LACTOSCAN
ULTRASONIC MILKANALYZER

MILKOTRONIC LTD
www.lactoscan.com
www.milkotronic.com

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

Lactoscan Standard

The measurement accuracy

not dependant on milk's acidity

High-end ultrasonic technology

for analyzing any kind of milk

60 sec, 30 sec measurement

Inbuilt printer (option)

Inbuilt keypad (option)

In-flow pH meter (option)

Multilingual display

```
Results
F=03.02 S=07.93
D=28.55 P=02.90
L=04.35 W=04.23
```

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

```
Жир=03.26   1
СОМ=07.68
Плт=27.38
Бел=02.81
```

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

HI-SPEED
CERTIFIED **USB**

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

SPECIFICATIONS Lactoscan S:

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)

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)

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/m^3)*
Recovered milk
Etc.

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

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) 130x230x220 mm

Weight < 3 kg

Stainless steel cover box

buy online on www.lactoscan.com
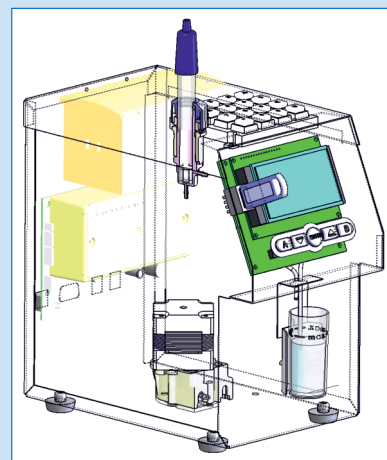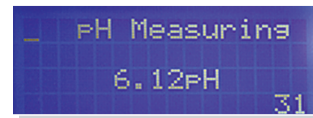
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Bank Transfer

CE

Lactoscan Standard
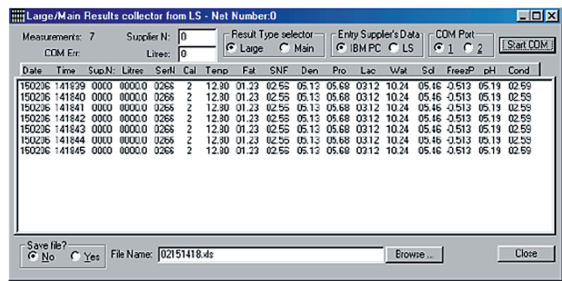
60 sec, 30 sec measurement

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

pH Measuring
6.12pH
31

1. Power switch
2. 12 V output
3. pH probe input
4. 12 V input
5. Serial interface (RS232/ printer)

1 2 3 4 5

MILK DATA Program:
milk collection accounting and management software.

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

Time: 08:15:31
Date: 06:04:2007
LACTOSCAN SLP
Serial Number:8615
Calibr 1 Cow
        Results:
Fat............01.37%
SNF............06.13%
Density........22.23
Lactose........03.27%
Solids.........00.48%
Protein........02.35%
Added Water....30.76%
Temp. Sample...19.0°C
Freez. Point...-0.360°C
pH.............06.05
Conductivity...11.93!!

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

USB Lactoscan S
MILK
DAIRY

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.

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: +359 888 811 017

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

distributors: