

Stability Chamber

SORA Labs offers on-site stability storage in real-time conditions $25^{\circ}\text{C} \pm 2/60\% \text{RH} \pm 5$

Products like enzymes and probiotics may need to be stored at real-time conditions to gain important data for expiration and shelf life stability. These types of products tend to deactivate with higher temperatures and humidity conditions, so real-time studies are necessary to gain valuable information about your products. With the added capacity of our Nor-Lake stability chamber, SORA Labs can store your products and offer testing at each time pull, to better track the shelf life of your products.



Other temperature and humidity ranges can be stored off-site, as required.

“Accurate, Quality Service with Integrity”

SORA Labs takes pride in being a full-service analytical, microbiologic and physical testing facility. We value our customer service and look forward to partnering with you!

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ISO 17025:2005
Accredited

ISO 9001:2008
Certified

1ST MONTH FREE

with every 2 year study being stored in the chamber

AVERAGE COST:
\$100/month



Expires 12-2018