Lactoscan Standard

60 sec, 30 sec measurement

- Inbuilt printer (option)
- Inbuilt keypad (option)
- In-flow pH meter (option)

Multilingual display

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

SPECIFICATIONS Lactoscan S:

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Measuring range</th>
<th>Accuracy</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fat</td>
<td>0.01% to 45%</td>
<td>± 0.06%</td>
</tr>
<tr>
<td>SNF</td>
<td>3% to 40%</td>
<td>± 0.15%</td>
</tr>
<tr>
<td>Density</td>
<td>1000 to 1160 kg/m³</td>
<td>± 0.3 kg/m³</td>
</tr>
<tr>
<td>Protein</td>
<td>2% to 15%</td>
<td>± 0.15%</td>
</tr>
<tr>
<td>Lactose</td>
<td>0.01% to 20%</td>
<td>± 0.20%</td>
</tr>
<tr>
<td>Added Water content</td>
<td>0% to 70%</td>
<td>± 3.0%</td>
</tr>
<tr>
<td>Temperature of milk</td>
<td>5°C to 40°C</td>
<td>± 1°C</td>
</tr>
<tr>
<td>Freezing point</td>
<td>-0.4°C to -0.7°C</td>
<td>± 0.005°C</td>
</tr>
<tr>
<td>Salts</td>
<td>0.4% to 4%</td>
<td>± 0.05%</td>
</tr>
<tr>
<td>pH (option)</td>
<td>0 to 14</td>
<td>± 0.05%</td>
</tr>
<tr>
<td>Conductivity (option)</td>
<td>2 to 14 mS/cm</td>
<td>± 0.08 mS/cm</td>
</tr>
</tbody>
</table>

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 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: Yoghurt, Flavoured milk, ice-cream mixtures etc.
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*60 sec, 30 sec measurement*

**Environmental Conditions:**
- Ambient air temperature: 10°C - 40°C (optional 40°C - 80°C)
- Milk temperature: 1°C - 40°C
- Relative humidity: 30% - 80%

**Electrical Parameters:**
- Switching Adapter
  - Input: 100 - 240 V ~ 1.5 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

**Milk Data Program:**
- Milk collection accounting and management software.

**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.

**Internet Remote Firmware Update (Download center):**
- Embedded function real data and time - registrating 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.
- Visualization - out of range measurement.

**USB flash-drive option - the idea:**
- DAIRY

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