

**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%)

Sheep milk

Buffalo milk

Whey

Cream (up to 45%)

Skimmed milk (0,01% FAT)

Concentrated milk (up to 1160kg/m³)

Recovered milk

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

buy online on

www.lactoscan.com



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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.

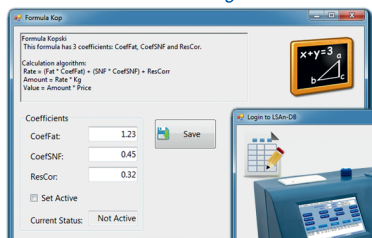
Total solution for milk collecting process.

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



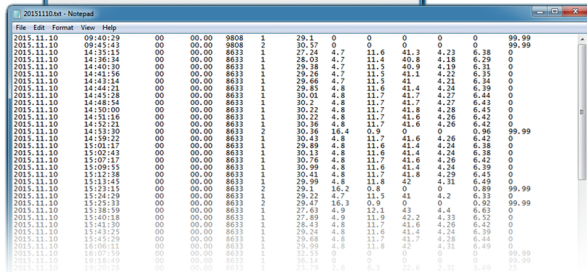
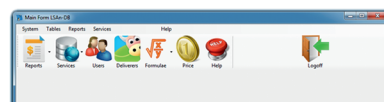
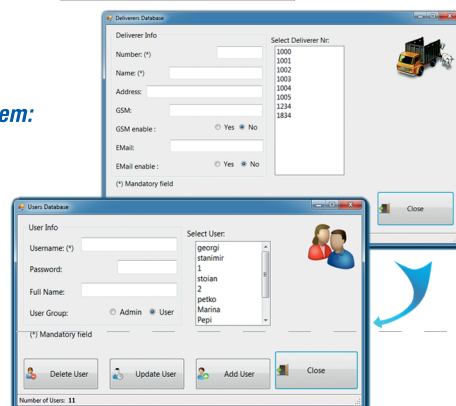
Report for: 2015-04-09 | Type of report: Shift / Large | Shift: Morning

Calibration type:2							
Time	Deliverer	Litres	Fat	SNF	Rate	Amount	Value
11:57:48	1001	1.34	3.97	22.69	20.12	26.96	347.26
09:57:03	1114	12.53	4.33	25.24	4.54	56.89	732.69
09:55:21	1234	2.5	4.11	23.92	5.56	13.90	179.03
09:58:23	1914	32.57	4.03	24.21	5.56	181.09	2332.43
09:59:30	2924	34.50	11.66	22.29	4.54	156.63	2017.39
Average Fat: 7.23		Average SNF: 23.54		Average Rate: 0.48			
Total Amount: 435.47		Total Quantity: 83.44		Total Value: 5608.80			

Time	Deliverer	Litres	Fat	SNF	Rate	Amount	Value
11:58:12	1002	3.45	3.97	23.69	4.54	15.66	201.74
10:26:39	1234	10.54	4.22	24.92	5.56	58.60	754.80
10:45:32	3200	17.57	4.43	22.91	11.24	197.49	2543.63



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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