

ULTRASONIC 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

Easily readable results
Possibility of connecting
pH probe
Integrated pH and
conductivity measuring
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**

MEASURING PARAMETERS:

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

This project is
co-funded by the
European Union



Lactoscan Laboratory Automat

50 sec, 30 sec measurement



USB flash drive (option)- unlimited storage
of measurement results in Excel file,
ready to be processed in different reports



Multilingual display

結果
脂03.32 固07.69
密27.38 蛋02.81
糖04.21 水07.30

Results
F=03.02 S=07.93
D=28.55 P=02.90
L=04.35 W=04.23

В о д а =49.88 2
Л а к т =02.26
С о л и =00.41
Т ч к з =-0.261

SPECIFICATIONS Lactoscan LA:

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)
Total solids	from 0 to 50 %	± 0.17 kg



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

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

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

Lactoscan Laboratory Automat

ENVIRONMENTAL CONDITIONS:

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

Milk temperature 1°C - 40°C

Relative humidity 30% - 80%

ELECTRICAL PARAMETERS:

Switching Adapter

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

Output: +12 V 4.17A min.

Output power: 50 - 65 W

MECHANICAL PARAMETERS:

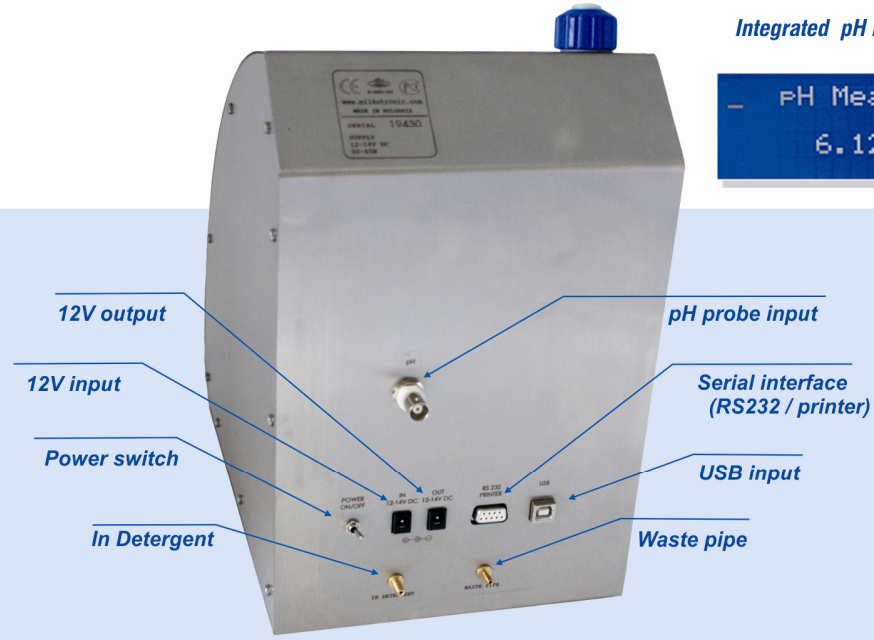
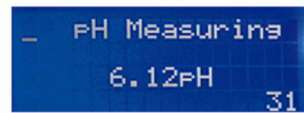
Dimensions
(W x L x H)
250x290x300 mm

Weight <4 kg

Stainless steel
cover box

pH measuring system (degree of acidity) (option)
In-flow pH measuring system (degree of acidity)
All parameters are measured by sucking one 25 ml milk sample.

Integrated pH meter



MILK DATA Program:
milk collection accounting and management software.

Date	Time	Sup.Nr	Litres	SelN	Cal	Temp	Fat	SNF	Dens	Pro	Lac	W/Wt	Sol	FreezP	pH	Cond
1902/6	1419:29	0800	0800/0	3266	2	12.80	01.23	02.55	05.12	05.68	03.12	10.24	05.46	-0.513	05.19	02.55
1902/6	1418:40	0800	0800/0	3266	2	12.80	01.23	02.55	05.12	05.68	03.12	10.24	05.46	-0.513	05.19	02.55
1902/6	1418:41	0800	0800/0	3266	2	12.80	01.23	02.55	05.12	05.68	03.12	10.24	05.46	-0.513	05.19	02.55
1902/6	1418:42	0800	0800/0	3266	2	12.80	01.23	02.55	05.12	05.68	03.12	10.24	05.46	-0.513	05.19	02.55
1902/6	1418:43	0800	0800/0	3266	2	12.80	01.23	02.55	05.12	05.68	03.12	10.24	05.46	-0.513	05.19	02.55
1902/6	1418:44	0800	0800/0	3266	2	12.80	01.23	02.55	05.12	05.68	03.12	10.24	05.46	-0.513	05.19	02.55
1902/6	1418:45	0800	0800/0	3266	2	12.80	01.23	02.55	05.12	05.68	03.12	10.24	05.46	-0.513	05.19	02.55

Internet Remote Firmware
Update (Download center)



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



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

Visualisation
out of range measurement

Milk conductivity measuring system (option)

Milk conductivity changes depending
on concentration of ions in the milk.

Milk conductivity can be used for:

- test of udder health (detection of subclinical mastitis);
- control of water evaporation grade in condense milk production;
- determination of dry milk solubility rate.



ECS POS Serial Printer (option)
Prints the result of the current
measurement.



USB flash-drive option -
the idea



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