LACTOSCAN
ULTRASONIC MILKANALYZER

MILKOTRONIC LTD

www.lactoscan.com
www.milkotronic.com

ULTRASONIC MILK ANALYSER

DIRECT MEASUREMENT OF COLD MILK SAMPLES, starting at 5°C

No need of periodical calibration

Lactoscan SP

Standard Plastic

Lactoscan SAP

Standard Automat Plastic

60 sec, 30 sec seconds measurement

The measurement accuracy not dependant on milk's acidity

High-end ultrasonic technology for analyzing any kind of milk

Easily readable results

Self calibration without computer

KEY FEATURES:

- User-friendly: simple in operation, maintenance, calibration and installation
- Portable and compact design
- Very small quantity of milk required
- Low power consumption
- No use of hazardous chemicals
- One year full warranty
- Adjustments of the measurement accuracy can be done by the RS 232 interface
- ESC POS Printer Support
- Two samples self-calibration

SPECIFICATIONS Lactoscan SP:

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 (option)	from 0 to 14	± 0.05%
conductivity (option)	from 2 to 14 mS/cm	± 0.05 (mS/cm)

MEASURING PARAMETERS:

- Fat
- Solids-non-fat (SNF)
- Density
- Protein
- Lactose
- Milk sample temperature
- Added water
- Salts
- Freezing point
- Total Solids (option)
- pH (option)
- Conductivity (option)
- Ion meter (option)

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

Cow milk (25%)
Sheep milk
Buffalo milk
Whey
Cream (up to 45%)
Skimmed milk (0,01% FAT)
Concentrated milk (up to 1160kg/m^3)
Recovered milk
Etc.

And can be calibrated by the customer with specific samples of: Yoghurt, Flavoured milk, Ice-cream mixtures etc.

This project is co-funded by the European Union

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60 sec, 30 sec seconds measurement

Both models work with high-end peristaltic pumps:
- one pump for SP;
- two pumps for SAP
(one for the sample, one for the cleaning)

ENVIRONMENTAL CONDITIONS:

Ambient air temperature 10°C -40°C (option 43 °C)

Milk temperature - 1°C -40°C

Relative humidity - 30% - 80%

ELECTRICAL PARAMETERS:

AC Power Supply voltage 220V/110V

DC Power Supply voltage 12V

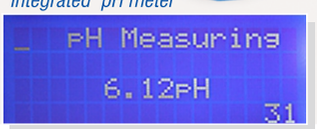
Power Consumption 30W max

MECHANICAL PARAMETERS:

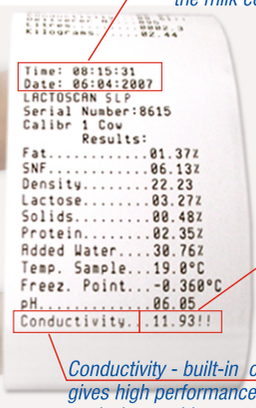
Dimensions (W x D x H) 175x175x150 mm

Weight < 1,5 kg

Integrated pH meter

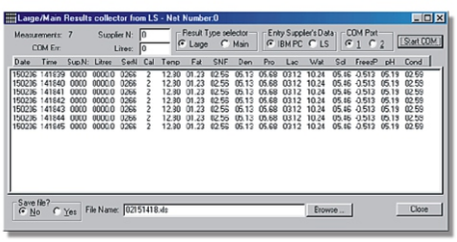


Embedded function real date and time - registers the exact time for delivery of milk in the milk collecting center



Visualisation out of range measurement

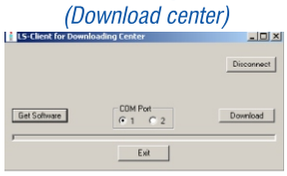
Conductivity - built-in conductivity sensor gives high performance freezing point analysis - avoid poor quality milk due to added water; detects mastitis and falsifications with added salt



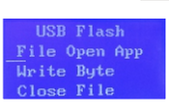
MILK DATA Program:
milk collection accounting and management software.

1. *Power switch*
2. *12 V output*
3. *12 V input*
4. *Serial interface (RS232/ printer)*
5. *USB (option)*
6. *Automatic cleaning (option)*

Internet Remote Firmware Update
(Download center)



High-quality, durable plastic - ABS with polycarbonate. Multi-color plastic.



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