

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

Lactoscan Milk Collecting Center based on Windows OS (MCCW)

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

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:

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)
Kg	from 0 to 150 kg	± 0.025 kg
Total solids	from 0 to 50 %	± 0.17%

(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 1160kg/m³)

Recovered milk

Etc.

And can be calibrated by the customer with specific samples of:

Yoghurt, Flavoured milk, Ice-cream mixtures etc.

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



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 - delivers and price

- Reports:
shift, daily, monthly,
deliverer daily report,
deliverer monthly report

Database services:

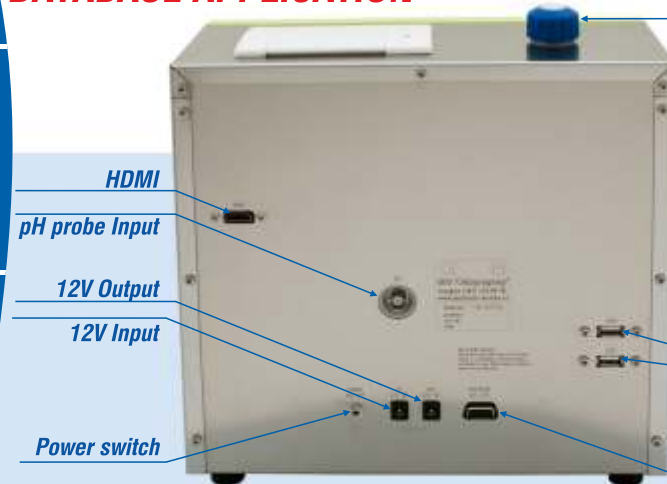
- Archive DBRes
- Restore DBRes
- Init DBRes
- Archive DBDel
- Restore DBDel
- Archive all Databases
- Restore All Databases
- DB Server

buy online on

www.lactoscan.com



ULTRASONIC MILK ANALYSER WITH WINDOWS OS 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)

LactoScan Analyser - Database (LSAn-DB)

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.

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



Milkotronic Dairy Linked - Nova Zagora

Report for: 2015-04-06 | Type of report: SRR / Large | SRR: Morning

Calculation type: 2									
Total	Delivered	Subst.	Fat	SRR	Rate	Amount	Value		
1137.48	1360	1.2%	3.87	22.08	80.72	25.86	267.29		
38.82.09	1139	13.05	8.39	24.34	8.39	86.86	732.89		
38.85.01	1209	8.8	8.13	23.92	5.56	13.95	176.00		
38.86.23	1916	32.07	6.03	24.21	5.56	181.08	2032.42		
38.89.53	8924	34.50	17.68	22.29	4.54	193.63	2017.39		
Average Fat: 7.23				Average SRR: 15.54		Average Rate: 5.49			
Total Amount: 435.47				Total Quantity: 85.44		Total Value: 5508.80			

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.

MILKOTRONIC LTD

Bulgaria, 6000 Stara Zagora
167, Tsar Simeon Veliki, A, 25
Tel: + 359 457 670 82,
Fax: + 359 457 670 83

e-mail: salesdpt@lactoscan.com
Eng, Spa, Port: +359 886 841 389
e-mail: sales2@lactoscan.com
Eng, Rus: +359 886 841 395
e-mail: mainservice@lactoscan.com
Eng, Rus: +359 886 811 017

e-mail: m.mihneva@lactoscan.com
Eng: + 359 885 597 232
e-mail: milkanalyzers@lactoscan.com
Eng, Rus: +359 896 753 803

distributors: