Lactoscan Milk Collecting Center
based on Windows OS (MCCW)

In-flow integrated pH meter with probe (option)
In-built Printer
Touch-screen
Wireless keyboard and mouse (USB)
Platform scales (serial interface)
External Standard Printer
HDMI Display 21"
Bar-code reader (USB)

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

Milk analyzer Lactoscan makes quick analysis of milk and liquid dairy products:
- Cow milk (25%)
- Sheep milk
- Buffalo milk
- Concentrated milk (up to 1160 kg/m³)
- Skimmed milk (0.01% FAT)
- Whey
- Cream (up to 45%)
- Recovered milk
- Etc.
- Yoghurt, Flavoured milk, Ice-cream mixtures etc.

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, calibration and installation
- Portable and compact design
- Very small quantity of milk required
- 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
ULTRASONIC MILK ANALYSER WITH WINDOWS OS AND DATABASE APPLICATION

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

- 12V Output
- 12V Input
- Power switch

- USB ports (printer, bar-code reader, keyboard and mouse, remote display and weight scales)
- RS232 interface port
- HDMI

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

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

Wi-Fi

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 condensed milk production;
- determination of dry milk solubility rate.

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