

References to CHROMuLAN and CHROMuLAN Controlled Instruments in Scientific Articles

The **CHROMuLAN** system and instruments controlled by this system has been used by many research projects. The program and these instruments are reported by related research articles in section of part of used equipment.

Some partial list of such articles has been obtained from result of Google Scholar search where each result and article full text has been checked for relevance. The articles reference directly **CHROMuLAN** or they reference PiKRON developed and INGOS produced chromatography sets and instruments (**LC 5000** – **LCD 5000**, **LCP 5020**, **LCS 5080** and **LCT 5100**) which are controlled by **CHROMuLAN** system, same as automatic amino acids analyzers **AAA 400**.

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