

**ULTRASONIC MILK ANALYSER**  
**DIRECT MEASUREMENT OF COLD MILK SAMPLES,**  
**starting at 5°C**  
**No need of periodical calibration**

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)  
Total Solids  
Density  
Protein  
Lactose  
Milk sample temperature  
Added water  
Salts  
Freezing point  
Total solids  
pH  
Conductivity  
Kg  
Total Solids  
Ion meter



This project is  
co-funded by the  
European Union



In-flow pH meter (option)

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



Inbuild printer

Multilingual display

Inbuild keypad

结果  
脂肪 03.32 固 07.69  
蛋白质 27.38 蛋 02.81  
乳糖 04.21 水 07.30

Results  
F=03.02 S=07.93  
D=28.55 P=02.98  
L=04.35 H=04.23

В О Д А = 49.83 2  
Л А К Т = 02.26  
С О Л И = 00.41  
Т Ч К З = -8.261

Weighing scale (option)

### SPECIFICATIONS Lactoscan MCC:

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%
pH	from 0 to 14	± 0.05%
Conductivity	from 2 to 14 mS/cm	± 0.05 (mS/cm)
Kg	from 0 to 150 kg	± 10 kg
Total solids	from 0 to 50 %	± 0.17 kg

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/m<sup>3</sup>)

Recovered milk

Etc.

And can be calibrated by the customer with specific samples of:  
Yoghourt, Flavoured milk, Ice-cream mixtures etc.



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# Lactoscan Milk Collecting Center

## 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)  
290x300x330 mm

Weight <5 kg

Stainless steel  
cover box

pH measuring system (degree of acidity) (option)

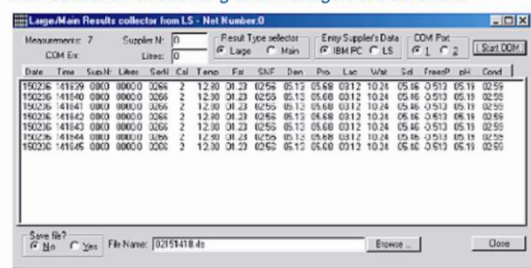
In-flow pH measuring system (degree of acidity)

All parameters are measured by sucking one 25 ml milk sample.

pH Measuring  
6.12pH  
31  
Integrated pH meter



**MILK DATA Program:**  
milk collection accounting and management software.



**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



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

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



**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.



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