

**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

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 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%

(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/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.

**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)
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

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pH probe Input

12V Output

12V Input

Power switch

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

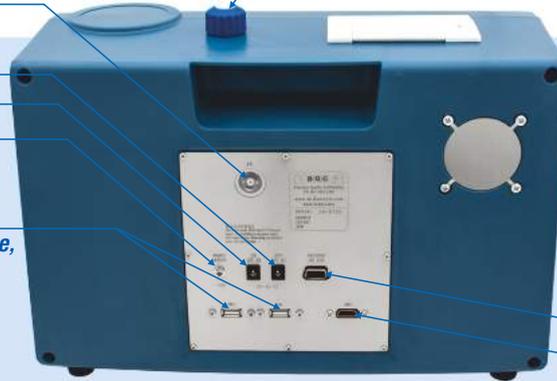
pH measuring system (degree of acidity) (option)
In-flow pH measuring system (degree of acidity)
All parameters - measured in a single sample

Integrated pH meter



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



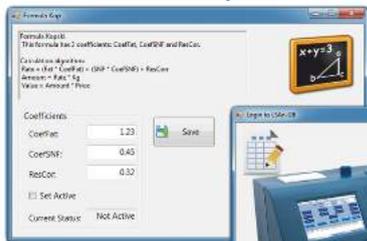
Cloud Database Application.

Total solution for milk collecting process.

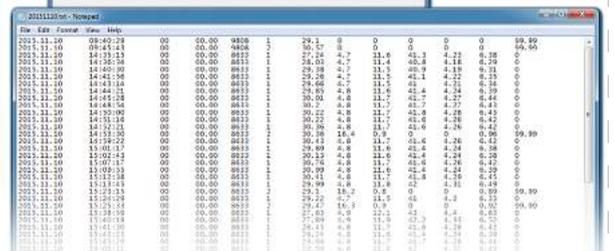
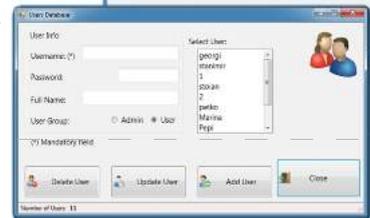
- Easy to use, integrated, internet based;
- Automated farmer identification (bar-code card);
- Real-time SMS and e-mail alerts;
- Remote back-up support and maintenance, updates;
- Payment schemes calculations;
- Real-time online access to milk data;

Advantages:

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



Internet Remote
Firmware Update
(Download Center)



Milkotronic Dairy Limited - Nova Zagora

Report generated: 2015-11-29 15:33:55

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

Calibration type: 2						
Time	Deliverer	Litres	Fat	SNF	Rate	Value
11:57:48	1001	1.34	3.97	22.69	20.12	26.56
05:07:03	1114	12.53	4.33	25.24	4.54	56.88
05:09:21	1234	2.0	4.11	24.92	5.56	15.95
05:09:23	1814	32.97	4.09	24.21	5.56	181.09
05:09:30	2024	34.50	11.66	22.20	4.54	156.63
Average Fat: 7.23		Average SNF: 23.54		Average Rate: 0.48		
Total Amount: 435.47		Total Quantity: 83.44		Total Value: 5609.80		

Calibration type: 3						
Time	Deliverer	Litres	Fat	SNF	Rate	Value
11:58:12	1002	3.45	3.81	23.69	4.54	15.66
10:25:59	1234	10.54	4.22	24.90	5.56	58.60
10:45:32	3280	17.97	4.43	22.91	11.24	197.46

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.

distributors:

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