gluten- free*
442 *energie bar with hazelnut creme*
443 *diabetic sugar*
444 *diabetic spread*
445 *jam with nutritive sweetner/ sweetner*
446 *diabetic chokolate*
447 *diabetic candies/ sweets*
448 *diabetic bakery products*
449 *wholemeal zweiback for diabetic*

450 *diabetic pastries*
 451 *Saccharin-Cyclamat-mixture tablet*
 452 *sausage and meat products low-fat*
 453 *fruit yoghurt with sweetner*
 454 *fruit curd cheese with sweetner*
 455 *fruit soured milk with sweetner*
 456 *orange juice with sweetner*
 457 *multi vitamine nectar with sweetner*
 458 *salt and speises substitution for diet*

MILK & MILK PRODUCTS

459 *sheep's mild cheese*
 460 *Roquefort*
 461 *feta cheese*
 462 *mozzarella*
 463 *cooked cow milk*
 464 *cooked skimmed milk*
 465 *cooked semi-skimmed milk*
 466 *fresh skimmed cow milk*
 467 *fresh low fat cow milk*
 468 *fresh whole milk*
 469 *whole attested cow milk*
 470 *soured milk*
 471 *skimmed soured milk*
 472 *semi-skimmed soured milk*
 473 *soured milk 10 % fat*
 474 *kefir*
 475 *skimmed kefir*
 476 *skimmed yoghurt*
 477 *semi-skimmed yoghurt*
 478 *whole yoghurt*
 479 *buttermilk*
 480 *whey*
 481 *cream*
 482 *sour cream 10 % fat*
 483 *sour cream 20 % fat*
 484 *sour cream 30 % fat*
 485 *sour cream 40 % fat*
 486 *whipped cream 30 % fat*
 487 *condensed milk sugared 10 % fat*
 488 *condensed milk 4% fat*
 489 *condensed milk 7.5 % fat*
 490 *condensed milk 10 % fat*
 491 *milk with cocoa or chocolate*
 492 *soured milk low fat with fruits*
 493 *soured milk 10 % with fruits*
 494 *soured milk with granola*
 495 *yoghurt with fruits*
 496 *yoghurt low fat with fruits*

497 *whole yoghurt with fruits*
 498 *yoghurt 10% with fruits*
 499 *yoghurt with granola*
 500 *buttermilk with fruits*
 501 *hard cheese*
 502 *hard cheese low-fat*
 503 *hard cheese full fat*
 504 *hard cheese cream*
 505 *alpine cheese full fat*
 506 *Chester*
 507 *Emmentaler full fat*
 508 *Greyerzer*
 509 *parmesan cheese*
 510 *Raquelette cream*
 511 *Jarlsberg full fat*
 512 *cheddar cream*
 513 *cut cheese*
 514 *cut cheese fat*
 515 *cut cheese full fat*
 516 *cut cheese cream*
 517 *Edam*
 518 *Gouda*
 519 *Tilsiter*
 520 *Fontina*
 521 *semi-hard cheese*
 522 *semi-hard cheese fat*
 523 *semi-hard cheese full fat*
 524 *semi-hard cheese cream*
 525 *semi-hard cheese double cream*
 526 *Butterkäse*
 527 *mushroom cheese*
 528 *Trappisten full fat*
 529 *Esrom full fat*
 530 *blue cheese cream*
 531 *Danablu cream*
 532 *Stilton double cream*
 533 *gorgonzola*
 534 *cheese slices*
 535 *soft cheese*
 536 *soft cheese semi bold*
 537 *soft cheese fat*
 538 *soft cheese full fat*
 539 *soft cheese cream*
 540 *soft cheese double cream*
 541 *soft cheese 70% FDM*
 542 *brie cream*
 543 *camembert*
 544 *Limburger*
 545 *Romadur semi fat*

| | |
|-----|--|
| 546 | <i>Port-Salut cheese cream</i> |
| 547 | <i>cream cheese</i> |
| 548 | <i>cream cheese cream</i> |
| 549 | <i>chream cheese full fat</i> |
| 550 | <i>cottage cheese</i> |
| 551 | <i>cottage cheese skimmed</i> |
| 552 | <i>curd cheese skimmed</i> |
| 553 | <i>curd cheese semi bold</i> |
| 554 | <i>curd cheese full fat</i> |
| 555 | <i>sour milk cheese skimmed</i> |
| 556 | <i>Ricotta double cream</i> |
| 557 | <i>processed cheese</i> |
| 558 | <i>processed cheese semi bold</i> |
| 559 | <i>cream cheese</i> |
| 560 | <i>curd cheese with fruits</i> |
| 561 | <i>curd cheese with herbage full fat</i> |
| 562 | <i>non-dairy creamers</i> |
| 563 | <i>whole milk powder</i> |
| 564 | <i>skimmed milk powder</i> |
| 565 | <i>butter milk powder</i> |

NON-ALCOHOLIC DRINKS

| | |
|-----|---|
| 566 | <i>drinking water</i> |
| 567 | <i>sparkling natural mineral water</i> |
| 568 | <i>still natural mineral water</i> |
| 569 | <i>juices</i> |
| 570 | <i>lemonade</i> |
| 571 | <i>low-calorie lemonade</i> |
| 572 | <i>fizzy lemonade</i> |
| 573 | <i>fizzy lemonade low-calorie</i> |
| 574 | <i>Coke (with caffeine)</i> |
| 575 | <i>low-calorie Coke (diet coke)</i> |
| 576 | <i>instant drink powder</i> |
| 577 | <i>Coke mix</i> |
| 578 | <i>Coffee</i> |
| 579 | <i>Coffee with milk</i> |
| 580 | <i>Coffee with milk and sugar</i> |
| 581 | <i>Coffee with condensed milk</i> |
| 582 | <i>Coffee with condensed milk and sugar</i> |
| 583 | <i>Coffee with sugar</i> |
| 584 | <i>Coffee instant powder dry</i> |
| 585 | <i>tea</i> |
| 586 | <i>tea black with milk</i> |
| 587 | <i>tea black with milk and sugar</i> |
| 588 | <i>tea black with sugar</i> |
| 589 | <i>herbal tea</i> |
| 590 | <i>herbal tea with sugar</i> |

ALCOHOLIC DRINKS

| | |
|-----|--|
| 591 | <i>beer</i> |
| 592 | <i>beer non- alcoholic (<0.5 wt% Alcohol)</i> |
| 593 | <i>beer low-alcohol (max. 1.5 wt% Alcohol)</i> |
| 594 | <i>malt beer</i> |
| 595 | <i>wheat beer top-fermented</i> |
| 596 | <i>wheat beer export</i> |
| 597 | <i>beer pils light</i> |
| 598 | <i>brown ale/ double beer</i> |
| 599 | <i>beer with lemonade</i> |
| 600 | <i>whitewine/ redwine</i> |
| 601 | <i>dry whitewine</i> |
| 602 | <i>smooth whitewine</i> |
| 603 | <i>semi-dry whitewine</i> |
| 604 | <i>red wine medium</i> |
| 605 | <i>red wine heavy</i> |
| 606 | <i>hot wine punch</i> |
| 607 | <i>spritzer</i> |
| 608 | <i>punsch/ wine cooler</i> |
| 609 | <i>sparkling wine</i> |
| 610 | <i>cider</i> |
| 611 | <i>liqueur wine sweet and dry</i> |
| 612 | <i>liqueur</i> |
| 613 | <i>advocaat/advokat</i> |
| 614 | <i>herb liqueur, spice liqueur and bitters</i> |
| 615 | <i>brandy</i> |
| 616 | <i>hard liquor</i> |
| 617 | <i>brandy from grain</i> |
| 618 | <i>Rum</i> |
| 619 | <i>Cocktails</i> |

OIL, FAT & BUTTER

| | |
|-----|---|
| 620 | <i>Oliveoil</i> |
| 621 | <i>rape oil</i> |
| 622 | <i>Vegetable fats and oils, Linoleic acid 30% - 60%</i> |
| 623 | <i>peanut oil</i> |
| 624 | <i>wheat germ oil</i> |
| 625 | <i>sesam oil</i> |
| 626 | <i>corn oil</i> |
| 627 | <i>soy oil</i> |
| 628 | <i>walnut oil</i> |
| 629 | <i>sunflower oil</i> |
| 630 | <i>grape seed oil</i> |
| 631 | <i>saffloweroil</i> |
| 632 | <i>margarine herbal Linoleic acid 30-50%</i> |
| 633 | <i>margarine Linoleic acid >50%</i> |
| 634 | <i>margarine low fat Linoleic acid 30-50%</i> |
| 635 | <i>Margarine for cooking</i> |

| | |
|-----|-------------------------------------|
| 636 | <i>peanutbutter</i> |
| 637 | <i>hart coconut oil</i> |
| 638 | <i>palm kernel oil</i> |
| 639 | <i>butter</i> |
| 640 | <i>semi-bold butter</i> |
| 641 | <i>butter oil</i> |
| 642 | <i>cod liver oil</i> |
| 643 | <i>lard</i> |
| 644 | <i>suet</i> |
| 645 | <i>dripping</i> |
| 646 | <i>chip fat</i> |
| 647 | <i>mayonnaise 80% fat</i> |
| 648 | <i>mayonnaise for salad 50% fat</i> |

INGREDIENTS FOR RECIPES, FOOD ADDITIVES

| | |
|-----|---|
| 649 | <i>table salt</i> |
| 650 | <i>herbal salt</i> |
| 651 | <i>vinegar</i> |
| 652 | <i>mustard</i> |
| 653 | <i>flavor souse and other seasoning</i> |
| 654 | <i>tomatoe ketchup</i> |
| 655 | <i>soy sauce instant product</i> |
| 656 | <i>barbeque sauce</i> |
| 657 | <i>Shashlik sauce</i> |
| 658 | <i>Maggi bouillon/stock cube</i> |
| 659 | <i>tomato puree</i> |
| 660 | <i>candied orange peel</i> |
| 661 | <i>candied lemon peel</i> |
| 662 | <i>baking powder</i> |
| 663 | <i>yeast</i> |
| 664 | <i>torte topping powder</i> |
| 665 | <i>gelatine</i> |
| 666 | <i>starch</i> |
| 667 | <i>pudding/souse powder/ Ice cream powder</i> |
| 668 | <i>bouillon cube</i> |
| 669 | <i>rich bouillon cube</i> |
| 670 | <i>gravy (dry powder)</i> |

CANDIES, SWEETS

| | |
|-----|----------------------------------|
| 671 | <i>candies</i> |
| 672 | <i>sugar</i> |
| 673 | <i>brown sugar (crude sugar)</i> |
| 674 | <i>glucose</i> |
| 675 | <i>milk sugar</i> |
| 676 | <i>fructose</i> |
| 677 | <i>blossom honey -assortment</i> |
| 678 | <i>artifical honey</i> |
| 679 | <i>jam aspic marmalade</i> |
| 680 | <i>jam easy</i> |

| | |
|-----|--|
| 681 | <i>aspic easy</i> |
| 682 | <i>marmalade</i> |
| 683 | <i>hazelnut spread sweet</i> |
| 684 | <i>syrup</i> |
| 685 | <i>plum butter</i> |
| 686 | <i>water ice</i> |
| 687 | <i>cream ice cream</i> |
| 688 | <i>sorbet</i> |
| 689 | <i>heavy ice cream</i> |
| 690 | <i>ice cream</i> |
| 691 | <i>artificial ice cream</i> |
| 692 | <i>soft ice cream</i> |
| 693 | <i>sugar candies/sweets</i> |
| 694 | <i>Soft caramel goodies</i> |
| 695 | <i>toffee</i> |
| 696 | <i>gumdrops</i> |
| 697 | <i>chewing gum</i> |
| 698 | <i>licorice</i> |
| 699 | <i>marzipan</i> |
| 700 | <i>aspic fruits</i> |
| 701 | <i>nougat</i> |
| 702 | <i>sugarcoated candy</i> |
| 703 | <i>sugar-coated nut</i> |
| 704 | <i>sugar-coated peanut</i> |
| 705 | <i>cherry candied</i> |
| 706 | <i>cocktail- cherry</i> |
| 707 | <i>preserved fruit cocktail</i> |
| 708 | <i>brittle</i> |
| 709 | <i>chocolate</i> |
| 710 | <i>milk chocolate</i> |
| 711 | <i>milk chocolate full cream milk- nut</i> |
| 712 | <i>plain chocolate</i> |
| 713 | <i>chocolate white</i> |
| 714 | <i>candies filled with miscellaneous</i> |
| 715 | <i>candies filled with alcohol</i> |
| 716 | <i>candies filled with nuts</i> |
| 717 | <i>chocolate filled with miscellaneous</i> |
| 718 | <i>chocolate icing mass</i> |
| 719 | <i>cocoa</i> |
| 720 | <i>cocoa instant beverages soluble</i> |
| 721 | <i>Granola bar</i> |

FISH & FISH PRODUCTS

| | |
|-----|---|
| 722 | <i>fish cooked</i> |
| 723 | <i>calamari cooked, deep frozen</i> |
| 724 | <i>spiny dogfish (sea eel)/ curled strip of smoked dogfish</i> |
| 725 | <i>moray fresh cooked, fish cut</i> |
| 726 | <i>moray smoked</i> |

727 *luce fresh cooked, fish cut*
 728 *fresh devilfish*
 729 *herring mackerel tuna cooked*
 730 *herring in a tin with oil*
 731 *matie salted*
 732 *anchovy salted*
 733 *sardine cooked*
 734 *sardine smoked*
 735 *sardine in a tin with oil*
 736 *fresh sprat*
 737 *sprat smoked*
 738 *mackerel fresh cooked, fish cut*
 739 *mackerel in an tin with oil*
 740 *tuna fresh cooked, fish cut*
 741 *tuna in a tin with oil*
 742 *codfish cooked*
 743 *codfish cooked, deep frozen*
 744 *haddock fresh cooked, fish cut*
 745 *turbot fresh cooked, fish cut*
 746 *plaice fresh cooked, fish cut*
 747 *hailbut fresh cooked, fish cut*
 748 *black halibut smoked*
 749 *Dover sole fresh cooked, fish cut*
 750 *flatfish fresh cooked, fish cut*
 751 *salmon cooked*
 752 *whitefish fresh cooked, fish cut*
 753 *fresh salmon*
 754 *salmon smoked*
 755 *trout fresh cooked, fish cut*
 756 *trout smoked*
 757 *carp fresh cooked, fish cut*
 758 *catfish fresh cooked, fish cut*
 759 *tench fresh cooked, fish cut*
 760 *perch fresh cooked, fish cut*
 761 *zander fresh cooked, fish cut*
 762 *redfish fresh cooked, fish cut*
 763 *shellfishes (sea food) cooked*
 764 *crawdad (crawfish) cooked*
 765 *crawfish in a tin, driped*
 766 *lobster fresh cooked*
 767 *small crab (shrimps) cooked*
 768 *fresh prawn*
 769 *fresh oyster*
 770 *oyster fresh cooked*
 771 *muusel fresh cooked*
 772 *mussel in an tin with oil*
 773 *scallop*
 774 *stockfish, deep frozen*
 775 *buckling fish*

776 *pickled herring in an rin, driped*
 777 *herring fillet in horseradish-creme*
 778 *herring fillet in tomato sauce*
 779 *fried herring in a tin, driped*
 780 *caviar*
 781 *caviar substitute*
 782 *fish finger crumbed, deep frozen*

MEAT

783 *meat cooked*
 784 *fresh meat*
 785 *beef hash cooked*
 786 *pork hash cooked*
 787 *beef/pork hash cooked*
 788 *fresh sausage meat*
 789 *fresh tartar steak (mincemeat)*
 790 *beef meat fresh cooked (meager)*
 791 *beef meat fresh cooked (medium)*
 792 *beef meat fresh cooked (fat)*
 793 *beef filet (haunch) fresh cooked (meager)*
 794 *veal meat cooked*
 795 *veal meat fresh cooked (meager)*
 796 *veal meat fresh cooked (medium)*
 797 *veal dorsal (cutlet) fresh cooked (medium)*
 798 *veal Vorderhaxe fresh cooked (medium)*
 799 *pork meat cooked*
 800 *pork meat cured smoked*
 801 *pork meat cured unsmoked*
 802 *pork meat meager*
 803 *pork meat medium*
 804 *pork meat fat*
 805 *pork cutlet fresh cooked (medium)*
 806 *pork cutlet*
 807 *knuckle of pork ahead fresh cooked (medium)*
 808 *sheep meat fresh cooked (meager)*
 809 *sheep meat fresh cooked (fat)*
 810 *sheep cutlet frsh cooked (medium)*
 811 *sheep joint fresh cooked (medium)*
 812 *Corned Beef german in a tin*
 813 *ragout Fin can*
 814 *oxtail soup clear, instant product*
 815 *goulash soup in a tin*
 816 *gravy dark in a tin*
 817 *gravy with mushrooms in a tin*

VENISON, POULTRY, ENTRAILS

| | |
|-----|------------------------------------|
| 818 | horse meat cooked |
| 819 | goat meat fresh cooked (medium) |
| 820 | pet rabbit meat cooked |
| 821 | fresh farrow meat (medium) |
| 822 | venison meat fresh cooked (medium) |
| 823 | deer meat fresh cooked (medium) |
| 824 | rabbit meat fresh cooked (meager) |
| 825 | fresh quail meat with skin |
| 826 | fresh baby turkey hen |
| 827 | fresh chicken leg cooked |
| 828 | fresh chook breast fillet |
| 829 | casserole fowl meat with skin |
| 830 | fresh casserole fowl leg cooked |
| 831 | fresh canard meat (medium) |
| 832 | goose meat with skin fresh cooked |
| 833 | goose leg fresh cooked |
| 834 | turkey with skin |
| 835 | turkey with skin fresh cooked |
| 836 | turkey leg fresh cooked |
| 837 | fresh turkey breast |
| 838 | pigeon meat with skin fresh cooked |
| 839 | beef heart cooked |
| 840 | pork heart cooked |
| 841 | beef liver cooked |
| 842 | veal liver cooked |
| 843 | pork liver cooked |
| 844 | pork lung cooked |
| 845 | beef craw// beef tripe cooked |
| 846 | pork craw cooked |
| 847 | beef kidney cooked |
| 848 | veal kidney cooked |
| 849 | pork kidney cooked |
| 850 | veal sweetbread cooked |
| 851 | beef languet cooked |
| 852 | veal languet cooked |
| 853 | pork languet cooked |
| 854 | chook liver cooked |

MEAT PRODUCTS, SAUSAGES, ENTRAILS

| | |
|-----|----------------------------------|
| 855 | Braunschweiger Mettwurst |
| 856 | Teewurst |
| 857 | saveloy |
| 858 | salami |
| 859 | farmer bratwurst (sausage) |
| 860 | Landjäger Sausage |
| 861 | Kabanos Sausage |
| 862 | sausage/bockwurst/wiener sausage |
| 863 | bockwurst |

| | |
|-----|--|
| 864 | knockwurst |
| 865 | red beef sausage |
| 866 | curry bratwurst |
| 867 | grilled sausage |
| 868 | Bavarian veal sausage |
| 869 | ham sausage |
| 870 | meat loaf |
| 871 | pork sausage |
| 872 | Gelbwurst |
| 873 | Polish sausage |
| 874 | Jagdwurst (Southern German and North German) |
| 875 | coarse ham sausage/coarse pork sausage |
| 876 | Bierwurst |
| 877 | meat loaf |
| 878 | white head cheese |
| 879 | filled breast of veal |
| 880 | poultry mortadella |
| 881 | liverwurst fine |
| 882 | veal liverwurst |
| 883 | liverwurst easy |
| 884 | blood sausage |
| 885 | blood sausage filet |
| 886 | head cheese |
| 887 | aspic |
| 888 | liver pâté |
| 889 | pork bacon tartare smoked |
| 890 | pork ham tartare smoked (rolled fillet of ham) |
| 891 | pork ham boiled unsmoked |
| 892 | smoked pork chop |
| 893 | curring food Ripps. |
| 894 | mortadella tin |
| 895 | wiener sausage tin |

RECIPES

| | |
|-----|-------------------------------------|
| 896 | apple puree |
| 897 | bechamel sauce |
| 898 | succotash Mexican |
| 899 | bean salad green cooked with oil |
| 900 | gravy |
| 901 | fried potatoes |
| 902 | fried potatoes with bacon and onion |
| 903 | cannelloni |
| 904 | cheeseburger |
| 905 | yeast dumpling |
| 906 | pancake |
| 907 | egg salad |
| 908 | hotpot with beef |

| | | | |
|-----|--------------------------------------|-----|--------------------------------------|
| 909 | <i>cooked peas and carrots</i> | 958 | <i>Swabian pockets</i> |
| 910 | <i>pea hotpot with sausage</i> | 959 | <i>Swabian pockets in broth</i> |
| 911 | <i>vinegar marinade</i> | 960 | <i>rice pudding</i> |
| 912 | <i>canned fish</i> | 961 | <i>carrot salad</i> |
| 913 | <i>fish cake</i> | 962 | <i>pasta dish with meat</i> |
| 914 | <i>crumb fish</i> | 963 | <i>pasta dish with vegetables</i> |
| 915 | <i>sausage salad</i> | 964 | <i>pasta salad with mayonnaise</i> |
| 916 | <i>bouillon</i> | 965 | <i>noodle soup</i> |
| 917 | <i>meat loaf fried</i> | 966 | <i>omelette</i> |
| 918 | <i>rissole</i> | 967 | <i>Paella</i> |
| 919 | <i>spring roll</i> | 968 | <i>stuffed pepper with hash</i> |
| 920 | <i>cream soupe</i> | 969 | <i>pancake sweet</i> |
| 921 | <i>vegetable platter</i> | 970 | <i>pizza</i> |
| 922 | <i>vegetables risotto</i> | 971 | <i>French fries/ potato chips</i> |
| 923 | <i>vegetable salad with dressing</i> | 972 | <i>turkey schnitzel</i> |
| 924 | <i>vegetable soup</i> | 973 | <i>Ravioli with tomatoe sauce</i> |
| 925 | <i>vegetable soup with sausage</i> | 974 | <i>ratatouille</i> |
| 926 | <i>vegetable mix tartare</i> | 975 | <i>rice salad</i> |
| 927 | <i>chicken salad</i> | 976 | <i>beef roulade</i> |
| 928 | <i>vegetable casserole</i> | 977 | <i>beef goulash</i> |
| 929 | <i>vegetable stock</i> | 978 | <i>red fruit jelly</i> |
| 930 | <i>semolina pudding</i> | 979 | <i>rump steak</i> |
| 931 | <i>basic souce weight</i> | 980 | <i>scrambled eggs with bacon/ham</i> |
| 932 | <i>Greek salad</i> | 981 | <i>scrambled eggs</i> |
| 933 | <i>basic souce with mustered</i> | 982 | <i>hash browns</i> |
| 934 | <i>cucumber salad</i> | 983 | <i>salads</i> |
| 935 | <i>ambrosia</i> | 984 | <i>boiled potatoes</i> |
| 936 | <i>meat loaf</i> | 985 | <i>Shashlik spit</i> |
| 937 | <i>hamburger</i> | 986 | <i>pork chop</i> |
| 938 | <i>chicken fricassee</i> | 987 | <i>pork cutlet crumbed</i> |
| 939 | <i>mashed potatoes</i> | 988 | <i>pork cutlet natural</i> |
| 940 | <i>potato dumpling</i> | 989 | <i>Schupfnudeln</i> |
| 941 | <i>potato croquette</i> | 990 | <i>bread dumpling</i> |
| 942 | <i>potato fritter</i> | 991 | <i>Holland Sauce</i> |
| 943 | <i>potato salad</i> | 992 | <i>fried egg</i> |
| 944 | <i>au gratin potatoes</i> | 993 | <i>spaghetti bolognese</i> |
| 945 | <i>potato soup</i> | 994 | <i>asparagus soup</i> |
| 946 | <i>kebab. gyros</i> | 995 | <i>tomatoes salad</i> |
| 947 | <i>clear soupe with fillings</i> | 996 | <i>tomatoe soup</i> |
| 948 | <i>stuffed cabbage</i> | 997 | <i>Viennese Schnitzel</i> |
| 949 | <i>coleslaw</i> | 998 | <i>sausage/chesse salad</i> |
| 950 | <i>Kaesepaetzle</i> | 999 | <i>Tzatziki</i> |
| 951 | <i>lasagna with vegetables</i> | | |
| 952 | <i>lasagna with hash</i> | | |
| 953 | <i>field garlic</i> | | |
| 954 | <i>liver dumpling</i> | | |
| 955 | <i>lentils</i> | | |
| 956 | <i>lentil soup with sausage</i> | | |
| 957 | <i>macaroni with tomatoe sauce</i> | | |

Warranty

HMM Diagnostics GmbH products need to fulfill high quality requirements. Because of this reason, HMM Diagnostics GmbH gives a 2-year warranty by purchasing this **smartLAB**[®] product. You can even extend the warranty from 2 to 5 years without extra pay when you register your product. Please use the warranty card included in your product set.

Wear parts, batteries etc. are excluded from warranty.

Manufacturer



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