Lactoscan Milk Collecting Center based on Windows OS (MCCW)

**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 -0.4°C to -0.7°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, 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

**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

**High-end ultrasonic technology for analyzing any kind of milk**

- Internet Cloud Services
- e-mail & SMS support
- Multi-language support
- Touch-screen display
- Wireless keypad and mouse

This project is co-funded by the European Union
ULTRASONIC MILK ANALYSER WITH WINDOWS OS AND DATABASE APPLICATION

**Environmental Conditions:**
- Ambient air temperature: 10°C - 40°C (option 33°C)
- Milk temperature: 1°C - 40°C
- Relative humidity: 30% - 80%

**Electrical Parameters:**
- Switching Adapter
  - Input: 100 - 240 V ~ 1.6 A max.
  - Output: +12 V 4.17 A 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 - deliverers and price**
- Reports:
  - Daily, monthly, deliverer monthly report

**Database services:**
- Archive DBRes
- Restore DBRes
- Init DBRes
- Archive DBDel
- Archive all Databases
- Restore All Databases
- DB Server

**LactoScan Analyser - Database (LSAn-DB)**
LSAn-DB collecting information from Lactoscan® compatible measurement files and creating reports consistent with predefined formula.

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 (barcode 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

**internet 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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