APPENDIX 8 CONDUCTIVITY MEASURING

1. Method of determination.
Conductivity (or Electrolytic Conductivity) is defined as the ability of a substance to conduct electrical current. It is the reciprocal of the resistance.

In a healthy animal*, the mean value of electric conductivity is:

<table>
<thead>
<tr>
<th>Milk type</th>
<th>Conductivity values</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cow milk</td>
<td>between 4 to 6 mS/cm (18°C);</td>
</tr>
<tr>
<td>Sheep milk</td>
<td>between 3 to 5 mS/cm (18°C);</td>
</tr>
<tr>
<td>Buffalo</td>
<td>between 2,5 to 5 mS/cm (18°C);</td>
</tr>
</tbody>
</table>

*These values depend on the geographical region, the breed and on other factors.

Milk conductivity changes on the concentration of ions in the milk:

| Added water, sugar, proteins, insoluble solids | Decrease the ion's concentration. Milk conductivity decreases. |
| Added salts                                    | Increase the ion's concentration. Milk conductivity increases. Often the milk is falsified by adding salt: towards milk with good characteristics: fat 4%, SNF 8,8, conductivity 4,5 are added salt and water. Then the results are changed to 3,2 and 8,8, conductivity 10. In other words adding water regulates the increased value of SNF and density till normal (within the boundaries/parameters) and even the fat is normal. By the values of these parameters may be determined if the sample is falsified, but the only characteristic, proving this is conductivity, which is out of boundaries nevertheless added water. But be careful, as the falsification is not the only possible reason for conductivity increasing. The other possibility is mastitis that’s why we recommend using another (chemical) method for checking it. |

Significantly extreme value (6,5 - 13,00) Should indicate the development of mastitis. Infections damage the tissue of the udder. This
mS/cm (18°C) allows sodium and chlorine ions from the blood to be released into the milk. The concentration of ions in the milk is thereby raised, and it can more easily conduct an electrical current - the conductivity of the milk increases.

Milk conductivity can be used as tests for degree of water evaporation in condense milk production. Milk conductivity change notifies of powder (dry) milk solution rate.

2. Conductivity measurement
Conductivity measurement is additional possibility of the analyser and is delivered on customers request/

3. Co Meter Calibr
Serves for conductivity measuring system calibration. Clean the analyzer before starting conductivity measurement. (see p. 4.1). You need a standard buffer with conductivity 5.02[mS/cm] (you may order it for delivery together with the analyser), with temperature 18°C. After starting this mode, the analyzer makes preparation for measurement and when it is ready, the following message is displayed:

```
Co Meter Cal
Put 5.02 buff and press Enter to start
```

The operator has to put the buffer and to start the measurement. The following message appears on the display:

```
Measurement started
Wait please
```

The buffers' temperature is indicated during measurement. After finishing the measurement the following message appears on the display:
Appendices towards the Operation Manual of Ultrasonic milk analyzer Lactoscan

Co Pass 1/5=xxxx
Put new sample and press Enter to start

Where xxxx is the result from the first calibration measurement. The operator have to put a new buffer, N.B. do not use one and the same buffer more than once! Then start the next measurement. This procedure has to be repeated 5 times. At the end the following message appears on the display:

Cond Meter
Calibr= xxxx
Switch Off/On

Now the operator has to switch off the power supply of the analyzer. After switching it on again, the analyser has to be cleaned again with water, which ends the calibration of the conductivity measurement system calibration.

Note:
Another possibility for calibration of analyzer's conductivity measurement function.
You need conductivity meter. First measure milk with normal acidity with conductivity meter and use it as sample for calibrating the analysers conductivity measurement function.

4. Co Meter Test.
Serves for testing the working mode of the milk's sample conductivity measurement system. It is used in the production conditions. After this menu is chosen, the analyser executes the procedure for sample's measurement and the display shows the data, used for obtaining the samples conductivity.

Co Meter Test
CoADC= xxxx
Power Off - Stop
5. **Co Meter En/Dis.**

Enables or disables the conductivity measurement system. The following message appears on the display:

<table>
<thead>
<tr>
<th>Cond Measuring</th>
<th>Yes</th>
<th>No</th>
<th>OK</th>
<th>Yes</th>
</tr>
</thead>
</table>

6. **Corrections in conductivity measurement**

It is done by starting the menu **Corrections -> Cond measure.** You have the possibility to increase/decrease the measured conductivity value from –1.00 till +1.00, with step 0.01. After starting this function the display shows the following:

<table>
<thead>
<tr>
<th>Con Meter</th>
<th>-1.0&lt;=Corr&gt;=1.0</th>
<th>Co Corr=+0.00</th>
<th>Edit – Up/Down</th>
</tr>
</thead>
</table>

The cursor is positioned below the +. By using buttons **Up/Down,** the operator has the possibility to change the value (number). By pressing the button **Enter,** the operator confirms the chosen value and moves to the next position for editing it. After the last position is edited, if the correction value is within allowed boundaries, the following is displayed: **Co Corr Saved,** which means, that the correction is entered and saved. On the contrary – it returns at the beginning and expects valid correction.

7. **Conductivity calibration buffer preparation**

In order a standard buffer for conductivity measuring to be prepared follow the instruction below:

1. Take the packet with the powder buffer.

2. Carefully shake the packet in order to gather the powder at the bottom.

4. Empty its content in a measuring mug with 1 l volume, paying attention all its content to be emptied.

   For standard buffer: 5,02 ms – 3,556 г

5. Add 600-700 ml distilled water, which was preliminarily deaerated in vacuum dryer or boiled and then cooled down to 20 °C.

6. Shake the mug till the powder is fully dissolved.

7. Add distilled water to the mark.