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Product Name :
Milk Analyser

Product Code :
LBNY-0001-830006



Description :

Milk Analyser

Technical Specification :

The function of the milk analyzer is to make quick analyzes of milk in fat (fat), non-fat solids (SNF), proteins, lactose and water content percentages, temperature, freezing point, salts, total solids, as well as density of the same sample directly after milking, in collection and during the process.

Sample types: able to analyse liquid and semi-solid dairy products such as milk, cream, whey and yoghurt.

Parameters to be analysed: able to analyse the following parameters within the specified range:

Fat: 0 - 40%

Protein: 0 - 8%

Lactose 0 - 7%

Solids-non-Fat: 0 - 15%

Total Solids: 0 - 50%

Freezing Point Depression: 0.45 – 0.55°C

In addition to the above parameters, it able to analyse total acidity, density and free fatty acids in milk.

Technical specifications:

Pre-calibrated for milk and cream.

The following options: automatic data collection, calibration adjustment, import/export of results, print-out via PC.

Power supply: Power 220 – 240 V, 50 – 60 Hz,

Sample volume: up to 8 ml.

Analysis speed: 30 seconds-1 min per sample.



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