

**ULTRASONIC MILK ANALYSER WITH
WINDOWS OS, STIRRER AND DATABASE APPLICATION**

Lactoscan Milk Collecting Center based on Windows OS and Stirrer (MCC WS)

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

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

SPECIFICATIONS Lactoscan MCCWS:

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%

(option) 50 sec., 30 sec., 20 sec. measurement

Milk analyzer Lactoscan makes quick analysis 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:

Yoghurt, Flavoured milk, Ice-cream mixtures etc.

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



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)

280x245x250 mm

Weight: 4.2 kg

Combined stainless
steel and plastic 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:

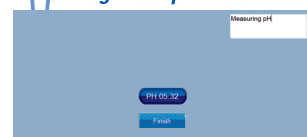
- Archive DBRes
- Restore DBRes
- Init DBRes
- Archive DBDel
- Restore DBDel
- Archive all Databases
- Restore All Databases
- DB Server

buy online on
www.lactoscan.com



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Integrated pH meter



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

**Antenna output for
GSM/GPRS (option)**

Power Tablet ON/OFF

HDMI (option)

LAN port (option)

RS232 port

USB hub

**pH probe
Input**

12V Output

12V Input

Power switch

**Option:
automatic
cleaning**



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.

Internet Remote Firmware Update (Download Center)



Cloud Database Application.

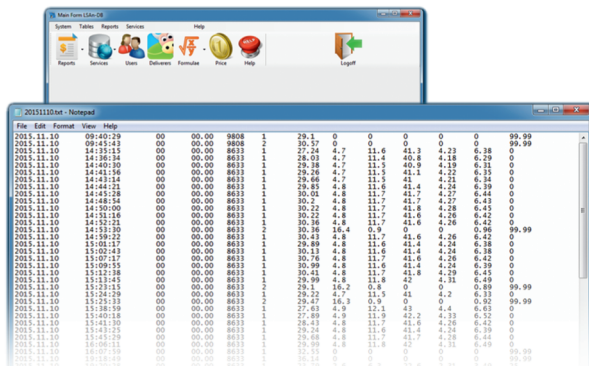
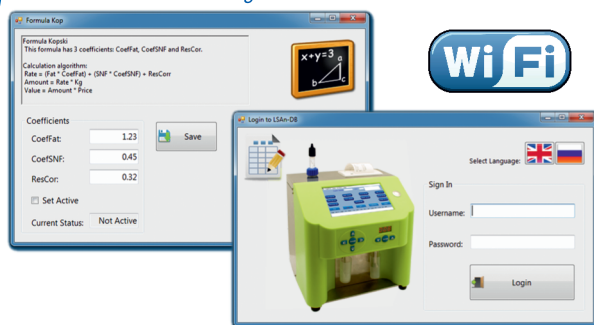
Total solution for milk collecting process.

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



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.

Milkotronic Diary Unit - Nova Zagora

Report generated: 2015-11-29 15:33:05

Report for: 2015-04-09 | Type of report: Shift / Large | Shift: Morning

Calibration type: 2									
Time	Deliverer	Litres	Fat	SNF	Rate	Amount	Value		
11:57:48	1001	1.34	3.97	22.69	20.12	26.96	347.26		
09:57:03	1114	12.83	4.33	25.24	4.54	56.89	732.89		
09:55:21	1234	2.5	4.11	23.52	5.56	13.90	179.03		
09:58:23	1914	32.57	4.03	24.21	5.56	181.09	2332.43		
09:59:30	2924	34.50	11.66	22.29	4.54	156.63	2017.39		
Average Fat: 7.23			Average SNF: 23.54			Average Rate: 0.48			
Total Amount: 435.47			Total Quantity: 83.44			Total Value: 5608.80			

Calibration type: 3									
Time	Deliverer	Litres	Fat	SNF	Rate	Amount	Value		
11:58:12	1002	3.45	3.87	23.69	4.54	15.66	201.74		
10:25:39	1234	10.54	4.22	24.92	5.56	58.80	754.80		
10:45:32	3200	17.57	4.43	22.91	11.24	197.49	2543.63		