

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%) Whey Concentrated milk (up to 1160kg/m³)
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.

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%

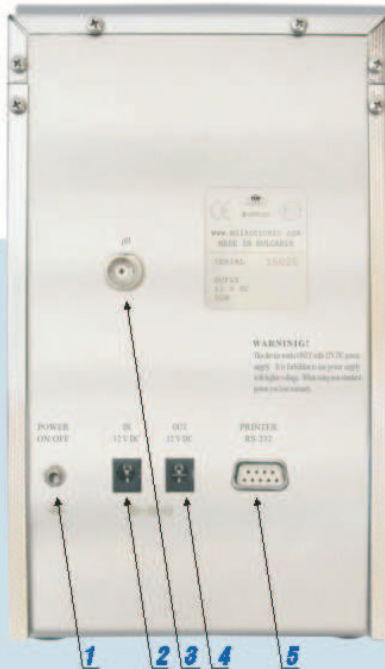
ELECTRICAL PARAMETERS:

Switching Adapter

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

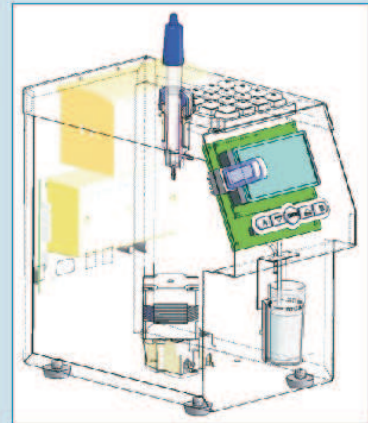
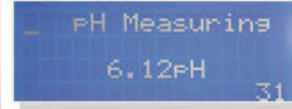
Output: +12 V 4.17A min.

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.

Date	Time	Sub N	Lines	Seal	Cal	Temp	Fat	SNF	Dens	Pro	Lac	Wat	Sol	FreezP	pH	Good	
190228	11:19	0800	0000	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
190228	11:40	0800	0000	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
190228	11:41	0800	0000	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
190228	11:42	0800	0000	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
190228	11:43	0800	0000	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
190228	11:44	0800	0000	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
190228	11:45	0800	0000	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:	6.85
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.

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



USB flash-drive option -
the idea



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