**Lactoscan Milk Collecting Center based on Windows OS and Stirrer (MCC WS)**

**SPECIFICATIONS Lactoscan MCCWS:**

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Measuring range</th>
<th>Accuracy</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fat</td>
<td>from 0.01 % to 45%</td>
<td>± 0.06%</td>
</tr>
<tr>
<td>SNF</td>
<td>from 3% to 40%</td>
<td>± 0.15%</td>
</tr>
<tr>
<td>Density</td>
<td>from 1000 to 1160 kg/m³</td>
<td>± 0.3 kg/m³</td>
</tr>
<tr>
<td>Protein</td>
<td>from 2% to 15%</td>
<td>± 0.15%</td>
</tr>
<tr>
<td>Lactose</td>
<td>from 0.01 % to 20%</td>
<td>± 0.20%</td>
</tr>
<tr>
<td>Added Water content</td>
<td>from 0 % to 70 %</td>
<td>± 3.0%</td>
</tr>
<tr>
<td>Temperature of milk</td>
<td>from 5°C to 40°C</td>
<td>± 1°C</td>
</tr>
<tr>
<td>Freezing point</td>
<td>from -0.400 to -0.700°C</td>
<td>± 0.005 °C</td>
</tr>
<tr>
<td>Salts</td>
<td>from 0.4 to 4%</td>
<td>± 0.05%</td>
</tr>
<tr>
<td>pH</td>
<td>from 0 to 14</td>
<td>± 0.05%</td>
</tr>
<tr>
<td>Conductivity</td>
<td>from 2 to 14 mS/cm</td>
<td>± 0.05 (mS/cm)</td>
</tr>
<tr>
<td>Kg</td>
<td>from 0 to 150 kg</td>
<td>± 0.025 kg</td>
</tr>
<tr>
<td>Total solids</td>
<td>from 0 to 50 %</td>
<td>± 0.17%</td>
</tr>
</tbody>
</table>

**(option) 50 sec., 30 sec., 20 sec. measurement**

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 1160 kg/m³)
- Recovered milk
- Etc.
- And can be calibrated by the customer with specific samples of: Yoghurt, Flavoured milk, Ice-cream mixtures etc.

**KEY FEATURES:**

- User-friendly: simple in operation, 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

**MEASURING PARAMETERS:**

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

This project is co-funded by the European Union.
### MILKOTRONIC LTD

**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) 280x245x250 mm
- Weight: 4.2 kg
- Combined stainless steel and plastic box

**Functions:**
- Input information
- Communication - SMS and e-mail
- Active Formulae
- System log

**Tables and formulae - delivery and price**
- Reports: shift, daily, monthly, deliver daily report, deliver monthly report

**Database services:**
- Archive DDBs
- Restore DDBs
- Init DDBs
- Archive DDBet
- Restore DDBet
- Archive all Databases
- Restore All Databases
- DB Server

**Advantages:**
- Remote modification of the rate-charts
- Remote support and maintenance
- Remote alert for changes in calibration

**ULTRASONIC MILK ANALYSER WITH WINDOWS OS, STIRRER AND DATABASE APPLICATION**

- **pH probe Input**
- **12V Output**
- **12V Input**
- **Power switch**
- **USB ports (printer, bar-code reader, keyboard and mouse)**
- **Power in for USB hub**
- **LSAn-DB collecting information from Lactoscan® compatible measurement files and creating reports consistent with predefined formulae. The application saves data collected to a MySQL database.**

**Cloud Database Application.**
**Total solution for milk collecting process.**
- Windows tablet, wireless, cloud services based system:
  - Easy to use, integrated internet based;
  - Automated farmer identification (bar-code card);
  - Real-time SMS and e-mail alerts;
  - Remote back-up support and maintenance, updates;
  - Payment schemes calculations;
  - Real-time cloud access to milk data;

**Network Remote Firmware Update (Download Center)**

**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.

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