ULTRASONIC MILK ANALYSER WITH WINDOWS OS AND DATABASE APPLICATION

Lactoscan Milk Collecting Center based on Windows OS (MCCW)

High-end ultrasonic technology for analyzing any kind of milk

Internet Cloud Services
e-mail &SMS support
Multi-language support
Touch-screen display
Wireless keypad and mouse

Inbuilt Printer

In-flow integrated pH meter with probe (option)

Wireless keyboard and mouse (USB)

Touch-screen

Platform scales (serial interface)

Bar-code reader (USB)

External Standard Printer

HDMI Display 21"

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**

SPECIFICATIONS Lactoscan MCCW:

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	from 0 to 14	± 0.05%
Conductivity	from 2 to 14 mS/cm	± 0.05 (mS/cm)
Kg	from 0 to 150 kg	± 0.025 kg
Total solids	from 0 to 50 %	± 0.17%

50 sec., 30 sec., 20 sec. measurement

MEASURING PARAMETERS:

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

Milk analyzer Lactoscan makes quick analysis of milk and liquid dairy products:

Cow milk (25%)	*Whey*	*Concentrated milk (up to 1160kg/m^3)*
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:
Yoghurt, Flavoured milk, Ice-cream mixtures etc.

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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%

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)
390 x 300 x 260 mm
Weight: 5.5 kg
Plastic cover box

Functions:
• **Input information**
• **Communication -
  SMS and e-mail**
• **Active Formulae**
• **System log**

**Tables and formulae -
deliverers and price**
• **Reports:**
shift, daily, monthly,
deliverer daily report,
deliverer monthly report

• **Database services:**
- **Archive DBRes**
- **Restore DBRes**
- **Init DBRes**
- **Archive DBDel**
- **Restore DBDel**
- **Archive all Databases**
- **Restore All Databases**
- **DB Server**

ISO 9001

ISO 14001

CE PG УКРАЇНА CA

pH measuring system (degree of acidity) (option)
In-flow pH measuring system (degree of acidity)
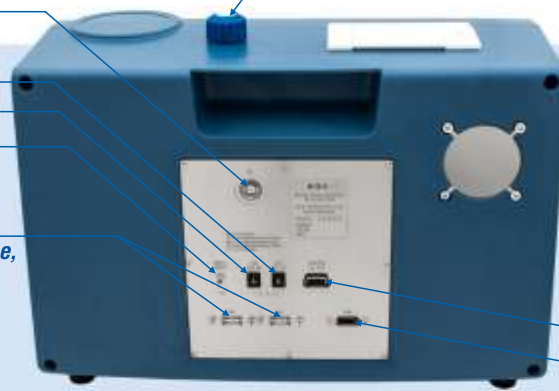All parameters - measured in a single sample

pH probe Input

12V Output
12V Input
Power switch

**USB ports (printer,
bar-code reader,
keyboard and mouse,
remote display
and weight scales)**

Integrated pH meter

RS232 interface port

HDMI

LactoScan Analyser - Database (LSAn-DB)
LSAn-DB collecting information from Lactoscan®
compatible measurement files and creating reports
consistent with predefined formulae.
The application saves data collected to a MySQL database.
Local and Cloud Based DB

**Internet Remote
Firmware Update**
(Download Center)

**Cloud Database Application.
Total solution for milk collecting process.
Windows tablet, wireless, cloud services based system:**
- Easy to use, integrated, internet based;
- Automated farmer identification (bar-code card);
- Real-time SMS and e-mail alerts;
- Remote back-up support and maintenance, updates;
- Payment schemes calculations;
- Real-time online access to milk data;

Advantages:
-remote modification of the rate-charts
-remote support and maintenance
-remote alert for changes in calibration

WiFi

**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.