

**ULTRASONIC MILK ANALYSER
LACTOSCAN LABORATORY AUTOMAT**

Lactoscan LA
Laboratory Automat

50 sec measurement
30 sec measurement (option)



UNIQUE MILK ANALYSER:

Direct measurement of cold milk samples, starting at 5°C

No need of periodical calibration

The measurement accuracy not dependant on milk's acidity

High-end ultrasonic technology for analyzing any kind of milk

MEASURING PARAMETERS:

MEASUREMENTS FROM THE ULTRASONIC SYSTEM:

- Fat
- Solids-non-fat (SNF)
- Density
- Protein
- Lactose
- Milk sample temperature
- Added water
- Salts
- Freezing point

MEASUREMENTS FROM THE INTEGRATED SYSTEMS:

- PH
- Conductivity
- Inhibitors

SPECIFICATIONS Lactoscan

Parameter	Measuring range	Accuracy
Fat	from 0.01% to 45%	± 0.06%
SNF	from 3% to 40%	± 0.15 %
Density	from 1000 to 1160 kg/m ³	± 0.3 kg/m ³
Protein	from 2% to 15%	± 0.15%
Lactose	from 0.01 % to 20%	± 0.20%
Added Water content	from 0 % to 70 %	± 3.0%
Temperature of milk	from 5°C to 40°C	± 1°C
Freezing point	from - 0,400 to - 0,700°C	± 0.005 °C
Salts	from 0,4 to 4%	± 0.05%
pH	from 0 to 14	± 0.05%
conductivity	from 2 to 14 mS/cm	± 0.05 (mS/cm)

Milk analyzer Lactoscan makes quick analyses of milk and liquid dairy products:

Cow milk	Whey	Concentrated milk (up to 1160kg/m ³)
Sheep milk	Cream (up to 45%)	Yoghourt
Buffalo milk	Skimmed milk (0,01% FAT)	Flavoured milk
Camel milk etc.	Ice-cream mixtures	Recovered milk



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Lactoscan LA



MILK DATA Program
milk collection accounting
and management software.

Time	Sample	Unit	Temp	Fat	SNF	Dens	Lact	Prot	Water	Freez	pH	Cond
12:00	01.01	0001	19.0	1.37	6.13	22.23	3.27	2.35	38.76	-8.36	6.05	11.93
12:05	01.02	0002	19.0	1.37	6.13	22.23	3.27	2.35	38.76	-8.36	6.05	11.93
12:10	01.03	0003	19.0	1.37	6.13	22.23	3.27	2.35	38.76	-8.36	6.05	11.93
12:15	01.04	0004	19.0	1.37	6.13	22.23	3.27	2.35	38.76	-8.36	6.05	11.93
12:20	01.05	0005	19.0	1.37	6.13	22.23	3.27	2.35	38.76	-8.36	6.05	11.93
12:25	01.06	0006	19.0	1.37	6.13	22.23	3.27	2.35	38.76	-8.36	6.05	11.93
12:30	01.07	0007	19.0	1.37	6.13	22.23	3.27	2.35	38.76	-8.36	6.05	11.93
12:35	01.08	0008	19.0	1.37	6.13	22.23	3.27	2.35	38.76	-8.36	6.05	11.93
12:40	01.09	0009	19.0	1.37	6.13	22.23	3.27	2.35	38.76	-8.36	6.05	11.93
12:45	01.10	0010	19.0	1.37	6.13	22.23	3.27	2.35	38.76	-8.36	6.05	11.93

Mechanical Parameters:

Dimensions (W x L x H)
190x295x280 mm
Weight < 4 kg

Switching Adapter

Input:
100 - 240 V ~1.6 A max
50-60 Hz

Output:
+12 V 4.17A min.

Output power:
50 - 65 W

2 peristaltic pumps:
1 for the cleaning,
1 for the sample (inside)
Flow system designed for pumping
viscous samples undiluted - saves operator
time, ensures fast and accurate results.

Integrated
weighting
scales



N: 96 Kg=003.9
FAT=1.37 SNF= 6.13

Remote display:
deliverer's number,
kg and amount,
FAT, SNF.
Easy access to the
measurement results.

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