

A glass pitcher filled with white milk is shown against a solid orange background. The milk is splashing out of the top of the pitcher, creating a dynamic, frothy splash that extends upwards and to the right. Numerous small droplets of milk are suspended in the air above the splash. The lighting is bright, highlighting the texture of the milk and the glass.

milk
analyser

lactoscan

milk analyser: LACTOSCAN characteristics

Lactoscan is an equipment for the determination of important quality parameters in different types of milk and its derivatives. It is suitable for farms, lacto-industries or laboratories. It is used for the determination of fat (FAT), solid non-fat (SNF), protein, lactose, salts, water content, temperature (°C), freezing point, pH, conductivity and density in a single sample directly after milking, at collection or during processing. It is a portable instrument thanks to the 12V adapter. It is easy to install on a milk collection truck.

Essential benefits:

- Fast, multiple parameters in 50 seconds
- User friendly" > easy to use, to install, to calibrate
- Compact and robust design. Portable equipment
- Very low sample volume per determination
- No reagent used for analysis
- Connection to a computer via RS232
- Can be used with a wide range of milks.
- Includes 3 calibrations as standard: cow, sheep and UHT. Other calibrations on request.
- LACTOSCAN SP+ and LACTOSCAN SP-45+ (up to 45% fat) are equipped with pH electrode, conductivity determination and USB port: The LACTOSCAN milk analyser performs fast and accurate milk analysis. LACTOSCAN performs rapid milk analysis and daily production analysis of: Cow's milk 25% fat, Goat's milk, Buffalo milk, Whey), Concentrated milk (up to 1,160 kg/L), cream (up to 45%), skimmed milk (0,01 % fat), reconstituted milk, etc.

The equipment can be calibrated by its user using specific samples with: Yoghurt, flavoured milk; ice cream, etc.

	Range	Precision
Fat	0,01 – 45* %	± 0,10 %
Non-fat solids	3 - 15 %	± 0,15 %
Density	1,015 a 1,040 kg/L	± 0,0003 kg/L
Protein	2 - 7 %	± 0,15 %
Lactose	0,01 - 6 %	± 0,20 %
Added water	0 - 70 %	± 3,0 %
Milk temperature	1 - 40°C	± 1°C
Freezing point	-0,4 a 1.5 °C	± 0,001°C
Salt	0,4 - 4 %	± 0,05%
pH*	0 a 14	± 0,05%
Conductivity*	3 a 14 (mS/cm)	± 0,05% (mS/cm)

*Only for reference ZKN005 and ZKN006

milk analyser: LACTOSCAN equipment

Lactoscan SP and Lactoscan SP+



Lactoscan SP and Lactoscan SP+



milk analyser **LACTOSCAN**

Reference	ZKN001	ZKN007	ZKN005	ZKN006
Model	LACTOSCAN SP	LACTOSCAN SP-45	LACTOSCAN SP+	LACTOSCAN SP-45+
Cream	Up to 25%	Up to 45%	Up to 25%	Up to 45%
Air temperature	10°C - 40°C	10°C - 40°C	10°C - 40°C	10°C - 40°C
Relative humidity	30 % - 80%	30 % - 80%	30 % - 80%	30 % - 80%
Input	100-240V AC	100-240V AC	100-240V AC	100-240V AC
	50-60Hz	50-60Hz	50-60Hz	50-60Hz
Output	12 V DC	12 V DC	12 V DC	12 V DC
Consumption	36-42W	36-42W	36-42W	36-42W
Dimensions (L x W x H)	175x175x150 mm	175x175x150 mm	175x175x150 mm	175x175x150 mm
Weight	< 1,5 kg	< 1,5 kg	< 1,5 kg	< 1,5 kg
USB	No	No	Yes	Yes
pH Probe	No	No	Yes	Yes
Conductivity measurement	No	No	Yes	Yes

milk analyser: LACTOSCAN factory calibration

The **Lactoscan SP analyser** can be factory calibrated with **three types of milk to be chosen by the user** at the time of ordering. Otherwise the standard calibration is applied.

The **Lactoscan SP-45 analyser** (with cream measurement up to 45%), **must have Cream as one of the three calibrations** to choose from, to go up to 45% fat. The other **two calibrations are chosen by the user**.

Calibration 1

- Cow's milk (standard cal.)
- Sheep's milk (standard cal.)
- UHT milk (standard cal.)
- Goat's milk
- Buffalo milk
- Camel milk
- Cream
- Whey
- Cream ice cream mixes
- Recovered milk
- Other / Pasteurised milk

Calibration 2

- Cow's milk (standard cal.)
- Sheep's milk (standard cal.)
- UHT milk (standard cal.)
- Goat's milk
- Buffalo milk
- Camel milk
- Cream
- Whey
- Cream ice cream mixes
- Recovered milk
- Other / Pasteurised milk

Calibration 3

- Cow's milk (standard cal.)
- Sheep's milk (standard cal.)
- UHT milk (standard cal.)
- Goat's milk
- Buffalo milk
- Camel milk
- Cream
- Whey
- Cream ice cream mixes
- Recovered milk
- Other / Pasteurised milk

milk analyser: LACTOSCAN accessories

Code	Description
ZKN002	Printer
ZKN003	Alkaline cleaning powder lactodally
ZKN004	Acid cleaning powder lactoweekly
ZKN008	MILK SECURITY TEST For neutralizers, hydrogen peroxide, urea
ZKN009	MILK SECURITY TEST for titratable acidity and pH
ZKN010	MILK SECURITY TEST for maltodextrine and glucose
ZKN011	Antibiotics detection test kits Eclipse 3G (96 tests/box)
ZKN012	Antibiotics detection test kits Twinsensor BT (96 tests/box) (β-lactam + Tetracycline detection)
ZKN013	Antibiotics detection test kits Beta Star S Combo (25 tests) (Assay of beta-lactam and tetracycline antibiotics in raw commingled milk)

