

ULTRASONIC MILK ANALYSER BASED ON MS WINDOWS AND DATABASE APPLICATION

# Lactoscan Milk Collecting Center based on MS Windows (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



#### **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 <sup>3</sup>	± 0.3 kg/m <sup>3</sup>
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%
рН	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 s	ec., 20 sec. measurement	t

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
lon meter



### MILKOTRONIC LTD



#### **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.

#### **MECHANICAL PARAMETERS:**

Output power: 50 - 65 W

Dimensions: (W x L x H)
230 x 350 x 350 mm
Weight: 8 kg
Stainless steel 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





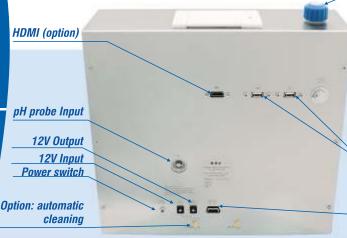








## ULTRASONIC MILK ANALYSER WITH MS WINDOWS AND DATABASE APPLICATION



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

#### Integrated pH meter



#### **USB** ports

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

RS232 interface port (connection for remote display

and weight scales)



Internet Remote Firmware Update (Download Center)



#### 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



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.

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#### 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 LTD**

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