

**ULTRASONIC MILK ANALYSER BASED ON MS WINDOWS
AND DATABASE APPLICATION**

Lactoscan LW based on MS Windows



Waterproof,
duplicating the
Touchscreen keypad
protecting the display
Bar-code reader
(USB)

**External
Standard
Printer**

**In-flow integrated
pH meter with probe
(option)**

Inbuilt printer

Touch-screen

**Wireless keyboard
and mouse (USB)**

**Platform scales
(serial interface)**

HDMI Display 21"

**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 LW:

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

This project is
co-funded by the
European Union



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)

250x290x300 mm

Weight: <7 kg

Stainless steel box

Functions:

- Input information
- Communication - SMS and e-mail
- Active Formulae
- System log

Tables and formulae -
deliverers and price

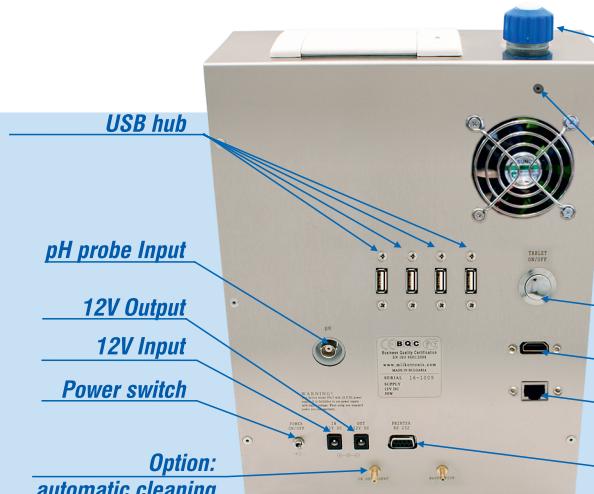
• Reports:
shift, daily, monthly,
deliverer daily report,
deliverer monthly report

• 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

Antenna output for
GSM/GPRS (option)

Power Tablet ON/OFF

HDMI(option)

LAN port (option)

RS232 port



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.

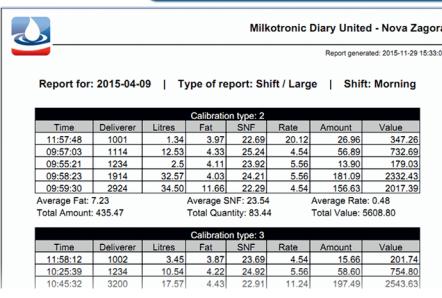
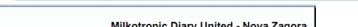
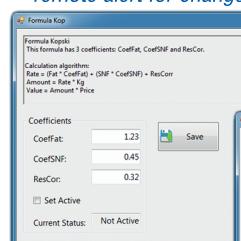
Total solution for milk collecting process.

Windows tablet, wireless, cloud services based system:

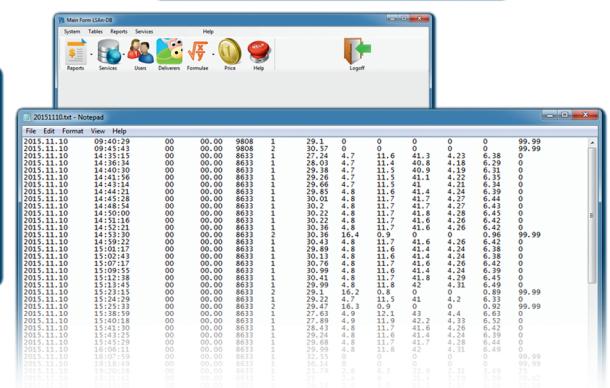
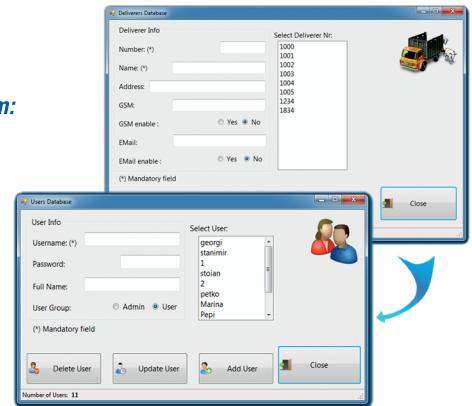
- Easy to use, integrated, internet based;
- Automated farmer identification (bar-code card);
- Real-time SMS and e-mail alerts;
- Remote back-up support and maintenance, updates;
- Payment schemes calculations;
- Real-time online access to milk data;

Advantages:

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



Internet Remote
Firmware Update
(Download Center)



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.

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