

# **VROC**<sup>®</sup> initium

The First Automatic Viscometer/Rheometer for Viscosity Fingerprinting



A combination of microfluidics and MEMS, VROC® technology offers a number of advantages:

- Small sample volume
- Closed environment prevents evaporation, contamination, and interfacial artifacts
- Direct measurement of viscosity First principle
- Characterization of both Newtonian & non-Newtonian fluids



Small sample volume, minimum 26µL with sample recovery



Broad viscosity ranges

Rapid temperature control from 4 - 70 °C

96 well plate or 40 vial rack

Automatic measurements with shear & temperature rate sweeps



One minute hands on time

#### VISCOSITY FINGERPRINT



#### Viscosity Fingerprinting

Just like a fingerprint, each one of your samples is unique and requires accurate viscosity characterization. With VROC® initium, a vareity of tests are at your fingertips:

• Concentration Effect

• Solubility

- pH Effect
- Buffer Type
- Excipient Type
- Temperature
- Denaturants

- High Throughput Screening
- Viscosity Injectability of Protein Therapeutics
- Stability of Protein Therapeutics
- Enzymatic Reaction of Carbohydrates

#### Intelligent Formulation - Work Smart, Not Hard



#### Distinguish Samples - Concentrated to Dilute



# Intrinsic Viscosity Measurement - Detailed Molecular Analysis with Dilute Solutions

Analyze concentration series data with the Huggins equation

$$\frac{\eta/\eta_s - 1}{c} = [\eta] + k_H[\eta]^2 c$$





$$r_h = \left(\frac{3[\eta]M_w}{10\pi N_A}\right)^{1/3}$$

Quantify individual molecule features or pair interactions

Intrinsic viscosity  $[\eta]$ 

- characteristics of individual molecules
- use to calculated hydrody namic radius  $(r_{\eta})$

Huggins coefficient  $k_{\mu}$ 

• reflects magnitude of pair or protein-protein interactions **(PPI)** 

### Intrinsic Viscosity Measurement - Quantify Differences in Protein Formulations



Extracted values for  $[\eta]$ ,  $k_{\mu}$ , and  $r_{h}$  quantify the impact of formulation variations

- Protein type and molecular weight
- Addition of sugar stabilizers or co-solutes
- pH
- lonic strength

#### Explore Temperature and Shear Rate Dependence



Monitor stability of proteins to determine denaturation or melting temperature by tracking relative viscosity ( $\eta/\eta_s$ ) and hydrodynamic radius ( $r_h$ ).



Or determine the impact of shear strength on the sample's microstructure with a shear rate sweep.



#### Specifications:

Power: AC 110 ~ 220 V, 50/60 Hz

Width: 715mm

Length: 373mm

Height: 193 mm (without autosampler) 724 mm (with autosampler)

Weight: 25 kg

CE and UL Certified



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## MEMO

Sample Type:

Number of Samples:

Estimated Viscosity & Particle Sizes:

Desired Temperatures and Shear Rate:

Contact Information:

## MEMO



RheoSense is a global high-tech company based in Bay Area, California. Our innovative m-VROC<sup>®</sup> & microVISC<sup>™</sup> viscometers feature patented Viscometer/Rheometer-on-a-Chip (VROC<sup>®</sup>) technology. Utilizing state-of-the-art MEMS and microfuidic breakthroughs that redefined the viscometry industry, our instruments offer the smallest sample volume per measurement coupled with exceptional ease-of-use and accuracy.



![](_page_15_Picture_0.jpeg)

www.RheoSense.com