

ULTRASONIC MILK ANALYSER

- 90 sec measurement
- 60 sec measurement
- 30 sec measurement

LACTOSCAN

SA Standard
Automat

LACTOSCAN

S Standard



Serial printer



Integrated system
for detection of
antibiotics

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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