

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

Lactoscan Standart Automat

50 sec, 30 sec measurement

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

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

MEASURING PARAMETERS:

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

In-flow pH meter (option)

Inbuild printer (option)

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



Inbuild keypad (option)

Multilingual display

Buttons

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

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

Вода=49.88 2
Лакт=02.26
Соли=00.41
ТЧКЗ=-0.261

Resultados
G=04.18 S=07.78
D=25.52 P=02.81
L=04.11 A=00.26

SPECIFICATIONS Lactoscan SA:

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 (option)	from 0 to 14	± 0.05%
conductivity (option)	from 2 to 14 mS/cm	± 0.05 (mS/cm)

Milk analyzer Lactoscan makes quick analyses 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:
Yoghourt, Flavoured milk, Ice-cream mixtures etc.

This project is
co-funded by the
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ENVIRONMENTAL CONDITIONS:

Ambient air temperature
10°C - 40°C (option 43 °C)

Milk temperature 1°C - 40°C

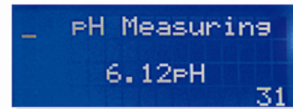
Relative humidity 30% - 80%

50 sec, 30 sec measurement

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.



Integrated pH meter

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

12V output

12V input

Power switch

In Detergent

pH probe input

Serial interface
(RS232 / printer)

USB input

Waste pipe

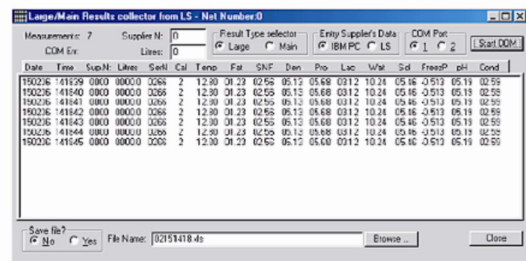
MECHANICAL PARAMETERS:

Dimensions
(W x L x H)
100x223x216 mm

Weight <4 kg

Stainless steel
cover box

MILK DATA Program:
milk collection accounting and management software.



USB flash-drive option -
the idea



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

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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