Lactoscan Milk Collecting Center based on MS Windows (MCCW)

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

Specifications Lactoscan MCCW:

<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

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

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.
ULTRASONIC MILK ANALYSER WITH MS WINDOWS AND DATABASE APPLICATION

- pH measuring system (degree of acidity) (option)
- In-flow pH measuring system (degree of acidity)
- All parameters - measured in a single sample

Integrated pH meter
USB ports (printer, bar-code reader, keyboard and mouse, remote display and weight scales)
RS232 interface port (connection for remote display and weight scales)
Internet Remote Firmware Update (Download Center)

LacloScan Analyser - Database (LSAn-DB)
LSAn-DB collecting information from Lacloscan® compatible measurement files and creating reports consistent with predefined formulae.

The application saves data collected to a MySQL database.
Local and Cloud Based DB

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 online access to milk data;

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

- 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.