

ULTRASONIC MILK ANALYSER
DIRECT MEASUREMENT OF COLD MILK SAMPLES,
starting at 5°C
No need of periodical calibration

The measurement accuracy
not dependant on milk's acidity
High-end ultrasonic technology
for analyzing any kind of milk

Lactoscan Milk Collecting Center

50 sec, 30 sec measurement

In-flow pH meter (option)

USB flash drive (option)- unlimited storage
of measurement results in Excel file,
ready to be processed in different reports



Inbuild printer

Inbuild keypad

Multilingual display

结果	固	07.69
脂	蛋	02.81
糖	水	07.30
03.32		
27.38		
04.21		

Results	
F=03.02	S=07.93
D=28.55	P=02.98
L=04.35	W=04.23

В о д а	=49.80	2
Л а к т	=02.26	
С о л и	=00.41	
Т ч к з	=-8.261	



Buttons

Weighing scale (option)



Easily readable results
Possibility of connecting
pH probe
Integrated pH and
conductivity measuring
Self calibration
without computer

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
- Adjustments of the measurement accuracy can be done by the RS 232 interface
- ESC POS Printer Support
- Two samples self-calibration

SPECIFICATIONS Lactoscan MCC:

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	± 10 kg
Total solids	from 0 to 50 %	± 0.17 kg



MEASURING PARAMETERS:

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

Milk analyzer Lactoscan makes quick analyses of milk and liquid dairy products:

- | | | |
|----------------|--------------------------|--|
| Cow milk (25%) | Whey | Concentrated milk (up to 1160kg/m ³) |
| Sheep milk | Cream (up to 45%) | Recovered milk |
| Buffalo milk | Skimmed milk (0,01% FAT) | Etc. |

And can be calibrated by the customer with specific samples of:
Yoghourt, Flavoured milk, Ice-cream mixtures etc.

This project is
co-funded by the
European Union



Lactoscan Milk Collecting Center

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)
290x300x330 mm

Weight <5 kg

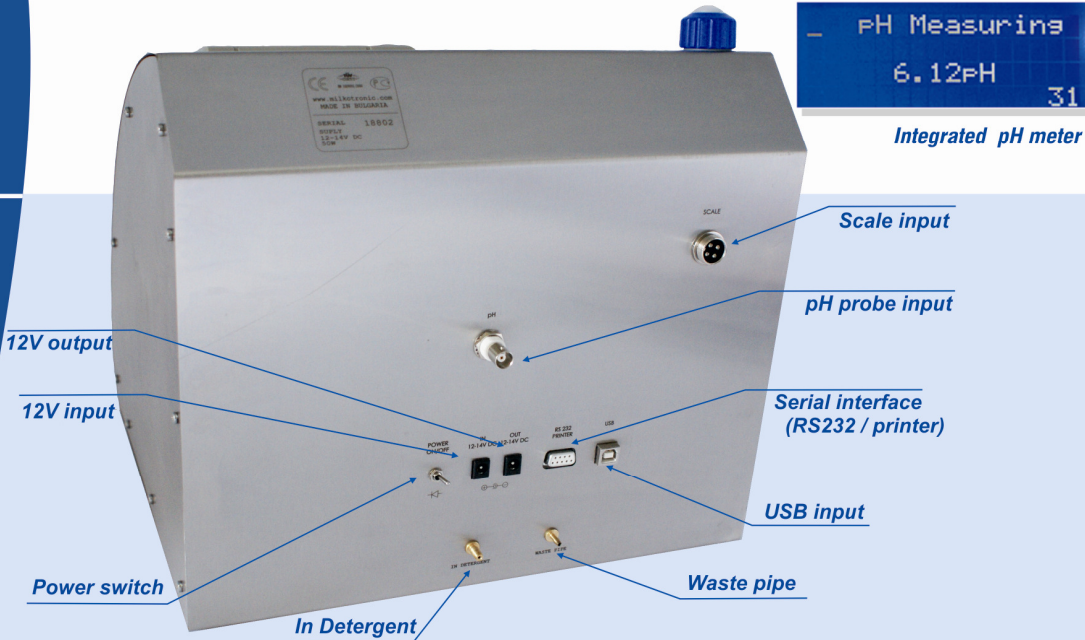
Stainless steel
cover box



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pH measuring system (degree of acidity) (option)
In-flow pH measuring system (degree of acidity)
All parameters are measured by sucking one 25 ml milk sample.



MILK DATA Program:
milk collection accounting and management software.

Date	Time	Sup.N	Lines	Sell	Cal	Temo	Fat	SNF	Dens	Pro	Lac	W/W	Sd	FreezP	pH	Cond	
150226	141529	0800	0800	0000	0000	2	12.30	01.23	02.56	05.15	05.69	03.12	10.24	05.16	-0.513	05.19	02.59
150226	141540	0800	0800	0000	0000	2	12.30	01.23	02.56	05.15	05.69	03.12	10.24	05.16	-0.513	05.19	02.59
150226	141641	0800	0800	0000	0000	2	12.30	01.23	02.56	05.15	05.69	03.12	10.24	05.16	-0.513	05.19	02.59
150226	141642	0800	0800	0000	0000	2	12.30	01.23	02.56	05.15	05.69	03.12	10.24	05.16	-0.513	05.19	02.59
150226	141643	0800	0800	0000	0000	2	12.30	01.23	02.56	05.15	05.69	03.12	10.24	05.16	-0.513	05.19	02.59
150226	141644	0800	0800	0000	0000	2	12.30	01.23	02.56	05.15	05.69	03.12	10.24	05.16	-0.513	05.19	02.59
150226	141645	0800	0800	0000	0000	2	12.30	01.23	02.56	05.15	05.69	03.12	10.24	05.16	-0.513	05.19	02.59



Internet Remote Firmware Update (Download center)



Embedded function real date and time - registers the exact time for delivery of milk in the milk collecting center

Conductivity - built-in conductivity sensor gives high performance freezing point analysis - avoid poor quality milk due to added water; detects mastitis and falsifications with added salt

Visualisation out of range measurement

USB flash-drive option - the idea



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.



ECS POS Serial Printer (option)
Prints the result of the current measurement.

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