

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

Lactoscan Standard

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

結果
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

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)

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.

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)



Lactoscan Standard

60 sec, 30 sec measurement

ENVIRONMENTAL CONDITIONS:

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

Milk temperature 1°C - 40°C

Relative humidity 30% - 80%

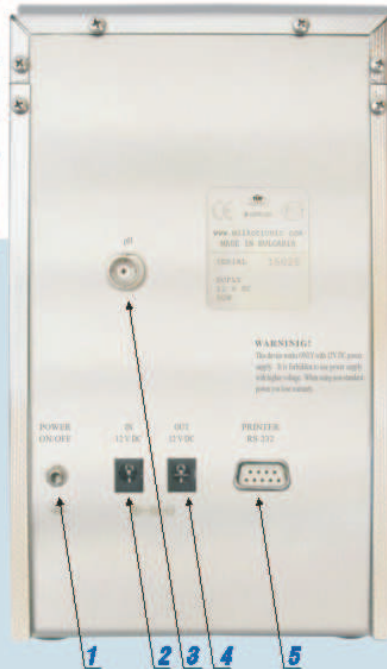
ELECTRICAL PARAMETERS:

Switching Adapter

Input:
100 - 240 V ~1.6 A max.
50-60 Hz

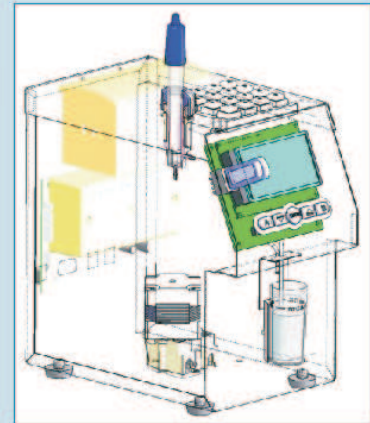
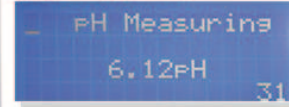
Output: +12 V 4.17A min.

Output power: 50 - 85 W



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



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

MECHANICAL PARAMETERS:

Dimensions
(W x L x H)
130x230x220 mm

Weight < 3 kg

Stainless steel
cover box

MILK DATA Program: milk collection accounting and management software.

Large/Main Results collector from LS: Net Number 0

Date	Time	Sub N:	Linos	Seal	Cal	Temp	Fat	SNF	Dens	Pro	Lac	Wtr	Sol	FreezP	pH	Good	
1902/8	11:19	0800	0800	0	3266	2	12.80	01.23	02.56	05.15	05.69	03.12	10.24	05.16	0.513	05.19	02.59
1902/8	11:40	0800	0800	0	3266	2	12.80	01.23	02.56	05.15	05.69	03.12	10.24	05.16	0.513	05.19	02.59
1902/8	11:41	0800	0800	0	3266	2	12.80	01.23	02.56	05.15	05.69	03.12	10.24	05.16	0.513	05.19	02.59
1902/8	11:42	0800	0800	0	3266	2	12.80	01.23	02.56	05.15	05.69	03.12	10.24	05.16	0.513	05.19	02.59
1902/8	11:43	0800	0800	0	3266	2	12.80	01.23	02.56	05.15	05.69	03.12	10.24	05.16	0.513	05.19	02.59
1902/8	11:44	0800	0800	0	3266	2	12.80	01.23	02.56	05.15	05.69	03.12	10.24	05.16	0.513	05.19	02.59
1902/8	11:45	0800	0800	0	3266	2	12.80	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

Time: 00:10:31
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	05.85
Conductivity	11.931!

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.

USB flash-drive option - the idea



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



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